

# ODE TO SPRING

## FIRST SUNNY NOTES

### REGAIN YOUR HEALTH

ZANDER TARTAR, POMELO, KOMBUCHA, HAY

34.-

### SOUP FROM THE SMOKEHOUSE

WHITE ASPARAGUS, ARCTIC CHAR, SMOKED BACON, YUZU

26.-

### WALLIS GARMUGIA

SKATE FISH, BROAD BEANS, ARTICHOKE, DRIED HAM, SPRING ONIONS,  
BREAD

35.-

### MY FAVOURITE MUSHROOM

SWEETBREAD, GREEN ASPARAGUS, MORELS, SHALLOTS

42.-

### IN BREAD CRUST (VEGAN)

BEETROOT, PINE TREE BUD, APPLE VINAIGRETTE

31.-

ORIGIN: WALLIS / FRANCE / SWITZERLAND / SPAIN

PRICES IN SWISS FRANCS  
GRATUITY AND VAT INCLUDED

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## FROM DEEP IN THE LAKES

### OUR COUNTRY HAS TALENT

PIKE FISH, WHITE ASPARAGUS, BUCKWHEAT, BUTTERMILK 51.-

### WINTER DIDN'T SAY ITS LAST WORDS

SCALLOPS, VONGOLE, ASHES, LEEKS, CLEMENTINE 56.-

## FROM THE COWSHED TO THE MEADOW

### SPRING POT-AU-FEU

WAGYU BEEF RIB-EYE, OX TAIL, SWISS CHARD,  
CARROTS, TASMANIAN PEPPER 99.-  
WITH SWISS BEEF FILET 58.-

### IN THE SADDLE (2 PEOPLE)

MILK-FED LAMB, NEW POTATOES, WILD GARLIC,  
BROCCOLI, SPRING ROOTS 62.-P.P.

### FROM THE GRUYÈRE

GRUYÈRE'S CHICKEN, RHUBARB, RADISH, YOUNG CARROTS 52.-

### PLANT STEW (VEGAN)

GREEN ASPARAGUS, WHITE ASPARAGUS, MORELS  
WILD GARLIC, YOUNG CARROTS, SANCHO PEPPER 42.-

MEAT ORIGIN: SWITZERLAND, FRANCE, SPAIN  
FISH ORIGIN: SWITZERLAND, MEDITERRANEAN SEA AND ATLANTIC OCEAN

# MILKY GLUTTONY

## CHEESE INSPIRATION

FRESH GOAT CHEESE, WILD GARLIC 18.-

## CLASSIC, BUT SO GOOD!

NANGIS BRIE CHEESE, BURGUNDY TRUFFLE, MASCARPONE 22.-

# SWEET SPRING

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

## LEMONTBLANC SIGNATURE

CRISPY MERINGUE

THE SWEETNESS OF THE COCONUT

THE FRESHNESS OF THE EXOTIC FRUITS SHERBET 24.-

## SHIMMERING COLOURS

ORANGE CREMEUX, CARROT CAKE

CARROT, ORANGE AND KALAMANSI SHERBET 27.-

## CHILDHOOD MEMORIES

RICE PUDDING

TIMUT PEPPER CARAMEL, RICE CHIPS, LEMON SHERBET 27.-

## SELECTION OF HOMEMADE SHERBETS AND ICE CREAM

SEASONAL FLAVOURS 19.-

IN CASE OF ALLERGIES OR DIETARY REQUIREMENTS, OUR WAITING TEAM WILL BE HAPPY TO  
INFORM YOU ABOUT THE INGREDIENTS USED

FOR A SAKE OF QUALITY AND DEPENDING ON DELIVERIES, SOME PRODUCTS MAY BE MISSING.

PLEASE FORGIVE US...

PRICES IN SWISS FRANCS  
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# SPRING REVIVAL

SIGNATURE MENU FOLLOWING THE SEASONS  
MENU SERVED TO THE WHOLE TABLE

## FIRST GOURMET IMPRESSIONS

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### REGAIN YOUR HEALTH

ZANDER TARTAR, POMELO, KOMBUCHA, HAY

~

### WALLIS GARMUGIA

SKATE FISH, BROAD BEANS, DRIED HAM, SPRING ONIONS, BREAD

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### OUR COUNTRY HAS TALENT

PIKE FISH, WHITE ASPARAGUS, BUCKWHEAT, BUTTERMILK

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### MY FAVOURITE MUSHROOM

SWEETBREAD, GREEN ASPARAGUS, MORELS, SHALLOTS

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### INVIGORATING FRESHNESS

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### SPRING POT-AU-FEU

WAGYU BEEF RIB-EYE, OX TAIL, SWISS CHARD, CARROTS

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### CHEESE INSPIRATION

FRESH GOAT CHEESE, WILD GARLIC

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### REASSURING SWEETNESS

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CREATION OF OUR PASTRY CHEF ANTOINE IDENN

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MIGNARDISES AND COTTON CANDY

MENU FR. 169.-

PLEASE BE AWARE THAT THE LAST ORDERS FOR OUR MENUS ARE  
1.15PM AND 9.15PM

# M E N U V . I . K I D

AMUSE BOUCHE LIKE THE ADULTS

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SLOW COOKED ORGANIC EGG

AGRIA POTATOES, CROUTONS

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BEEF FILET

WHITE AND GREEN ASPARAGUS, MORELS

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CLASSIC MELTING CHOCOLATE FONDANT

HOMEMADE VANILLA ICE CREAM

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THE FAMOUS COTTON CANDY TO MAKE BY YOURSELF IN THE KITCHEN

MENU FR. 48.-

SERVED FOR OUR YOUNG SPROUTS UNTIL 12 YEARS OLD

# T O T H E M O N T B L A N C T A B L E

« PLEASE LET THE GASTRONOMY ON THE SIDE,  
LET'S TALK ABOUT LOVE OF GOOD FOOD, FEELINGS AND DARING.  
WHEN YOU COME INTO MY KITCHEN, I LIKE TO SEE THE SURPRISE  
AND THE SMILE ON THE FACES AND NOT THE BOREDOM,  
THIS IS THE REASON WHY I DARE SURPRISING YOU WITH A FLAVOUR, A  
PRESENTATION, A SCENT...»

BE WELCOME TO BE PART OF THE ACTION....

IN A UNIQUE PROPERTY,  
YANNICK CREPAUX IS HERE FOR THE SHOW EVERY NIGHT.  
HIS TEAM AND HIMSELF JUST HAVE ONE IDEA: TO PUT THE GASTRONOMY  
ON!

A FITTED DISCOVERY MENU CRAFTED WITH THE BEST PRODUCTS OF THE  
LOCAL TERROIR TO SHARE DURING A PRIVILEGED TIME IN THE KITCHEN

FROM 2 TO 12 GUESTS (ON BOOKING)

MENU IN 9 COURSES

FR. 179.-

# LECRANS

H O T E L & S P A ★ ★ ★ ★ ★

## *Restaurant LeMontBlanc*

*« La gastronomie est la joie de toutes les situations et de tous les âges.  
Elle donne la beauté de l'esprit. Elle saupoudre d'étincelles d'or  
l'humide azur de nos prunelles ; elle imprime à nos lèvres le ton du  
corail ardent ; elle chasse nos cheveux en arrière ; elle fait trembler  
d'intelligence nos narines. Elle donne la mansuétude et la galanterie. »*

*Charles Monselet*

*Chef : Yannick Crepaux*

*Maitre d'Hôtel : Michele Paganini*



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