

STARTERS

Swiss bison tartar flavoured with whisky, pepper and smoked salt	29.-	Grilled duck foie gras, candied quinces and preserved grapes	31.-
Fassona beef tartar with artichokes and black truffle	46.-	57° Salad	19.-
7 Tuna ceviche, jalapenos & spring onions	27.-	Clam chowder	21.-
Maryland crabcakes, lime and ginger	26.-	Crayfish bisque	21.-

GRILL AND RÔTISSERIE

BEEF FILLET | 30 min. cooking

Hereford Irish Chateaubriand 68.-
500gr Price per person -Min 2 people

SWISS FARMED VEAL | 30 min. cooking

Roast double veal chop 2 people price per person 62.-

CHICKEN RÔTISSERIE | 40 min. cooking

7 Swiss chicken 1.8 kg 2 or 3 people 76.-
Swiss coquelet 450 gr 1 person 42.-

WALLIS LAMB & FARMED PORK

Lamb shanks 42.-
Spare ribs BBQ 39.-

SAUCES

House butter, Sarawak pepper, Béarnaise sauce,
B.B.Q sauce, Teriyaki sauce, chimichurri sauce

Our dishes « Grill and Rôtisserie » are served with the choice of sauce, green salad, traditional mashed potato.

SIDE DISHES

Green peas with bacon 8.-
Sautéed mushrooms with garlic and parsley 12.-

“OH SO NATURAL”

Local quinoa with prawns and avocado 34.-

DESSERTS

New York Cheesecake with citrus 15.-
Apple tart, frozen speculos 17.-
Caramelized apple tatin 15.-