

LA TABLE DU VALROSE

CARTE N°22

March 2025

MENU

SPINY ARTICHOKE

Plural, "selection" caviar, fine seaweed, Meyer lemon

ABALONE FROM THE PLOUGERNEAU FISH MARKET

Sweet onions, white asparagus from the Valais region, vadouvan

TROUT FROM THE NEIRIVUE RIVER

Half-cooked half-smoked, local morels, alpine herbs, river egg vinaigrette

GAMBERO ROSSO DI MAZARA

Steamed with chasselas wine, fennel, black garlic "rouille", sea herbs

ALLAITON LAMB FROM THE SAPALET FARM

In various ways, puntarelle, anchoïade, marbled 'Paloise' sauce

KIWI FROM "LA CÔTE"

Rougemont honey, olive oil, green pepper

BEETROOT FROM "LE POTAG'OE" FARM

Extra dark chocolate, liquorice, mucilage

7-COURSE MENU

310.-

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

9-COURSE MENU

350.-

5-COURSE DISCOVERY MENU

260.-

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

190.-

7-COURSE PAIRING

220.-

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

SPINY ARTICHOKEs 105.-
Plural, "selection" caviar, fine seaweed, Meyer lemon

VARIATION AROUND THE KOHLRABI 78.-
Herbal infusion broth, buckwheat

ABALONE FROM THE PLOUGERNEAU FISH MARKET 95.-
Sweet onions, white asparagus from the Valais region, vadouvan

TROUT FROM THE NEIRIVUE RIVER 85.-
Half-cooked half-smoked, local morels, alpine herbs, river egg vinaigrette

GAMBERO ROSSO DI MAZARA 115.-
Steamed with chasselas wine, fennel, black garlic "rouille", sea herbs

BRESSE PIGEON FROM HEAD TO TOE 98.-
Vreserved wild berries, legs like a "chantzet"

ALLAITON LAMB FROM THE SAPALET FARM 105.-
In various ways, puntarelle, anchoïade, marbled 'Paloise' sauce

KIWI FROM "LA CÔTE" 38.-
Rougemont honey, olive oil, green pepper

BEETROOT FROM "LE POTAG'OEX" FARM 38.-
Extra dark chocolate, liquorice, mucilage

GRAND CRU CHOCOLATE SOUFFLÉ 76.-
Preserved blackcurrants, minority berries For two people

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