

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.-
Pumpkin Soup	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

Pollack with Nori Seaweed <i>Radish, mushrooms and Dashi</i>	49.-
Marinated Salmon <i>Roasted cauliflower, spinach Wine Merchant sauce</i>	48.-
Poultry Breast from the Gruyère region <i>White onions in many ways, poultry juice</i>	42.-
Veal Tendron <i>Beet, kumquat, Kalamata olives, gravy</i>	61.-



Valrose Classics

Saanenland Beef Rib Steak	200g	49.-
<i>Valrose butter (Janine's recipe)</i>	300g	61.-
<i>Leaks and Kale</i>		
Fresh Pasta		32.-
<i>Creamy mushroom sauce</i>		
Beef Tartare		39.-
<i>French fries</i>		
The Famous Valrose Burger		32.-
Classic or Veggie		
<i>Homemade French fries</i>		
<i>Add Extra crispy bacon 4.-</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.