

# SUMMER IN WALLIS

“ALTITUDE 1720-2017”

STEP INTO MY GOURMET " ... GREEN KINGDOM "

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

*Air*

## **Signature**

**S**LOW COOKED ORGANIC EGG, NEW POTATOES MOUSSE,

SUMMER TRUFFLE SHAVINGS, BROWN BUTTER

41.-

## **All in freshness**

**S**CAMPI GAZPACHO WITH SUNNY VEGETABLES AND “MARA DE BOIS “ STRAWBERRIES,

PESTO AND BALSAMIC PEARLS

43.-

## **Fields**

**M**ARBLED DUCK FOIE GRAS, WALLIS DRIED MEAT,

TOASTED FOCACCIA WITH OLIVE OIL, ROSEMARY

36.-

## **Spring garden (vegetarian)**

**L**IGHT BASIL PANNACOTTA,

BABY SUNNY VEGETABLES, TOMATOES SYRUP

OLIVES “SAND”, MOUNTAIN FLOWERS POLLEN

28.-

# Water

## **Ladies of the sea**

**R**OASTED SCAMPI, WALLIS APRICOTS IN DIFFERENT SHAPES, CHANTERELLES MUSHROOMS

LIGHT SHELLFISH CREAM

49.-

## **John Dory *My favourite plate...***

**J**OHN DORY FILLET WITH SECHUAN PEPPER

PASTURE BUTTER EMULSION WITH VERBENA AND BASIL

NETTLES GNOCCHI, GOURMET PEAS AND TOMATOES

53.-

## **Cod fillet with Alpine salt**

**C**OD SCRUBBED WITH SALT THEN SEARED IN OLIVE OIL,

GREEN PEAS IN DIFFERENT WAYS, ARTICHOKE RISOTTO

LIGHT FISH CONSOMMÉ WITH LIME

41.-

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

## **Between Field & Sea**

**V**EAL FILLET PICKED WITH CONFIT LEMON, BABY SQUID

VIOLON ZUCCHINI, NETTLES POTATOES GNOCCHI AND ESPELETTE'S SWEET PEPPER 69.-

## **We can say ...The South**

**R**OASTED BEEF FILLET WITH ROSEMARY WOOD

TOMATOES, CREAMY BURRATA

THE FAMOUS POTATOES PURÉE WITH TRUFFLES

BROWN SAUCE, OLIVES FLAKES 64.-

## **Lamb**

**R**ACK OF LAMB ROASTED WITH WILD THYME

SHOULDER CONFIT WITH CURRY

CREAMY POLENTA WITH WALLIS GOAT CHEESE AND DRY APRICOTS

SPINACH LEAFS WITH MINT OIL AND TZATZIKI 59.-

BEEF AND VEAL COMING FROM SWITZERLAND

PRICES IN SWISS FRANCS  
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# *Little break in the mountain pastures*

## **B**RIE DE MEAUX CHEESE

MASCARPONE AND SUMMER TRUFFLES

18.-

## **C**CHEESE FROM SWITZERLAND AND ELSEWHERE

WALLIS RYE BREAD

18.-

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...

PRICES IN SWISS FRANCS  
GRATUITY AND VAT INCLUDED

# Gourmet fireworks

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

## **Gourmet, creamy, row and freeze.... Wallis apricot a bit shake**

**A**PRICOT AND DIFFERENT WAYS, BISKELIA MOUSSE

CARAMELIZED POP-CORN AND MORE...

22.-

## **My favourite dessert ....**

**I**N A SOUL OF GOURMET MOJITO ... LET US SURPRISE YOU....

22.-

## **Le Mont Blanc"signature"**

**U**NDER A MERINGUE CRUNCHY DOME

THE FRESHNESS OF REDS FRUITS, RHUBARB

THE SWEETNESS OF GRUYERE DOUBLE CREAM

22.-

## **Ephemeral of soufflé**

**S**OUFFLÉ WITH WHITE PEACHES AND WILD THYME

GOOSEBERRY CONFIT AND CARAMELIZED ALMONDS

ORCHARD FRUITS SHERBET

22.-

## **"Please, draw me a board..."**

**S**ELECTION OF HOMEMADE SEASONAL SORBETS AND ICE CREAMS

17.-

*Menu V.I.K.*  
*«Very Important Kids»*

Discovery the 4 tastes

*Bitter*

**G**UACAMOLE WITH GREEN LEMON, SEARED SCAMPI, FRESH GRAPEFRUIT



*Salty*

**B**EEF TARTAR WITH CRUNCHY OLIVES, ROSEMARY FOCACCIA, SALT FLAKES

OR

*Sea*

**D**OVER SOLE MEUNIERE, CAPERS, FRESH HERBS AGRIA MOUSSE, BROWN BUTTER



*Sugar / part 1*

**M**ELTED CHOCOLATE CAKE MINUTE MADE



*Sugar / part 2*

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

PRICE: 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* »

BEHIND THE SCENES OF A MICHELIN STAR RESTAURANT

WHICH 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 AND ATTEND THE BALLET OF A WELL-RUN TEAM.

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-COURSES MENU

PRICE: 163.-

PRICES IN SWISS FRANCS  
GRATUITY AND VAT INCLUDED

# *My salt flake nr. 27*

## *« Summer 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 THE SENSES.

WITH CERTAINTY, FROM CHILDHOOD, I ALREADY LISTENED TO HER 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" THROUGH 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 VINEYARDS

LET OUR SOMMELIER MAKE YOU DISCOVER THEM.

AND SO IT IS IN SYMBIOSIS WITH NATURE AND IN PLEASURE THAT I REVEAL MY UNIQUE STYLE AND MY  
UNIVERSE

GOOD TIME AMONG US ...

**PIERRE CREPAUD, ... SIMPLY COOK**

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