

# 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.-
Dubarry cream and garnish <i>Supplément Caviar 60.-</i>	19.-
L'Etivaz AOP Malakoff <i>Mixed salad and toasted seeds</i>	3 pièces 19.- 5 pièces 29.-

## Pays-d'Enhaut Fondue

Valrose Fondue*	29.-
Valrose Fondue* with Champagne	39.-

**Can be served with potatoes**

*Fromage des Forts (50%), Pra (25%), L'Etivaz AOP \* (25%)  
Arnaud Guichard Maître Fromager  
Cheese Dairy La Fleurette in Rougemont*

## Seasonal Specialties

Lake pikeperch <i>Chicory, granny smith apples «Beurre blanc» and apple vinegar</i>	41.-
Roasted Monkfish <i>Field carrots pickled onions Stems pesto</i>	48.-
Pork loin confit <i>Flamed sharp cabbage Coleslaw with intense gravy</i>	39.-
Deer from Rougemont <i>Roasted parsnips, wine pears and sweet spices Grounded pepper juice</i>	68.-



## Valrose Classics

Saanenland Beef Rib Steak	200g	49.-
<i>Valrose butter (Janine's recipe)</i>	300g	61.-
<i>Homemade French fries, butternut squash and granola</i>		
Fresh Pasta		32.-
<i>Slow cooked leeks from Potag'Oex farm</i>		
<i>Matured L'Etivaz AOP cheese and double cream</i>		
Beef Tartare		39.-
<i>Homemade French fries</i>		
The Famous Valrose Burger		32.-
Classic or Veggie		
<i>Homemade 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	La pièce	9.-
<i>Selection of fresh sweets and pastries</i>		

All our prices are in Swiss francs, 7,7% VAT is included  
2,5% TVA on our prices for take away.

\*Produits authentiques du  
Pays-d'Enhaut.



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