

OBERE DORFSTRASSE 30 · SAAS-FEE

One chalet, two very different evenings.

Built in 1893 and still standing at the centre of the village, our chalet holds two restaurants under one roof.



La Ferme is the refined Alpine brasserie — Valais produce, classic technique, a dining room that glows. Fee Chäller is the evening room next door: cheese melted at the table, meat over open wood embers and a cellar drawn almost entirely from the Valais.

One kitchen team, one wine list, two moods. For groups it means a party of ten can eat quietly over a long menu and a party of forty can take the fire room and make an evening of it without leaving the building.



LOCATION

Village centre,
Saas-Fee

GROUPS

From 8 to 35 guests

SEASON

Winter: 5th November – 18th April
Summer: 15th June – 12th September

REFINED ALPINE BRASSERIE

La Ferme

The flavours of Valais, cooked with care and served without ceremony.

We work with producers across the canton and let the ingredient lead. The room is warm and low-lit, the service unhurried. It is the room for a long lunch after the slopes empty, or a dinner that runs late.



Terrace



SERVICE

12.00–15.00
18.00–21.45

OPEN

Seven days
a week

RESERVATIONS

+41 27 958 15 60
info@laferme-sf.ch

MEAT, CHEESE, FIRE & VALAIS WINE

Fee Chäller

A refuge to come in from the cold once the slopes empty. Meat, cheese and fire in equal measure and every wine from the Valais.



i

Raclette, at your table

Luisier-Affineur cheese cut to order and melted by you, at your own table, for as long as you like. Charged by weight. Steamed potatoes, pickles and onions come with it.

ii

Fondue, four ways

Moitié-moitié, Valaisanne from Maison Luisier, a morel fondue, and a summer truffle fondue with truffle oil. Served for two with sourdough, potatoes and pickles.

iii

From the fire

The fireplace is given over to meat. Valais Blacknose lamb and Hérens beef — the breeds of this valley — cooked over open embers with nothing but coarse salt.

SERVICE

17:00 – 22:00

THE FIRE ROOM

Seats 55
Exclusive hire from 20

RESERVATIONS

+41 27 958 15 61
feechaeller@laferme-sf.ch

GROUP MENUS AT FEE CHÄLLER

Four ways to take the room.

Two seated menus with a choice at every course, and two built around the cheese. Each guest chooses their own dishes on the night; dietary requirements are handled individually and need no advance premium. Available for parties of eight and above.

75 CHF Menu

TO START

Red kuri squash velouté & foie gras
or Trout gravlax
or Leek vinaigrette & poached egg

MAIN

Beef fillet, peppercorn sauce
or Parcel-baked trout, hollandaise sauce
or Ricotta & lemon caramelle

DESSERT

Chestnut mousse
or Coffee tiramisu

TO SHARE Butter-roasted new potatoes & garden vegetables

65 CHF Menu

TO START

Beef tartare
or Forest salad — green leaves, sautéed mushrooms & poached egg
or Lake féra tartare

MAIN

Pork tenderloin, mustard sauce
or Pappardelle with crayfish
or Porcini risotto

DESSERT

Crème brûlée
or Apple tart with Abricotine almond cream

TO SHARE Butter-roasted new potatoes & garden vegetables

Fondue & Raclette

Fondue 45 CHF

Seasonal salad
Fondue Luisier
Meringue & double cream

Raclette 60 CHF

Seasonal salad
Unlimited raclette
Meringue & double cream

Both served with bread, potatoes, gherkins & pickled onions. Valaisan charcuterie board supplement — 10 CHF.



PLANNING YOUR GROUP

The practical part.

Getting here

Saas-Fee is car-free. Coaches and cars park at the village entrance; guests arrive on foot or by electric taxi, roughly 10 minutes to our door. We can arrange taxis for a group on request.

Holding a date

Final numbers & menus are confirmed 7 days ahead.
A deposit of CHF 50pp secures exclusive hire.
Cancellation terms: 7 days prior to the event

SPACE	SEATED	STANDING
Fee Chäller — exclusive.	50	75
La Ferme — main room	25	
La Ferme — terrace	80	120



La Ferme

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