

la Ferme

Fine Valaisan charcuterie selection (s) 19	Goat cheese bricelet with mountain honey, hazelnuts (l,s,g) 9	Mini rösti & beef tartare 60g (g,m) 13	Mini smoked trout croque (g,l,o) 9
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starters

Salmon trout carpaccio, citrus vinaigrette, mint & pistachio 70g / 140g (s)	24/42
Beef tartare, mustard seeds, pickles & toast 70g / 140g (m,g,o)	17/34
Spinach salad, parmesan, truffle & black garlic vinaigrette (g,l)	14
Burrata, grilled tomato vinaigrette, paprika granola, seasonal tomato (l,g,n)	25

main

21-day aged Angus entrecôte, roasted onion cream with old Valais marc (l,g,s)	44
Spinach salad & turkey escalope, cherry tomato, parmesan, tartufata vinaigrette (g,l)	34
La Ferme burger, AOP gruyère, pancetta & caramelised onion cream (g,l,o)	30
Turkey cordon bleu, AOP gruyère & Valais ham, mustard seed jus (l,o,m,g)	40
Saffron risotto, green asparagus & aged parmesan (v,l,s)	30
Féra fillet papillote & hollandaise sauce (l,o,s)	38

Specials

Perfect egg with asparagus, croutons & Valais lard cream (s,l,g,o)	29
Valais Luisier fondue – baby potatoes & pickles (s,l,g)	35
900g ≈ Swiss Côte de Boeuf, 21 days dry aged, baby potatoes & sauces (For Two) (l,g)	80pp

sides

Skinny fries (vg,s)	8
Seasonal salad (vg)	6
La Ferme rösti fries from Jatton Gavillet (vg)	9
Baby gem & petits pois with Valais lardons	8
Baby potatoes with butter	7

