

# Menu



## Beer and food pairing menu

Smoked trout fillet "Saxon Smoker"  
On fennel jelly with pink berries  
Green Tea Espuma

Grimbergen Blanche

Cabbage stuffed with Valaisan  
Ginger, chilli, lemongrass and coriander  
Full-bodied juice

White IPA

Brasserie key lime pie

Valaisanne Blonde de noir

Menu with beers CHF 69.00

Menu without beers CHF 59.00

## The starters

Green salad

CHF 6.50

Mixed salad

CHF 8.00

Marrow bones au gratin with julienne vegetables, crispy garlic toast

CHF 14.00

Real/false beet canelloni stuffed with goat cheese "Besson à Grimisuat "  
Honey tile

CHF 16.00

Smoked trout fillet "Saxon Smoker" on fennel jelly with pink berries  
Espuma of green tea

CHF 15.00



## Main courses

Brewery Burger Minced steak of Hérens flower beef, raclette cheese from Tourtemagne, Lager barbecue sauce, bread from the Grini (bakery, Ayent) with draff from our Brewery, served with homemade fries	CHF 27.00
Brewery double burger (2 burgers)	CHF 36.00
Vegetable burger Black bean patty, Tourtemagne cheese, yoghurt sauce, bread from the Grini (bakery, Ayent) with spent grains from our Brewery Served with homemade fries	CHF 23.00
Rack of lamb in grain crust on polenta Lamb juice and vegetable assortment	CHF 42.00
Cabbage stuffed with veal, ginger, chilli, lemongrass and coriander, Full-bodied juice and potato and parsnip mousseline	CHF 36.00
The brewery's vegetable garden	CHF 23.00
Butcher's piece Homemade fries and sauce of the moment	Price on request depending on arrival
Fish of the day served whole, Trim of the moment	Price on request depending on arrival

## Swiss beef tartars

Classic beef tartare	CHF 30.00
Beef tartare with goat cheese Homemade pesto with fresh goat cheese	CHF 34.00
Beef tartare with foie gras Pieces of homemade duck foie gras terrine with dried figs	CHF 36.00
Mediterranean beef tartare Black olives, dried tomatoes and basil	CHF 33.00
Piedmontese beef tartare Homemade arugula pesto with truffle oil	CHF 35.00
Oriental beef tartare Coriander, oriental cumin, raz-el-hanut and argan oil	CHF 32.00
Thai beef tartare Thai red curry and coconut milk	CHF 33.00
All our tartars are served with salad, toast and butter.	
Portion of home fries	CHF 5.00
For children	
Small brewery burger	CHF 12.00
Risotto of the little wolves	CHF 10.00
Minced steak, home fries, vegetables of the moment	CHF 12.00
Portion of home fries	CHF 5.00

If you are subject to allergies or intolerances, our staff will be happy to inform you about the ingredients used in our dishes on request.

Origin of the meats :

Beef; Switzerland, Germany / Veal; Switzerland / Lamb; New Zealand, Ireland



# Dessert menu



## Homemade desserts

Bieramisu à la Grimbergen red CHF 9.00

Lime and beetroot ice cream parfait,  
cardamom shortbread CHF 12.00

Brasserie key lime pie CHF 11.00

## Sorbets and ice creams " Hasta Glaces , Sion "

Valaisan Sorbet: Apricot and Apricotine Sorbet "Morand" CHF 13.00

Williamine Sorbet: Pear and Williamine Sorbet "Morand" CHF 13.00

Limoncello Sorbet: Lime and Limoncello Sorbet CHF 13.00

Iced coffee: Ice coffee with hot espresso CHF 13.00

Baileys Cup: caramel ice cream with Guérande and Baileys salt CHF 13.00

## Aromas " Hasta Glaces , Sion "

Ice: CHF 4.00

Caramel with Guérande salt, chocolate,  
Bourbon vanilla from Madagascar, green tea, Café

Sorbet : CHF 4.00

Blackcurrant, Pear, Mango, Apricot (Luizet), Lime, Raspberry