

E'SKI

WINTER MENU "ALTITUDE 1720-2017" STEP INTO MY GOURMET " ... GREEN KINGDOM "

« MY KITCHEN IS AS LIFE: NICE, TASTY, CRISPY, PLENTY OF LOVE AND EMOTIONS »

First Trace

The untouchable...

SLOW COOKED ORGANIC EGG, "CHARLOTTE" POTATOES MOUSSE,
BLACK TRUFFLE SHAVINGS, SALTY BUTTER TOTALLY FROZEN 48.-

Scampi in 3 ways

FINELY CHISELLED WITH LIME AND ORGANIC OLIVE OIL
IN THIN SLICE WITH WHIPPED CREAM AND CAVIAR
CRISPY WITH KADAIF AND PASSION VINAIGRETTE 51.-

« Il était un Foie »

FOIE GRAS, TAGGIASCHE OLIVES, LEMON MACARON, PEACH PULP,
ROSEMARY FOCACCIA BREAD 38.-

The "Raw/cook" of vegetables (vegetarian)

CELERIAC & CAULIFLOWER PANNACOTTA
SEASONAL VEGETABLES CRUNCHY FLAKES, CURCUMA KALE CRISPS
FRESH HERBS DRESSING WITH HAZELNUTS CRUMBLE 31.-

Winter salad (vegetarian)

YOUNG SALAD SPROUTS & TOMATO CHERRY,
BALSAMIC DRESSING, OLIVE OIL AND THOUSAND SEEDS 19.-

Full Slope

Back from Italy

WILD SEA BASS AS CARBONARA, MELTED QUAIL'S YOLK

CELERIAC SPAGHETTI, DRIED DUCK HAM SHAVED & CRISPY ONIONS RINGS

CREAMY SAUCE WITH GLACIERS WALLIS WINE

54.-

Deep sea garden

COD SLOWLY COOKED

SWEET POTATO GNOCCHI

WHIPPED BUTTER WITH GREY SHRIMP, RYE CHIPS

48.-

Sea & Mountain

SCAMPI PAN FRIED

RISONI PASTA LIKE A RIOSOTTO

BITTER YOGURT WITH FRESH HERBS

SIMPLON CAPOCOLLO WITH NETTLES

53.-

IN ORDER TO PROTECT OUR OCEANS, ONLY WILD FISH, THAT IS NOT CONSIDERED
AN ENDANGERED SPECIES, IS SERVED...

ORIGIN: ATLANTIC OCEAN, MEDITERRANEAN SEA

PRICES IN SWISS FRANCS
GRATUITY AND VAT INCLUDED

Ascent to the pick

Sweetbread felt in love of Brittany lobster

SWEETBREAD LACQUERED IN BUTTER

BLUE LOBSTER COMFIT IN A SHELLFISH CREAM

PARMESAN RICE AND HERB YOGURT

59.-

Fiels and Oceans

VEAL FILLET COOKED AT LOW TEMPERATURE WITH TAGGIASCHE OLIVES

CRUNCY PAK – CHOY, AGRAIA POTATOES AND LIME MOUSSE

CLAMS, CREAMY SHELLFISH BROTH , SAMPHIRE

63.-

Plural around "Swiss Made" beef

ROASTED IN A TOURNEDOS WITH WHITE COLONNATA BACON

"HAMBOUR-GOUT" TRUFFLE MAYONNAISE

CONFIT CHEEKS PARMENTIER WITH FOIE GRAS

69.-

BEEF AND VEAL COMING FROM SWITZERLAND

PRICES IN SWISS FRANCS
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Little break in the mountain pastures

BRIE DE MEAUX CHEESE AND MASCARPONE,

MATURED AS I LIKE IT WITH SUMMER TRUFFLES

19.-

CCHEESE FROM SWITZERLAND AND ELSEWHERE

SEASONAL FRUITS

WALLIS RYE BREAD

17.-

PLEASE LET US KNOW IF YOU HAVE ANY FOOD INTOLERANCES OR ALLERGIES.

FOR THE SAKE OF QUALITY AND DEPENDING ON DELIVERIES,

SOME PRODUCTS MAY BE MISSING. PLEASE FORGIVE US...

Sweet pleasure “Through “the emotion

WE INVITE YOU TO ORDER YOUR DESSERTS AT THE BEGINNING OF YOUR MEAL
AS THEY REQUIRE SPECIAL FINISHING TOUCHES.

The shelter “my favourite”

LET US SURPRISE YOU...

22.-

As a snowball melting.... and melting

LIGHT MERINGUE, THE SWEETNESS OF MAPLE SYRUP,

FRESHNESS AROUND GREEN APPLE, TOFFEE ICE CREAM

22.-

Fancing a hug... taste the ephemeral of soufflé

ALL IN LIGHTNESS WITH PIEDMONT HAZELNUTS AND CRISPY PRALINE

PEAR COMPOTE AND YUZU, WILLIAMS SHERBET

22.-

Christmas soul

GOURMET FANTASY, SPECULOOS COOKIES TEXTURE FROZEN CLEMENTINE

GINGER BREAD AND MULLED WINE JELLY

22.-

“Please, draw me a board...”

SELECTION OF HOMEMADE SEASONAL SHERBETS AND ICE CREAMS

17.-

Menu V.I.K.
«Very Important Kids»

AMUSE BOUCHE LIKE THE GROWN-UPS



SCALLOPS SALAD CHERRY TOMATO AND PARMESAN



THE « GLACIER SHOT » TO BE GUESSED



ROASTED BEEF FILLET

POTATOES MOUSSE WITH TAHITI VANILLA, SEASONAL VEGETABLES



GOURMET CREATION ALL IN SWEETNESS



THE REAL AND UNIQUE COTTON CANDY

COME AND MAKE IT DIRECTLY IN THE KITCHEN!!!

48.-

FOR CHILDREN UNDER 12 YEARS OLD

PRICES IN SWISS FRANCS
GRATUITY AND VAT INCLUDED

Chef Pierre's Table

« *Why don't you dive into my world* »

OUR TABLE D'HÔTE IS LOCATED NEAR THE HEART OF MY KITCHEN, WHERE UNFOLDS THE INCREDIBLE BALLET OF A WELL-OILED BRIGADE.

LOVERS OF AUTHENTICITY WILL HAVE THE OPPORTUNITY TO LIVE AN UNUSUAL EXPERIENCE IN THIS CONTEMPORARY AND ORIGINAL PLACE.

A UNIQUE TABLE IN WALLIS, WHICH CAN HOST UP TO 12 PEOPLE, WILL LET YOU ENJOY A GOURMET MEAL THAT I WILL SUGGEST TO YOU, DIRECTLY FROM MY MOUTH TO YOUR EARS, WHILE OBSERVING INNOVATIVE CULINARY TECHNIQUES...

9 COURSES MENU FULL OF SURPRISES

163.-



PRICES IN SWISS FRANCS
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My salt flake nr. 25

« *Winter Legend* »

TO COMBINE ART, TASTE, SHARING.

MY PASSION FOR THIS PROFESSION IS ABSOLUTE. INQUIRE ABOUT ITS PAST, PARTICIPATE IN ITS PRESENT AND GUARANTEE FOR MANY MORE YEARS ...

GOURMANDISE TO INFINITY: "THE HAND OF MAN" WILL ALWAYS BE PRESENT.

ALL MY DISHES ARE THE STORY OF A TRANSMISSION

WHOSE MEMBERS OF MY TEAM ARE THE PASSERS.

LET YOURSELF BE GUIDED ON MY MOUNTAIN PATHS IN MY SECRET GARDEN WHERE I DRAW MY INSPIRATIONS.

TRAVEL WITH CONFIDENCE TO OTHER TERRITORIES THAT WILL BRING YOU BACK WHATEVER HAPPENS ALWAYS IN WALLIS.

DAY AFTER DAY, THANKS TO THE LUMINOUS PRESENCE OF MY LOVED,

I FIND MY BEST TEMPO.

PIERRE CREPAUD, ... CHEF DE CUISINE

SOUS-CHEF, YANNIK CREPAUX

RESTAURANT MANAGER : MICHELE PAGANINI

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GRATUITY AND VAT INCLUDED