

LA TABLE DU VALROSE

CARTE N°21

January 2025

MENU

SPIDER CRAB FROM ROSCOFF

Plain, cauliflower, pomelo from Corsica, spicy mousseline

SCALLOPS FROM NORMANDY

Black truffle, rutabaga, Périgueux sauce, iodized muesli

BRILL FROM THE BRITTANY COASTS

Razor clams, pear and perry, walnuts from Castelnaud

LARGE CREEL LANGOUSTINE

Spicy broth tagliatelles, green avocado, garlic achard

MR. EVALET'S WAGYU BEEF

In many ways, beetroot from "Le Potag'Oex" farm, amaranth, wasabi

PINK GRAPEFRUIT

Orgeat, hibiscus, ladyfinger

JERUSALEM ARTICHOKE

Grand cru chocolate, brown beer, textured cereals

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.e.

You will discover classic and subtle pairings.

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-COURSE PAIRING

170.-

7-COURSE PAIRING

200.-

The selected menu is elaborated for every guest at your table. Please, do not hesitate to inform us of any allergies or intolerances.

*Meat and fish origin: Switzerland, France and Italy.
All our prices are in Swiss francs, including 8.1% VAT.*

À LA CARTE

SPIDER CRAB FROM ROSCOFF	90.-
Plain, cauliflower, pomelo from Corsica, spicy mousseline	
MODERN ONION GRATIN 3.0	78.-
SCALLOPS FROM NORMANDY	105.-
Black truffle, rutabaga, Périgueux sauce, iodized muesli	
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BRILL FROM THE BRITTANY COAST	95.-
Razor clams, pear and perry, walnuts from Castelnaud	
LARGE CREEL LANGOUSTINE	115.-
Spicy broth tagliatelles, green avocado, garlic achard	
CHICKEN SUPREME FROM LA GRUYÈRE REGION	83.-
Vin jaune, skin with giblets, crispy thighs, condimented jus	
MR. EVALET'S WAGYU BEEF	110.-
In many ways, beetroot from "Le Potag'Oex" farm, amaranth, wasabi	
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PINK GRAPEFRUIT	38.-
Orgeat, hibiscus, meringues	
JERUSALEM ARTICHOKE	38.-
Grand cru chocolate, brown beer, textured cereals	
COSTA RICA GRAND CRU CHOCOLATE SOUFFLÉ	76.-
Passionfruit, basil	For two people

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