

LA TABLE DU VALROSE

CARTE N°9

NOVEMBER 2022

MENU

RAZOR CLAMS FROM NORMANDY
Chicory, caviar "selection", walnuts from Périgord

WHITE TRUFFLE FROM PIEMONTE
Quince, L'Etivaz AOP, Vin Jaune

MONKFISH FROM ROSCOFF
Kohlrabi grown in Potag'Oex farm, kumquat, black tea

CREEL LANGOUSTINE
Steamed with chasselas wine, black trumpet, pear,
pata negra from Vaumarcus

DEER MEDAILLON
Plural squash, harissa, coconut

PINK GRAPEFRUIT
Hibiscus flowers, home made orgeat

FROM VANILLA TO VANILLA

7-COURSE MENU

290.-

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

9-COURSE MENU

330.-

5-COURSE DISCOVERY MENU

250.-

Selection of refined cheeses from the Pas-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.

You will discover classic and subtle pairings.

5-COURSES PAIRING

140.-

7-COURSES PAIRING

170.-

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-COURSES PAIRING

140.-

7-COURSES PAIRING

170.-

Please do not hesitate to inform us of any allergies or intolerances.

*Meat and fish origin: Switzerland and France.
All our prices are in Swiss francs, including 7,7% VAT*