




VEGETARIAN- VEGAN MENU

- Grilled eggplant** 24
Creamy green apple sauce, green asparagus, Paris mushrooms, forest herbs and lemon vinaigrette
(7, 10, 12)
- Tomato and mozzarella salad** 24
Buffala mozzarella, taggiasca olives, rucola salad, balsamic vinaigrette
(7)
- Red lentil soup**  18
Curry, sweet potato, cilantro and lime
(1, 11)
- Avocado toast**  26
Grilled rustic bread, feta cheese, radishes, sunflower and pumpkin seeds, lamb's lettuce and arugula
(2, 7, 10)
- Zucchini fritters**  22
Yellow and green zucchinis, herbs emulsion
(10)

- Local cheeses Platter** 24
Selection of local raw milk cheeses from Valais, served with a quince marmalade and local rye bread
(2, 7, 10)

Vegetarian burger 28

Whole grains bun, red lentils, millet and chickpeas patty, guacamole, red cabbage, sunflower and pumpkin seeds, roasted sweet potatoes, lamb's lettuce and arugula, greek yogurt sauce

(2, 7, 12)

Pappardelle pesto rosso 30

Groedal green olives, arugula, grana Padano cheese

(1, 2, 4, 7, 10)

Grünkern risotto 32

Parsley concentrate, pecorino and slow cooked egg






(1, 2, 4, 7)

Mixed grilled Mediterranean vegetables 22

Feta cheese and rucola leaves

(7)

Side dishes 8

- Small green salad with herbs and radishes, Dijon mustard vinaigrette (9, 10) 
- Roasted red peppers with garlic and parsley 
- Roasted trio of carrots, hazelnut and lemon zest (10) 
- Creamed spinach (7) 
- Chef's mashed potatoes (7)
- Potato roesti with Bagnes cheese (1, 7)
- Homemade French fries with truffle mayonnaise (4) 

VEGAN option

All dishes with this symbol  can be adapted in Végan version

ALLERGENS: 1. Celery / 2. Gluten / 3. Crustacean / 4. Egg / 5. Fish
6. Lupin / 7. Milk / 8. Mollusc / 9. Mustard / 10. Nut / 11. Peanut
12. Sesame seed / 13. Soya / 14. Sulphur dioxide