

VEGETARIAN- VEGAN MENU

- Autumn salad** *  28
Fresh figs, endives, walnuts from Grenoble, watercress and blue cheese from Valais
- Tomato mozzarella salad** 24
- Red lentil soup**  18
Curry, sweet potato, cilantro and lime
- Avocado toast**  26
Grilled rustic bread, feta cheese, radishes, sunflower and pumpkin seeds, lamb's lettuce and arugula
- Herbs and spinach orzotto** *  28
Creamy pearl barley, lemon purée and seasonal mushrooms

- Local cheeses Platter** 24
Selection of local raw milk cheeses from Valais, served with our homemade apricot marmalade and local rye bread

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 yoghurt sauce

Chestnuts and pumpkin agnolotti * **30**






Stuffed with ricotta and seasonal mushrooms

Zucchini fritters *  **22**

With marinated green and yellow zucchini and herb emulsion

Quinoa and steamed vegetables  **22**

Side dishes **10**

- Small green salad with herbs and radishes, Dijon mustard vinaigrette 
- Roasted Brussels sprouts with five spices 
- Trio of carrots roasted with coriander seeds 
- Homemade spaetzli
- Braised red cabbage 
- Chef's mashed potatoes
- Homemade French fries with truffle mayonnaise 

 **VEGAN option**

All dishes with this symbol  can be adapted in Végan version

* Dishes available only from 7.00 pm