

# Le Café Valrose

## Starters

Green Salad <i>Valrose dressing</i>		8.-
Caesar Salad <i>Fried chicken breast from the Gruyère region Dry bacon chips and shavings of L'Etivaz cheese *</i>		28.-
Scottish Salmon smoked by the Chef <i>Soft blinis and sour cream with river eggs</i>		32.-
Charcuterie Plate <i>Dried slices of beef, raw ham, bacon and sausage</i>		34.-
L'Etivaz AOP Malakoff*	3 pièces	19.-
<i>Mixed salad and toasted seeds</i>	5 pièces	29.-
Seasonal Soup		26.-

## Pays-d'Enhaut Fondue

Valrose Fondue *		29.-
Valrose Fondue * with Champagne		39.-
<i>Can be served with potatoes Fromage des Forts (50%), Pra (25%), L'Etivaz AOP * (25%) Arnaud Guichard Master cheesemaker Cheese Dairy La Fleurette in Rougemont</i>		

## Seasonal Specialties

Flame cooked Neirivue trout <i>Beans Houmous, Sucrine, Verjus</i>		41.-
Pollack from Brittany <i>Fennel Variation, White Butter with Grapefruit</i>		51.-
Veal chop from Saanenland <i>Morel Cream, Roast Grilled Potatoes and Spring Onions</i>		78.-
Fine piece of Lamb from Sapalet <i>Stewed Asparagus and Minted Peas</i>		56.-



## Valrose Classics

Saanenland Beef Rib Steak	200g	51.-
<i>Valrose butter (Janine's recipe), french fries</i>	300g	67.-
<i>Selection of local carrots</i>		
Seasonal Pasta		35.-
Beef Tartare		39.-
<i>French fries</i>		
The Famous Valrose Burger		32.-
Classic or Veggie		
<i>French fries</i>		

## Cheeses and Desserts

Cheese 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	Per piece	11.-
<i>Selection of fresh sweets and pastries</i>		

All our prices are in Swiss francs, all taxes included  
2,5 % TVA on our prices for take away.

\*Authentic products from-  
Pays-d'Enhaut



Do not hesitate to advise us in  
case of allergies or