



MENU

BEER AND FOOD PAIRING MENU

served only in the evening, last orders 9pm

ECLAIR STUFFED WITH SMOKED SALMON

chef's mousseline,
Basil/horseradish glaze
Valaisanne Session IPA

CHICKEN LEG STUFFED WITH CRAYFISH

Homemade gnocchi,
Vegetables from «Cotcot»
Valaisanne Pale Ale

BREWERY KEY LIME PIE

Valaisanne Brown Ale

Menu with beer pairing
Only food

CHF 71.00
CHF 61.00

THE STARTERS



GREEN SALAD

CHF 6.50



RAW VEGETABLE SALAD

CHF 8.00

MARROW BONE AU GRATIN

with julienne vegetables, crispy garlic toast

CHF 15.00

ECLAIR STUFFED WITH SMOKED SALMON

chef's mousseline, basil/horseradish glaze

CHF 19.00

CARPACCIO OF BEEF

just seared with chilli, shavings of old cheese,
Balsamic dash, mesclun shoot and candied lemon

CHF 18.00

BALLOTINE OF QUAIL WITH PISTACHIO

on potato waffle with vegetables, Tomato chutney

CHF 17.00



MENU

OUR BREWERY BURGERS

BRASSERIE BURGER

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

CHF 28.00

DOUBLE BRASSERIE BURGER

(2 minced steaks)

CHF 36.00



VEGETARIAN BURGER

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

CHF 24.00

THE MAIN COURSES

TATAKI OF TUNA

marinated in coconut and lime in a sesame crust, Peanut mousse with wasabi cream

CHF 42.00

CHICKEN LEG STUFFED WITH CRAYFISH

Homemade gnocchi, Vegetables from «Cotcot»

CHF 39.00

CARPACCIO OF BEEF

just seared with chilli, shavings of old cheese, Balsamic dash, mesclun sprouts and candied lemon, Served with home fries

CHF 36.00



«ZANZIBAR» RISOTTO

with candied ginger, fresh lemon and turmeric

CHF 23.00



MENU

SWISS BEEF TARTARES

CLASSIC BEEF TARTAR

CHF 30.00

All the suggestions on our menu are available in ½ portion

BEEF TARTAR WITH GOAT CHEESE

Homemade pesto and fresh goat cheese

CHF 34.00

If you have any allergies or intolerances, please ask our staff about the ingredients in our dishes.
Origin of meats: Salmon: Denmark, Finland, Norway / Beef: Switzerland, Germany / Chicken: Switzerland / Quail: Switzerland / Tuna: Atlantic

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

PIEDMONTESE BEEF TARTAR

Homemade arugula pesto and truffle oil

CHF 35.00

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



DESSERT MENU

HOMEMADE

BIERAMISU à la Valaisanne Red Ale

CHF 9.00

MOUSSE DE CHEESCAKE

à la pomme verte et fève tonka

CHF 12.00

Brewery **KEY LIME PIE**

CHF 12.00

FLAVOURS «HASTA GLACES, SION»

ICE CREAM

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

CHF 4.00

SORBET

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

CHF 4.00

SORBETS AND ICE CREAMS «HASTA GLACES, SION»

SORBET VALAISAN

Apricot and apricotine sorbet «Morand»

CHF 13.00

SORBET WILLIAMINE

Pear and Williamine Sorbet «Morand»

CHF 13.00

SORBET LIMONCELLO

Lime and limoncello sorbet

CHF 13.00

ICED COFFEE

Coffee ice cream with hot espresso

CHF 13.00

COUPE BAILEYS

Caramel ice cream with Guérande salt and Baileys

CHF 13.00



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
PALE ALE (AMBER)	4.20	5.60	8.90
OUR LIMITED EDITIONS:	4.50	6.00	9.50

- SESSION IPA
- RED ALE
- BROWN ALE (aged 6 months in Jameson whisky barrels)

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
CELIA (glutenfree and Bio)	33CL	CHF	6.50
KILKENNY (Irish red ale)	33CL	CHF	6.80



WINE MENU

REDS

	37,5CL	50CL	70/75CL
GAMAY, L'ORPAILLEUR	14.00		33.00
PINOT NOIR, VENDÉMIAIRE, GILLIARD		29.00	
PINOT NOIR, ARDÉVAZ	19.00		36.00
CABERNET FRANC, L'ORPAILLEUR			43.00
APOLOGIA ROUGE, PROVINS, diolinoir, humagne rouge, merlot	19.00		39.00
SYRAH, GILLIARD		41.00	
CORNALIN, GILLIARD		41.00	
MERLOT, GILLIARD		41.00	
MERLOT, ETIENNE BÉTRISEY			48.00
HUMAGNE ROUGE, ARDÉVAZ			51.00
TOURMENTIN, ROUVINEZ, cornalin, humagne rouge, syrah/ élevé en barrique			68.00
NEZ NOIR, ROUVINEZ, merlot syrah et gamaret/ élevé en barrique			49.00
MAGDALENA, LA MADELEINE, cabernet franc, cabernet sauvignon et merlot/ élevé en barrique			74.00

WHITES

	37,5CL	50CL	70/75CL
FENDANT, L'ORPAILLEUR	14.00		33.00
JOHANNISBERG, PROVINS		22.50	
PETITE ARVINE, ARDÉVAZ			45.00
CHAMPAGNE, MOËT & CHANDON, «BRUT»			89.00
	2DL		
PROSECCO	13.00		

ALL PRICES IN SWISS FRANCS