

# WINTER COLLECTION 2019

THE UNINHIBITED GASTRONOMY BY CREPAUD  
..... TASTE, VIEW, ODORAT, TOUCH, OUEE ...

*Let's get on board together*

## **Duck four ways**

FOIE GRAS AS A LITTLE GREEN APPLE WITH ARMOISE LIQUOR

LIGHTLY SMOKED DUCK TARTARE

POACHED FOIE GRAS IN A THAI CONSOMMÉ WITH LEMON GRASS

DRIED BREAST SLICED WITH MOUNTAIN HERBS

41.-

## **Scampi in three styles**

IN CARPACCIO WITH WHIPPED BITTER CREAM & CAVIAR

IN TARTARE WITH GINGER AND LIME

CRISPY IN KADAIF / MANGO AND KALAMANSI SAUCE

63.-

## **Signature Egg**

ORGANIC FREE-RANGE EGG PERFECTLY COOKED

AGRIA MUSLIN / ARTISANAL BUTTER / TRUFFLES / CRISPY POTATO

56.-

## **The green preparation**

YOUNG SPROUTS SALAD

SEEDS / BALSAMIC / OLIVE OIL

19.-

"Eating everything, is not started to understand everything?"

ORIGIN: WALLIS / FRANCE / H.U

PRICES IN SWISS FRANCS  
GRATUITY AND VAT INCLUDED

# Sea Dweller

## Timeless

BRITTANY BLUE LOBSTER / GNOCCHI

YUZU / WATERCRESS CREAM

VANILLA FLAVOUR EMULSION

69.-

## Sea & mountain for a perfect match

WILD SEA BASS ROASTED ON ITS SKIN / BEEF CHEEKS CONFIT

AGRIA POTATO MOUSSELINE / TRUFFLES

POULTRY JUS

63.-

## Scallops Signature

SCALLOPS JUST SEARED / LEMON THYME

PUMPKIN / BEEF MARROW / PARSLEY / BLACK DIAMOND

CORNALIN WALLIS RED WINE REDUCTION

49.-

## Vegetarian Stile

VEGETARIAN COMPOSITION WITH TRUFFLE

DRIED FRUITS SALSA WITH BLACK GARLIC

39.-

"The discovery of a new dish is more for the happiness of the human than the discovery of a star.

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

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# *Guided by our farmer inspiration*

## **Swiss made**

SLOW COOK FREE RANGE GRUYERE POULTRY

CREPINETTE OF MELTING THIGHS / DRIED FRUITS SALSA

CRONES RISOTTO / BROWN BUTTER / RED WINE FIGS

REDUCED JUS

59.-

## **Always fashionable**

SEARED BEEF FILLET IN Tournedos / VIETNAM PEPPER

GREEN CABBAGE PAPILOTE WITH FOIE GRAS

SHALLOTS CONFIT / SLOW COOKED SALSIFY

MEAT SAUCE

66

## **Le gout du monde**

VEAL FILLET LACQUERED WITH TERIYAKI

ROASTED CLEMENTINE / CARAMELISED ENDIVES

BLACK SESAME GNOCCHI / BITTER CREAM WITH SOBACHA

64.-

« Kitchen is like a cinema. The important is the emotion. »

MEATS COME FROM SWITZERLAND, FRANCE AND AUSTRIA

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# *Passage through the dairy*

## **The famous**

BRIE DE MEAUX / TRUFFLES / MASCARPONE

18.-

## **The table**

CHEESE FROM THE TERROIRS I LIKE

PASSIONATELY MATURED BY LOCALS

RYE FRUIT BREAD

18.-

IN THE EVENT OF ALLERGIES OR INTOLERANCES, OUR EMPLOYEES WILL BE HAPPY TO INFORM YOU ABOUT THE INGREDIENTS USED IN OUR DISHES.

FOR THE SAKE OF QUALITY AND DEPENDING ON DELIVERIES,  
SOME PRODUCTS MAY BE MISSING. PLEASE FORGIVE US...

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*“E Ski”*

## *Infinite Gluttony*

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

### ***LeMontBlanc Signature***

UNDER A CRUNCHY MERINGUE DOME

THE SWEETNESS OF SPECULOOS

THE PEPS OF KUMQUAT / EARL GREY TEA PARFUM

24.-

### ***Back from Islay... A gourmet vertigo***

GOURMET CREATION AROUND VANILLA

EXOTIC FRUITS / MELTING HEART OF PECAN NUTS PRALINE

ICED VANILLA CREAM

27.-

### ***Temptation around pear and chocolate***

SUBTLE MATCH AROUND PEAR

MOUNTAIN HONEY / GRAND CRU CHOCOLATE SAUCE / JAMAICAN PEPPER

WILLIAM SHERBET

27.-

### ***“Please, draw me a board...”***

SELECTION OF HOMEMADE SEASONAL SHERBETS AND ICE CREAMS

19.-

« Gluttony is a very nice defect. »

PRICES IN SWISS FRANCS  
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# Young Sprout

FOR CHILDREN UNDER 12 YEARS OLD

AMUSE BOUCHE LIKE THE ADULTS



ORGANIC EGG / AGRIA POTATO MOUSSELINE WITH BROWN BUTTER

**OR**

SKEWER OF SCALLOPS / GREEN LEMON RISOTTO



BEEF FILLET / GARDEN VEGETABLES / MEAT JUS

**OR**

DOVER SOLE FILLET / MEUNIÈRE SAUCE / FRENCH FRIES



MOLTEN CHOCOLATE CAKE / SHERBET AS YOU LIKE



THE REAL AND UNIQUE COTTON CANDY

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

PRICE: 48.-

PRICES IN SWISS FRANCS  
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# *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 GREEDINESS, SENSATIONS AND DARING.

WHEN YOU COME BACK TO MY KITCHEN, I LIKE TO SEE THE ASTONISHMENT

AND THE SMILE ON THE FACES AND ESPECIALLY NOT THE BOREDOM,

THAT'S WHY I DARE TO SURPRISE WITH A TASTE,

A VISUAL, A DRESSAGE ...

THE CONCEPT...

EXPERIENCE AN ORIGINAL EXPERIENCE DURING WHICH THE COOKS COME THEMSELVES

SERVE AND PRESENT THE CHEF'S CREATIONS IN NINE SERVICES.

FROM 2 TO 12 PEOPLE (RESERVATION REQUIRED)

9-COURSE MENU

PRICE: 169.-

PRICES IN SWISS FRANCS  
GRATUITY AND VAT INCLUDED

# *Wallis engraved in my heart*

## EPICUREAN PHILOSOPHY

MY CUISINE IS IN MY IMAGE, FREE AND SINCERE, ROOTED IN THE VALAIS REGION,  
STRONG OF THE RICHES OF THE ALPINE AND INTERNATIONAL TERRITORY.

MY TASTY CREATIONS TELL OF MY LOVE OF NATURE  
AND BIG SPACES.

PURE CUISINE, BOLD AND ROOTED.

A FASCINATING TERROIR, BETWEEN FROZEN LAKES AND SNOWY MOUNTAIN LANDSCAPES  
THE RESULT OF A RIDE, A TRIP, A MEETING, A CHILDHOOD MEMORY OR  
FROM A SMELL, MY DISHES TELL STORIES.

A CUISINE THAT DOES NOT COMPROMISE WITH TASTE AND RESPECT FOR PRODUCTS.

SUBTLE VARIATIONS AROUND WILD HERBS DEFINE PLATES

DIRECT AND SINCERE, FULL OF FRESHNESS AND INVENTIVENESS.

“WANT TO OFFER SINCERE EMOTIONS, WITHOUT ARTIFICE. ”

GOOD TIMES AMONG US ...

BY **PIERRE CREPAUD**, SIMPLY COOK

MENU PREPARED WITH THE COMPLICITY OF MY TEAM

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