MENU

THE STARTERS

« P'TITE SALADE » SALAD — CHF 7.50
from the brewery

MARROW BONE AU GRATIN — CHF 15.00
and its roasted mirepoix

SQUASH SOUP — CHF 14.00
with gorgonzola cream and crunchy nuts

PUFF PASTRY — CHF 19.00
with mushrooms

DUO OF HUNTING TERRINES — CHF 21.00
made by « Les Salaisons du Château, Ayent »,
with spicy shallot chutney

THE MAIN COURSES

THE PICKER'S PLATE — CHF 32.00
puff pastry and mushroom ficassee,
hunting garnish & homemade spätzlis

MEDALLIONS OF VENSION — CHF 43.00
in a drumstrick crust,
hunting garnish & homemade spätzlis

DEER CHEEK STEW — CHF 38.00
red cabbage in broth & homemade spätzlis

SUPREME OF PARTRIDGE — CHF 39.00
bacon flambéed with sake,
hunting garnish & homemade spätzlis

HARE LEG — CHF 39.00
simmered « grandma style »,
hunting garnish & homemade spätzlis

Hunting garnishes :
Braised red cabbage, Botzi pear, Brussels sprouts and marrons glacés

MENU

OUR BREWERY BURGERS

BRASSERIE BURGER — CHF 28.00

Minced beef steak from Hérens, raclette cheese from Tourtemagne, Lager barbecue sauce, bread from Grini (Ayent bakery) with spent grain from our brewery, Served with home fries

DOUBLE BRASSERIE BURGER — CHF 36.00

(2 minced steaks)

VEGETARIAN BURGER — CHF 24.00

Vegetarian patty of the moment with yoghurt sauce,
Bread from Grini (bakery, Ayent) with spent grain from our brewery,
Served with home fries

MENU

SWISS BEEF TARTARES

CLASSIC BEEF TARTAR	CHF 30.00
BEEF TARTAR WITH GOAT CHEESE Homemade pesto and fresh goat cheese	CHF 34.00
BEEF TARTAR WITH FOIE GRAS Homemade duck foie gras terrine with dried figs	CHF 36.00
MEDITERRANEAN BEEF TARTAR Black olives, dried tomatoes and basil	CHF 33.00
ORIENTAL BEEF TARTAR Coriander, oriental cumin, raz-el-hanout and argan oil	CHF 32.00
THAI BEEF TARTAR 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

All the suggestions on our menu are available in ½ portion

If you have any allergies or intolerances, please ask our staff about the ingredients in our dishes.
Sources: Marrow bones & beef: CH/D, venison: EU, deer: NZ, partridge: FR/GB, hare: EU

DESSERT MENU

HOMEMADE

CHEESECAKE — CHF 13.00
with praline and iced prunes

CRÈME BRÛLÉE — CHF 11.00
with sweet pear « Morand » and chestnut mousse

FLAVOURS «HASTA GLACES, SION»

ICE CREAM — CHF 4.00
Caramel with Guérande salt, chocolate,
bourbon vanilla from Madagascar, pistachio, coffee

SORBET — CHF 4.00
Blackcurrant, pear, mango, lemon bergamot, raspberry, apricot

SORBETS AND ICE CREAMS «HASTA GLACES, SION»

APRICOT BRANDY SORBET — CHF 13.00
Apricot and apricotine sorbet «Morand»

SORBET WILLIAMINE — CHF 13.00
Pear and Williamine Sorbet «Morand»

SORBET LIMONCELLO — CHF 13.00
Lime and limoncello sorbet

ICED COFFEE — CHF 13.00
Coffee ice cream with hot espresso

COUPE BAILEYS — CHF 13.00
Caramel ice cream with Guérande salt and Baileys

NOCCIOLA ICE CREAM — CHF 13.00
Madagascan bourbon vanilla and hazelnut liqueur ice cream

CHEESE

TWO CHEESE TARTLET — CHF 13.00
with caramelized pears

BEER MENU

BEER ON DRAUGHT

	2DL	3DL	5DL
SPÉCIALE (PILSNER STYLE)	3.10	4.10	6.50
BIÈRE DE CAVE (UNFILTERED)	3.20	4.30	6.90
SCHNEIDER WEISSE (BLANCHE)	4.50	6.00	9.00
OUR LIMITED EDITIONS:	4.50	6.00	9.50

- VALAISANNE JUICY IPA
- VALAISANNE APRICOT SOUR

BOTTLED BEERS

VALAISANNE BLANCHE	33CL	CHF 5.80
VALAISANNE WHITE IPA	33CL	CHF 6.20
VALAISANNE BLONDE 25	33CL	CHF 3.70
VALAISANNE LAGER	25CL	CHF 4.30
GRIMBERGEN ROUGE	25CL	CHF 6.50
VALAISANNE (alcohol free)	33CL	CHF 6.50
KILKENNY (Irish red ale)	33CL	CHF 6.80

WINE MENU

REDS

	37,5CL	50CL	70/75CL
GAMAY NOIR, CHAIR DU BARON			36.00
GAMAY, L'ORPAILLEUR	15.00		
PINOT NOIR, ARDÉVAZ	19.00		38.00
MERLOT, L'ORPAILLEUR			46.00
CORNALIN, ROUVINEZ			56.00
SYRAH, ARDÉVAZ			59.00
DIOLINOIR, LES TONNELIERS, GILLIARD			59.00
HUMAGNE ROUGE, GILLIARD			53.00
OR NOIR, L'ORPAILLEUR (SYRAH, MERLOT, CABERNET FRANC / ÉLEVÉ EN BARRIQUE)			66.00
NEZ NOIR, ROUVINEZ (MERLOT SYRAH ET GAMARET / ÉLEVÉ EN BARRIQUE)			51.00

WHITES

	37,5CL	50CL	70/75CL
FENDANT LÉON, CHAI DU BARON			33.00
FENDANT, L'ORPAILLEUR	14.00		
JOHANNISBERG, PROVINS		22.50	
PETITE ARVINE, ARDÉVAZ			45.00
ŒIL-DE-PERDRIX, GILLIARD			36.00
CHAMPAGNE, MOËT & CHANDON, «BRUT»			89.00

	2DL
PROSECCO	13.00

ALL PRICES IN SWISS FRANCS