

# LA TABLE DU VALROSE

## CARTE N°16

### MENU

#### SPIDER CRAB FROM THE BRITTANY COAST

Pink pomelo, tapioca, selected Ossetra caviar, creamy crabmeat beignet

#### SCALLOPS FROM NORMANDY

Black truffle from Périgord, butternut squash, Périgueux sauce

#### TROUT FROM THE NEIRIVUE RIVER

Plural Jerusalem artichoke, pure arabica coffee

#### CREEL LANGOUSTINE

Watercress, carrot, blood orange, coral velvet

#### BEEF FROM THE SAANENLAND REGION

Radish and radicchio, homemade pastrami, tasty condiment

#### LYCHEE

Rosé champagne, jasmine

#### GRAND CRU CHOCOLATE FROM BOLIVIA

Passion fruit, basil

### 7-COURSE MENU

340.-

Should you wish so, two surprise dishes can be added to the menu

### 9-COURSE MENU

380.-

### 5-COURSE DISCOVERY MENU

280.-

Selection of refined cheeses from the Pays-d'Enhaut region

28.-

# FOOD AND WINE PAIRINGS

## Grande tradition

*Wines from renowned appellations, from rich and well-known terroirs, this selection includes reputable estates from the wine world.*

*You will discover classic and subtle pairings.*

or

## Modern and atypical

*By playing on harmonious and contrasted pairings, discover some hidden gems from the worlds of winemaking, distillation and fermentation.*

*This selection from little-known regions and terroirs, far off the beaten track, will surprise you.*

## 5-COURSES PAIRING

170.-

## 7-COURSES PAIRING

200.-

*Please do not hesitate to inform us of any allergies or intolerances.*

*Meat and fish origin: Switzerland and France.  
All our prices are in Swiss francs, including 8,1% VAT*