

la Ferme

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

Salmon trout rillette
dill & sourdough toast
(D,G) 23

starters and soups

Gravlax alpine salmon trout , baby potato & lemon (D,S)	22
French onion soup , gratinated with gruyère (D,G,SO)	15
Beef tartare , mustard seeds, poached egg, pickles & toast 70g / 140g (M,G,S, E)	17 / 34
Endive & lamb's lettuce salad , Chavignol goat cheese, pear & hazelnut (V,D,N)	14
Grilled leeks , poached egg, hazelnut (V,N)	14

mains

Angus ribeye steak dry-aged , roasted onion cream with Eau de Vie d'Abricots (L,SO,S)	44
Chicken Milanese , seasonal salad, pickled onions & parmesan (G,D)	34
La Ferme burger , gruyère, pancetta & caramelised onion cream (G,D)	30
St Prex Sausage with Chasselas , mustard, oregano & pickles (S,M,G)	31
Pumpkin risotto & sautéed mushrooms (V,D,S)	30
Papillote salmon trout fillet , spinach & hollandaise (D,S)	39
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)	59
900g ≈ Swiss Côte de Boeuf , 21 days dry aged, baby potatoes & sauces (For Two)	80pp

sides

Skinnyfries (VG)	7
Seasonal salad (VG)	6
Roasted pumpkin , kale, quinoa, mustard & chestnuts (L,V)	6
House rösti fries from Jaton Gavillet (VG)	9
Creamy parmesan polenta (V)	9
Grilled romanesco , raisins & pine nuts (VG)	7

