

# La Brasserie

DES SOURCES DES ALPES



## APPETIZERS

✓ Mixed greens with cherry tomatoes, cucumber and croutons	12.00
✓ Tomato mozzarella with rocket, balsamico vinegar and basil	15.00
Marinated salmon trout with lime, raspberry and thyme	24.00
Beef carpaccio with parmesan, rocket and pine nuts	28.00
✓ Fried Swiss Brie with apricot and wild herbs	22.00
Beef tartare with fried egg, toasts and mixed pickles	32.00
Walliser plate	120g 28.00 180g 32.00

## SOUPS

✓ Swiss Bouillabaisse with rye bread and saffron-mayonnaise	24.00
Yellow peperoni gazpacho with avocado and fried strawberry	12.00
Beef consommé with vegetable brunoise and ravioli	18.00
Heida / Diego Mathier	9.50 62.00
Château d'Anglès / E. Fabre	6.50 46.00
Pinot Noir / Burgergemeinde	8.00 48.00

## CLASSICS

Caesar salad with fried anchovy, parmesan and croutons	18.00
WITH	
Grilled chicken breast	24.00
King prawns	28.00
Grilled beef filet slices	30.00
Pulled pork Burger, with caramelized onions and blue cheese	28.00
Hamburger "La Barrique" with smoked peperoni mayonnaise	32.00
✓ Veggie Burger with buckwheat galette, parsley mayonnaise and mango	26.00
Club sandwich with chicken, egg, bacon and avocado-coriander cream	29.00

Our burgers and clubsandwich are served with country fries

## VEGETARIAN

✓ Tagliolini "Nero" with lobster medaillon, cherry tomatoes, Sbrinz and grape	42.00
✓ Tagliatelle with Burrata, nuts and rocket	starter 24.00 main 30.00
✓ Risotto with chanterelle mushrooms and spring onions	starter 16.00 main 25.00
Petite Arvine / Claudy Clavien	12.00 80.00
Pinot Noir / Burgergemeinde	8.00 48.00
Gigondas / Alain Jaume	9.50 65.00



## Swiss Gourmet Grand Cru

PASSION FOR TASTE  
THE MATURATION PROCESS  
DRY AGED

Our experienced specialists carefully choose the Swiss meat pieces for the "Swiss Gourmet Grand Cru" products. Gourmet meat has to meet the highest quality requirements. The selected pieces are ripened on the bone for three to eight weeks depending on the type of meat. Microbiological and enzymatic maturation gives the meat great tenderness.

Scientists call this process "maturation proteolysis". At the beginning of the process, enzymes are released, proteins are fractionated into taste components (amino acids) and muscle tissues become more tender. However, maturation is optimal only at a controlled temperature, slightly higher than the freezing point, and with a humidity of 65 to 80%.

The sirloin ripens on Siberian fir shelves. The clean woods, free from cracks and sanded, present no hygiene problems. On the contrary, they favor the traditional formation of the aroma. Natural yeasts and sometimes even a little noble mold contribute to the typical aroma of Dry Aged meat. The noble mold is carefully removed during trimming.

By dry ripening, the meat loses moisture during storage and its weight decreases. This loss, however, is compensated in the pan; after roasting, the steak has in fact retained its weight. It is as juicy as a "standard" steak but incomparably tenderer. An exceptional taste experience...

# MEAT

## Beef

Rib eye "Grand Cru" 200g 39.00  
300g 58.00

Beef filet per 100g 22.00

HAVE IT THE ROSSINI WAY  
Seared Foie gras 16.00

**FOR TWO**  
Côte de bœuf "Grand Cru" 600-700g 140.00

Variation of seasonal vegetables,  
béarnaise sauce

Gigondas / Alain Jaume Merlot / Gialdi  9.50 14.00  65.00 85.00

## Pork / Poultry

Pork chop "Grand Cru" 250-300g 36.00

Chicken breast 19.00

## Veal

Veal chop "Grand Cru" "Ladies cut" 250-350g 48.00  
"Gentlemen's cut" 400-450g 68.00

Ossobuco 36.00

Pinot Noir / Burgergemeinde  8.00 11.00  48.00 75.00  
Cornalin / F. Cina

# FISH & SHELLFISH

## Seafish

Breaded codfish with Aioli trilogy 30.00

Tuna steak (served medium rare) 42.00

## Fresh water fish

Pike-perch Filet 30.00

Salmon trout filet from Brüggli 30.00

## Shellfish

Grilled prawns per piece 7.00

Half langoustine tail 36.00

Johannisberg / J-C Favre  11.00 10.00  75.00 65.00  
Chablis / R. Lavantureux

 Vegetarian dishes

All our prices are in Swiss Francs and include service and VAT

Meat origin: Switzerland and France

Fish and shellfish origin: Switzerland, France and Spain

# DESSERTS

Cheese variation 22.00

Toblerone mousse with pear meringue and fleur de sel 14.00

Lemongrass crème brûlée with raspberry sorbet and peanut 16.00

Curd and chocolate cake with apricots and rosemary 16.00

Chocolate fudge cake with strawberry-chervil ice cream (15 min. preparation time) 16.00

Ice coffee with vanilla and mocca ice cream 14.00

Selection of milkshakes 9.00


Choice of ice cream and sorbet

1 scoop 3.50

2 scoops 6.00

3 scoops 8.00

WITH WHIPPED CREAM 1.50

Malvoisie Flétrie  14.00  80.00  
Claudy Clavier

 10 cl  50 cl  75 cl

## Sides 6.00

Baked potato with sour cream • Country fries • Rosemary potatoes • Mashed potatoes • Polenta • Chanterelle risotto • Basmati rice

## Vegetables 6.00

Fried asparagus • Ratatouille • Grilled mushrooms • Garden vegetables • Green beans • Braised onions • Onion rings

## Sauces & Butter 4.50

Pepper sauce • Whisky steaksauce • Béarnaise sauce • Herb butter • Garlic butter • Lemon butter • Beurre blanc

