

LOOKS ON A SUMMER IN VALAIS

“4 DIFFERENT SPACES” AIR, WATER, EARTH, FIRE
THE CLASSICAL ELEMENTS FOR A COLOURFUL KITCHEN”
THE NATURE’S TASTE FOLLOWING THE SEASONS
STEP INTO MY GOURMET “... GREEN KINGDOM”

Air

"Timeless" One of our signature dishes...

ORGANIC EGG FREE RANGE / PERFECTLY COOKED

RATTE POTATOES / SALTY BUTTER / AESTIVUM TRUFFLES

44.-

On a summer note

FOIE GRAS FROM LANDES REGION / GREEN CHARTREUSE / WHITE PEACH

WILD THYME / FLOWERS POLLEN / ROSEMARY FOCACCIA

39.-

Perfect Match

SCAMPI JUST CRISPY / PEAS / BROAD BEANS / MOREL MUSHROOMS AS CARBONARA

ASPARAGUS TEMPURA

49.-

Back from pastures "Veg'Inspiration"

THIN PIE WITH PEAS IN DIFFERENT SHAPES / ONIONS DRESSING / SWEET GARLIC EMULSION /

LOVAGE

29.-

Sea & Ocean

Wild turbot

SLOW COOKED / PORCINI MUSHROOMS

KAFFIR BROTH / GINGER / ASPARAGUS / CAPPUCINO FLOWER

51.-

When Ocean comes in Wallis

SEARED SCAMPI / APRICOT / GIROLLE MUSHROOMS / RATTE POTATOES

OLD MIMOLETTE CHEESE / SHELLFISH JUS

57.-

Morel mushrooms & Asparagus... Precious Spring present

SEABASS STEAM COOKED WITH LEMONGRASS / HOMEMADE CAPPELLETTI STRACCIATELLA

ZUCCHINI / BROAD BEANS

59.-

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

ORIGIN: NORTH ATLANTIC OCEAN, MEDITERRANEAN SEA

PRICES IN SWISS FRANCS
GRATUITY AND VAT INCLUDED

Mountain and Pasture

Breast of guinea fowl

ROASTED BREAST / GARDEN SAGE

RIGATONI / TRUFFLES / ARTICHOKE / DUCK FOIE GRAS / PARMESAN

TETRAGONE / SOY JUS

49.-

Happiness is in the field

BEEF FILLET FROM HÉRENS VALLEY / WILD THYME

ASPARAGUS / VEGETABLE BISCUITS / WALLIS BLUE CHEESE

MEAT SAUCE REDUCED WITH HAY

57.-

Back from the South

VEAL FILLET COOKED AT LOW TEMPERATURE

TOMATOES "DATTERINO" / GREEN GNOCCHI / PINIONS

ITALIAN CAPER / SAGE BUTTER

64.-

For a real gourmet

THE FAMOUS COCOTTE OF MASHED POTATOES / SALTY BUTTER / TRUFFLES

24.-

BEEF AND VEAL COME FROM SWITZERLAND, GUINEA FOWL FROM FRANCE

PRICES IN SWISS FRANCS
GRATUITY AND VAT INCLUDED

Little break in the mountain pastures

BRIE DE MEAUX / TRUFFLE / MASCARPONE

19.-

OUR SELECTION OF FRESH AND REFINED CHEESES

GOAT, COW, SHEEP WITH 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...

Gluttony is a great vice

GOURMET, IMAGINATIVE, CURIOUS, CREATIVE, DREAMY

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

The 3 chocolates, three textures

COMPOSITION AROUND GRAND CRU CHOCOLATES

MOUSSE, MELTING AND CRUNCHY.... LET US SURPRISE YOU

24.-

Le Mont Blanc" Signature" Back from Caribbean

UNDER A MERINGUE CRUNCHY DOME

EXOTIC FRUITS BRUNOISE, COCONUT SHERBET

BITTER LIME CLOUD

24.-

The ephemeral of a soufflé

WALLIS CHERRY PERFUME

CARAMELIZED ALMONDS

ELDER FLOWER SHERBET

24.-

Around strawberry, rhubarb et hibiscus flowers

LET US SURPRISE YOU IN A GOURMET JOURNEY ALL IN SWEETNESS

24.-

"Please, draw me a board..."

SELECTION OF HOMEMADE SEASONAL SHERBETS AND ICE CREAMS

19.-

Gourmet playtime

AMUSE BOUCHE LIKE THE ADULTS



SLOW COOKED EGG / RATTE POTATOES / SALTY BUTTER

OR

FOIE GRAS FROM LANDES REGION / WHITE PEACH

WILD THYME / FLOWERS POLLEN / ROSEMARY FOCACCIA



ROASTED GUINEA FOWL BREAST / DIJON MUSTARD / FRESH HERBS

LEMON RISOTTO AND "DATTERINO" TOMATOES

OR

SOLE "MEUNIÈRE" / ORGANIC HERBS FROM THE CHEF'S GARDEN

GREEN GNOCCHI / SEASONAL VEGETABLES



BLACK CHOCOLATE MOLTEN CAKE, DAILY SHERBET



THE REAL AND UNIQUE COTTON CANDY

COME AND MAKE IT DIRECTLY IN THE KITCHEN WITH THE CHEF!!!

PRICE: 54.-

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 HAVING 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 Grain of Salt n 301

"Valais engraved in my heart"

MY EPICUREAN PHILOSOPHY...

AT THE RESTAURANT LEMONTBLANC, I OFFER A LIVING CUISINE, BALANCED AND CLOSE TO NATURE BUT ALSO CREATIVE, INNOVATIVE AND UNCONVENTIONAL.

IT IS A GOURMET AND GENEROUS CUISINE WHILE REMAINING HEALTHY AND DIGESTIBLE BECAUSE I THINK THAT FEEDING IS AN IMPORTANT ACT AND IT IS OUR RESPONSIBILITY TO GIVE YOU PLEASURE WHILE ENSURING THAT WHAT YOU ENJOY AT OUR TABLE IS ALSO GOOD FOR YOU.

THIS RESPONSIBLE APPROACH TO LIFE IS AT THE HEART OF MY PHILOSOPHY.

THAT'S WHY I SELECT WITH GREAT RIGOR THE PRODUCTS THAT WILL BE PRESENTED ON YOUR PLATE.

REFLECTING MY ADVENTUROUS SPIRIT AND CURIOUS OF THE WORLD, IT IS ALSO AN OPEN KITCHEN, NOT DOGMATIC, WHICH ADAPTS TO SATISFY THE DESIRES AND THE PREFERENCES OF EACH ONE.

WE APPLY THESE PRINCIPLES IN A TRANSVERSAL WAY IN OUR RESTAURANT WITH THE WINES THAT WE PROPOSE THAT ARE DEVELOPED BY INDEPENDENT WINEMAKERS WHO SHARE OUR PASSION FOR PRODUCTS OF EXCEPTIONAL QUALITY.

I AM CONVINCED THAT THESE DAILY COMMITMENTS ARE THE SECRET OF A CUISINE THAT NOURISHES OUR BODIES, ENCHANTS OUR MINDS AND DELIGHTS OUR TASTE BUDS.

HAVE A GOOD TIME AMONG US ...

PIERRE CREPAUD A SIMPLE COOK

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