

la Ferme

Valaisan
charcuterie selection
(S) 19

Vinzel fritter with
Gruyère
(V,G,D,M,S) 8

Mini rösti &
beef tartare
(G,M) 13

Bricelet with
ham & raclette
(L,S,G) 13

La Ferme vegetable pickles
& dill white cheese
(V,D,S) 11

starters and soups

Gravlax alpine salmon trout , baby potato & lemon (D,S)	16
French onion soup , gratinated with gruyère (D,G,SO)	15
Beef tartare , mustard seeds, pickles & toast 70g / 100g (M,G,S)	17 / 34
Endive & lamb's lettuce salad , Chavignol goat cheese, pear & hazelnut (V,D,N)	14
Grilled leeks , poached egg, hazelnut (V,N) (VG on request)	14

mains

Angus rump steak , roasted onion cream with abricotine du Valais (L,SO,S)	43
Veal schnitzel , parsley butter, lemon & anchovies (G,D)	42
La Ferme burger , gruyère, pancetta & caramelised onion cream (G,D)	30
St Prex Sausage with Fendant , mustard, oregano & pickles (S,M,G)	31
Pumpkin risotto & sautéed mushrooms (V,D,S)	30
Papillote salmon trout fillet , spinach & hollandaise (D,S)	34
Ricotta & parmesan gnuddi , fresh herbs & homemade tomato sauce (V,G,D)	32

Specials

Pumpkin cream soup , seared foie gras, chestnuts & quinoa (D,N)	26
Valaisan croûte with raclette, cooked ham & mustard (G,M,S,D)	28
500g Roast coquelet smoked with thyme, ceps, gruyère cream & Petite Arvine (L,SO,S), For Two - 39 p.p	

sides

Skinny fries (VG)	9
Seasonal salad (VG)	7
Roasted pumpkin, kale, quinoa, mustard & chestnutss (V)	7
House rösti fries from Jatton Gavillet (VG)	11
Creamy parmesan polenta (V)	10
Grilled romanesco, raisins & pine nuts (VG)	8

