

WINTER BETWEEN OUR MOUNTAINS

“SUNNY, MINERAL, AROMATIC, VEGETAL”

A CREATIVE KITCHEN OF GOURMET AND UNEXPECTED ARTWORK

Signature egg following season

COOKED AT 63 °C / AGRIA POTATOES / SALTY BUTTER

BLACK TRUFFLE SHAVINGS 56.-

“CRAZINESS MOMENT” WITH WHITE TRUFFLE FROM ALBA 86.-

Back from Islay

THE DUCK FOIE GRAS / VANILLA & LIME

GREEN APPLE MACAROONS

FRUIT BENCH BREAD 38.-

Sea & mountain

SCALLOPS / BOTTARGA / ARTICHOKE IN DIFFERENT SHAPES

LEMON CAVIAR / TOASTED FOCACCIA WITH CLEMENTINE OIL 39.-

“Veg’Inspiration”

CRUNCY VEGETABLE BOUQUET WITH CITRUS PERFUME

LIGHT PANNACOTTA OF ROOT VEGETABLES / PISTACHIO DRESSING 29.-

Deep Water

Wild pollock from Brittany

EXTRA VIRGIN OLIVE OIL COOKED

SMASHED POTATOES / POMELO

CRESS CREAM / BROWN BUTTER

49.-

“CRAZINESS MOMENT” WITH IMPERIAL CAVIAR

86.-

Mediterranean song

JOHN –DORY FILLET / EMULSION OF BUTTER WITH SAFFRON

ROUILLE MAYONNAISE CYLINDER

SMOKED AGRIA POTATOES CREAM / BOUILLABAISSE REDUCTION

54.-

From the coast to the mountains

SCAMPI JUST SEARED / FENNEL IN A FEW WAYS / CITRUS

MATURE ANCHOVIES / CREAMY INFUSION OF GREY SHRIMPS

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

Farm Inspiration

Gruyere poultry (Rossini Style)

ROASTED POULTRY BREAST WITH TRUFFLE / POACHED FOIE GRAS

GREEN CABBAGE WITH SMOKED BACON / THIGHS CONFIT WITH RYE

HAZELNUT OIL JUS

61.-

Beef our way

SKILLET ROASTED FILLET / BUTTERNUT SQUASH / SHALLOTS CONFIT

CHUCK IN HOMEMADE RAVIOLI / REDUCED GINGER CONSOMMÉ

IODIZED TARTAR WITH VEGETABLE OYSTER LEAVES

68.-

Declination around Veal

THE HEART OF THE FILLET COOKED AT 48°C

THE END IN A TENDER “BOOM” WITH SESAME

PARSNIP IN DIFFERENT SHAPES / MELTING PEAR / NUTS

CASSIS JUS

69.-

For a real gourmet

THE FAMOUS PURÉE COCOTTE / SALTY BUTTER / TRUFFLES

39.-

ALL MEATS COMES FROM SWITZERLAND

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Passage through the dairy of Fabien

The famous

BRIE DE MEAUX WITH TRUFFLES AND MASCARPONE, MATURED AS WE LOVE IT 20.-

The table

CCHEESE FROM THE TERROIRS I LIKE
PASSIONATELY MATURED BY LOCALS 20.-

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 Flakes

GOURMET, IMAGINATIVE, CURIOUS, CREATIVE, DREAMY

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

Le Mont Blanc" Signature" winter

UNDER A MERINGUE CRUNCHY DOME / THE SWEETNESS OF VANILLA

THE FRESHNESS OF GREEN APPLE AND PINEAPPLE

LIGHTLY PERFUMED WITH ANISE

24.-

Cocooning with winter flavours

LET US SURPRISE YOU ...

DESSERT AROUND DULCEY CHOCOLATE / SPÉCULOOS

CLEMENTINE / KUMQUAT AND GINGER BREAD

24.-

"Belle Hélène" pear collection 2019

WILLIAM PEAR IN DIFFERENT SHAPES / SARAWAK PEPPER

SWISS GRAND CRU CHOCOLATE MOUSSE

VANILLA ICE CREAM

24.-

The ephemeral of a soufflé

WARM SOUFFLÉ WITH PASSION FRUIT / BANANA

MELTING CHOCOLATE HEART / BISCUITS FLAKES WITH PRALINE

EXOTIC FRUITS SHERBET

24.-

"Please, draw me a board..."

SELECTION OF HOMEMADE SEASONAL SHERBETS AND ICE CREAMS

19.-

Gourmet playtime
FOR CHILDREN UNDER 12 YEARS OLD

AMUSE BOUCHE LIKE THE ADULTS



PARMENTIERE OF FARM CHICKEN FROM GRUYERE

AGRIA POTATO MOUSSELINE / CROSTINI WITH SALTY BUTTER

OR

DUCK FOIE GRAS / GREEN APPLE / FOCACCIA BREAD



HEART OF FILLET BEEF ROASTED WITH THYME FLOWERS

AGRIA MUSLIN WITH SALTY BUTTER / SEASONAL VEGETABLES

OR

FILET OF SOLE MEUNIERE

RISOTTO WITH LEMON AND TOMATO CONFIT / SEASONAL VEGETABLES



“...**A** GREEN MOUSE RUNNING IN THE GRASS,

I CATCH IT BY THE TAIL, I SHOW IT TO THESE GENTLEMEN...”



THE REAL AND UNIQUE COTTON CANDY

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

PRICE: 48.-

Sensation Menu at Chef Pierre's Table

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

"LET GASTRONOMY ASIDE IF YOU WISH,
LET'S TALK ABOUT LOVE OF GOOD FOOD, SENSATIONS AND AUDACITY.
WHEN YOU GO INSIDE MY KITCHEN, I LIKE TO SEE THE ASTONISHMENT
AND THE SMILE ON THE FACES, SURELY NOT BOREDOM,
THAT'S WHY I DARE TO SURPRISE WITH A TASTE,
A VISUAL, A BEAUTIFUL PLATE ... "

WELCOME TO THE HEART OF THE ACTION ...

IN HARMONY WITH A UNIQUE ESTABLISHMENT,
PIERRE ENSURES THE SHOW EVERY NIGHT. HE AND HIS BRIGADE
WITH AN IDEA IN MIND: PUT THE TASTE ON STAGE!
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-COURSE MENU

PRICE: 169.-

PRICES IN SWISS FRANCS
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"Winter Poem"

MY EPICUREAN PHILOSOPHY...

YOUR PRESENCE HERE OWES NOTHING TO CHANCE ...

GOURMET, CURIOUS, AMATEUR OF GREAT GASTRONOMY,
FERVENT LOCAVORE ... BEYOND A DINNER AND A GOOD TIME
IT IS AN INITIATORY COURSE THAT I PROPOSE TO YOU,
A DISCOVERY OF VALAIS AND ITS TERROIR, IN ALL THAT IT HAS MOST
PRECIOUS TO OFFER OVER THE DIFFERENT SEASONS.

THE MENU YOU ARE GOING TO TASTE IS THE BEST OF AN
ALLIANCE OF FRENCH CUISINE AND THE RICHES OF A TERROIR
AS LOCAL AS POSSIBLE AND RESOLUTELY MOUNTAINOUS.

A SINGLE WILL EXPRESSED IN THIS CRAFT KITCHEN, BOTH
SOBER AND SUBTLE, RESPECTFUL OF THE PRODUCTS, IT IS TO PUT IN
LIGHT THIS SWISS PRODUCTION SO DEAR TO MY EYES, THROUGH A
KNOW-HOW, LIKE AN ENHANCER OF TALENTS AND FLAVOURS.

I WISH YOU A GOOD TRIP AND AN EXCELLENT TASTING.
THE ONLY PURPOSE OF THIS APPROACH IS THE PLEASURE I LIKE TO GIVE.

MY ACCOMPLICE IN THE DINING ROOM, MICHELE PAGANINI, THE MAÎTRE D'HÔTEL
AND MY SECOND YANNICK CREPAUX.

MY SUPPLIERS, GARDENERS OR HIGH SEAS MARINERS ...
WITH EACH OF THEM, I MAINTAIN SPECIAL RELATIONSHIPS.
DAY AFTER DAY,

AND IT IS THANKS TO THE LUMINOUS PRESENCE OF MY CHILDREN THAT I FIND MY
MOST BEAUTIFUL TEMPO.

PIERRE CREPAUD A SIMPLE COOK

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