

# LA TABLE DU VALROSE

## CARTE N°10

JANUARY 2023

### MENU

OPEN-GROUND CARROTS FROM THE « POTAG'OEX » FARM  
Tangerine, « selection » caviar, marigold, « Negroni » bricelet

SCALLOPS FROM THE NORMANDY COASTS  
Black truffles, rutabaga, sudashi, « Périgueux » sauce

LINE CAUGHT POLLACK FROM NOIRMOUTIER  
Hass avocado, 2021 kimchi, fish bones praliné, X.O. juice

BLUE LOBSTER « À LA ROYALE »  
« Cardinal » puffed potatoes

VEAL CHEEK FROM THE SAANENLAND REGION  
Dark beer, plural Jérusalem artichoke, crunchy cereals

RED HUBBARD SQUASH  
Preserved black currant, aloe vera, timut

THE BABA  
Rosehip, tonka bean, sweet spices

### 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*