

OVERLOOKING SPRING IN WALLIS

“ALTITUDE 1720-2017”

STEP INTO MY GOURMET "… GREEN KINGDOM"

« AIR, WATER, EARTH, FIRE THE CLASSICAL ELEMENTS FOR A HIGH COLOURS KITCHEN »

Air

The untouchable...

SLOW COOKED ORGANIC EGG, NEW POTATOES MOUSSE,

BLACK TRUFFLE SHAVINGS, SALTY BUTTER TOTALLY FROZEN

49.-

Agreement field and sea

LIGHTLY PAN FRIED SCAMPI AND SEARED DUCK FOIE GRAS

FIRST GARIGUETTE STRAWBERRY IN DIFFERENT WAYS

OLD BALSAMIC AND HIBISCUS CARMEL

44.-

Simply good

GREEN ASPARAGUS MINUTE MADE

BLACK TRUFFLE, SAUCE, MIMOLETTE CHEESE SHAVING

41.-

Spring garden (vegetarian)

ALIGHT PANNACOTTA WITH BASIL

BABY SPRING VEGETABLES WITH TOMATOES

SAND OF OLIVES

31.-

Water

Signature

TURBOT PIQUED WITH "AIL DES OURS"

BUTTER ROASTED PORCINI MUSHROOMS

SQUID INK TAGLIATELLE, CREAMY SHRIMPS SAUCE

51.-

With a "R" of spring

ROASTED SCAMPI IN TARRAGON OIL

CREAMY MOREL MUSHROOM, GREEN ASPARAGUS, PARMESAN LEAVES

GNOCCHI WITH "AIL DES OURS"

56.-

Sea garden into a vineyard

WILD SEA BASS ROASTED, LIGHTLY SMOKED WITH VINE SHOOTS

BABY SQUID STUFFED WITH VEGETABLE AND RICOTTA

FREGOLA SARDA AS A RISOTTO, SHELL FISH

54.-

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

Earth

Spring is served

PAN FRIED PIGEON BREAST

CREAMY MOREL MUSHROOMS, GREEN PEAS IN DIFFERENT SHAPES

GNOCCHI WITH "AIL DES OURS", PIGEON SAUCE

59.-

We can say ...The South

BUTTER ROASTED BEEF FILLET WITH LEMON THYME

PISSALADIERE WITH CONFIT ONIONS, GREEN ASPARAGUS WITH SAUCE

CREAMY FRESH GOAT CHEESE WITH DRIED BLACK OLIVES

64.-

Lamb

RACK OF LAMB ROASTED WITH HAY

SHOULDER CONFIT IN PARMENTIERE WITH EGG PLANT

SPELLED FROM PROVENCE, FROZEN MINT YOGURT

61.-

BEEF AND VEAL COMING FROM SWITZERLAND

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Little break in the mountain pastures

BRIE DE MEAUX CHEESE AND MASCARPONE,

MATURED AS I LIKE IT WITH "AIL DES OURS"

16.-

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...

Fireworks of gourmet

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

As a snikers by LeCrans

CARAMEL / PEANUTS / BISKELIA MOUSSE / CRISPY CHOCOLATE BISCUITS 22.-

Passionally gourmet

AROUND EXOTICS FRUITS / DULCEY CHOCOLATE 22.-

Le Mont Blanc "signature"

MERINGUE CRUNCHY / BLOOD ORANGE / VERBENA

DOUBLE GRUYERE ICE CREAM 22.-

Ephemeral of soufflé

LEMON IN DIFFERENT SHAPES / ISLEY VANILLA / CAMELIZED PECAN NUTS 22.-

"Please, draw me a board..."

SELECTION OF HOMEMADE SEASONAL SORBETS AND ICE CREAMS 17.-

Menu V.I.K.
«Very Important Kids»

Discovery the 4 savours

Bitter

GUACAMOLE WITH GREEN LEMON, SEARED SCAMPI, GRAPEFRUIT



Salty

LITTLE BEEF TARTAR WITH CRUNCHY OLIVES, ROSEMARY FOCACCIA AND SALT FLAKES

OR

Sea

BREADED DOVER SOLE WITH CAPERS, AGRIA MOUSSE WITH ALGAE



Sugar / part 1

MMELTED CHOCOLATE CAKE MINUTE MADE



Sugar / part 2

THE REAL AND UNIQUE COTTON CANDY
COME AND MAKE IT DIRECTLY IN THE KITCHEN!!!

48.-

PRICES IN SWISS FRANCS
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FOR CHILDREN UNDER 12 YEARS OLD

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Chef Pierre's Table

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

BEHIND THE SCENES OF A MICHELIN STAR RESTAURANT

WHAT GOURMET DID NOT DREAM TO OBSERVE A GREAT CHEF IN THE KITCHEN AND THEN TASTE HIS CREATIONS BY HIS SIDE! THE CHEF PIERRE CREPAUD REALIZES YOUR WISH BY MAKING YOU SIT AT HIS TABLE IN FRONT OF THE HUGE KITCHEN TO ATTEND THE BALLET OF THE TEAMS WELL-RUN.

AN EXCEPTIONAL OPPORTUNITY TO DISCOVER AS CLOSELY AS POSSIBLE THE LIFE, THE RIGOR, AND THE CREATIVITY OF A BRIGADE IN THE KITCHEN.

I INVITE YOU TO MY TABLE AND I PROPOSE YOU AN EXCLUSIVE AND INTIMATE DINNER IN THE BACKSTAGE OF THE GOURMET RESTAURANT LEMONTBLANC

A MENU DISCOVERED WITH THE BEST LOCAL PRODUCTS AND CREATED TO MEASURE WILL BE SHARED DURING A PRIVILEGED MOMENT IN THE KITCHEN.

FROM 2 TO 12 PEOPLE (RESERVATION REQUIRED)

9-SENSES MENU

PRICE: 163.-

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My salt flake nr. 25

« *Spring Poem* »

ONCE UPON A TIME, SHE WAS A POSITIVE AND SENSITIVE LITTLE FAIRY WITH A MAGICAL POWER: TO
CREATE IN HER KITCHEN A LIVELY FOOD TO MAKE A FEAST OF SENSE.

WITH CERTAINTY, FROM CHILDHOOD, I ALREADY LISTENED TO HIS LITTLE VOICE WHICH INSPIRED ME:

"LISTEN TO LIFE, THE SEASONS, YOUR BODY," SHE TOLD ME.

"YOU HAVE THE POWER TO FEEL WHAT PASSES IN YOU, WHAT IS RIGHT AND GOOD AND TO TRANSMIT
YOUR IDENTITY" HAS "TRA-VERT" YOUR KITCHEN "

KNOWING THAT DIET PRODUCES A FUNDAMENTAL IMPACT ON HEALTH, ESPECIALLY OUR SECOND BRAIN,
THE BELLY.

WITH A BLOW OF A WAND AND WITH AUDACITY FOR A MAGICAL VISUAL

I TRY TO ACHIEVE THE PERFECT HARMONY ON MY PLATES.

ALL SUBLIMATED BY A CHOICE OF WINES OF OUR ELEGANT AND FRUITY FIELDS

LET OUR SOMMELIER MAKE YOU DISCOVER.

AND SO IT IS IN SYMBIOSIS WITH NATURE AND IN PLEASURE. I REVEAL MY UNIQUE STYLE AND MY UNI-
GREEN

GOOD TIME AMONG US ...

PIERRE CREPAUD, ... COOK SIMPLY

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