

# Le Café Valrose

## Starters

|                                                                                                                          |          |      |
|--------------------------------------------------------------------------------------------------------------------------|----------|------|
| Green salad<br><i>Valrose dressing</i>                                                                                   |          | 12.- |
| Caesar salad<br><i>Fried chicken breast from the Gruyère region<br/>Dry bacon chips and shavings of L'Etivaz cheese*</i> |          | 29.- |
| Scottish salmon smoked by the Chef<br><i>Soft blinis and sour cream with river eggs</i>                                  |          | 32.- |
| Charcuterie plate<br><i>Dried slices of beef, raw ham, bacon and sausage</i>                                             |          | 34.- |
| L'Etivaz AOP Malakoff*<br><i>Mixed salad and toasted seeds</i>                                                           | 3 pieces | 21.- |
|                                                                                                                          | 5 pieces | 31.- |
| Carrot, blood orange and ginger soup<br><i>Crispy garnish</i>                                                            |          | 28.- |
| Croq'truffle<br><i>Croque-monsieur with black truffe from Périgord<br/>and l'Etivaz AOP*, Truffle mesclun</i>            |          | 42.- |

## Seasonal specialties

|                                                                                                                                                   |  |      |
|---------------------------------------------------------------------------------------------------------------------------------------------------|--|------|
| Scallops, just snacked<br><i>Celery risotto, citrus juice</i>                                                                                     |  | 54.- |
| Half-cooked half-smoked Scottish salmon<br><i>Venere rice, autumn sprouts, Chasselas* sabayon</i>                                                 |  | 56.- |
| Roasted veal chop from Saanenland<br><i>Millefeuille potatoes with black truffle flakes, richly seasoned gravy and creamy black truffle sauce</i> |  | 79.- |
| Simmenthal beef, "bourguignon style"<br><i>Grandmother-style garnish, spätzli</i>                                                                 |  | 52.- |
| Chicken supreme from Gruyère<br><i>Variation of carrots, marbled chicken sauce</i>                                                                |  | 49.- |



## Valrose classics

|                                                          |                           |         |
|----------------------------------------------------------|---------------------------|---------|
| Saanenland Beef Rib Steak                                | 200g                      | 53.-    |
| <i>French fries and Valrose butter (Janine's recipe)</i> | 300g                      | 69.-    |
| <i>Variation of beetroots</i>                            |                           |         |
| White truffle tagliolini (2 grams)                       |                           | 45.-    |
|                                                          | <i>With white truffle</i> | 18.-/gr |
| Hand-cut beef tartare from Saanenland                    |                           | 41.-    |
| <i>French fries</i>                                      |                           |         |

## Pays-d'Enhaut fondue

|                                                                 |                           |         |
|-----------------------------------------------------------------|---------------------------|---------|
| Valrose fondue*                                                 |                           | 29.-    |
| Valrose fondue* with champagne                                  |                           | 39.-    |
| <i>Can be served with potatoes</i>                              |                           |         |
| <i>Fromage des Forts (50%), Pra (25%), L'Etivaz AOP * (25%)</i> |                           |         |
| <i>Arnaud Guichard Master cheesemaker</i>                       | <i>With white truffle</i> | 18.-/gr |
| <i>Cheese Dairy La Fleurette in Rougemont</i>                   |                           |         |

## Cheeses and desserts

|                                               |                  |      |
|-----------------------------------------------|------------------|------|
| Chees plate*                                  |                  | 24.- |
| <i>Cheeses selection from Pays-d'Enhaut</i>   |                  |      |
| <i>Cheese Dairy La Fleurette in Rougemont</i> |                  |      |
| <i>Farm Le Sapalet in Rossinière</i>          |                  |      |
| Dessert trolley                               | <i>Per piece</i> | 11.- |
| <i>Selection of fresh sweets and pastries</i> |                  |      |

All our prices are in Swiss francs, all taxes included.

\*Authentic products from  
Pays-d'Enhaut.



Do not hesitate to advise us in  
case of allergies or intolerance.