



le Vieux Valais

Dishes available on take out are marked with a *

APPETIZERS & SALADS

	SMALL	LARGE
DAILY SOUP * ✓ Ask your server about today's flavor	9	16
GREEN SALAD * ✓	7.50	12.90
GREEN SALAD & CHERRY TOMATOES * ✓	8.50	15.90
GOURMET SALAD * Ballotine of foie gras with walliser apricots jam, smoked duck breast, dried fruits, brioche	20	34
LA BURRATA * ✓ Burrata and multicolored tomatoes, served on a rucola and basil bed	19	
FOCACCIAS * ✓ With garlic oil OR spicy oil	8	11
BRUSCHETTAS TRIO * ✓ Tomato bruschetta, guacamole, hummus	12	

THE FONDUES

(MINIMUM 2 PERSONS)

THE CLASSIC ✓ Served with bread Extra for potatoes	27/pers.
	2/pers.
TOMATO FONDUE ✓ Served with bread and potatoes	29/pers.

Our fondues are made with a mix of swiss raw milk and pasteurized milk cheeses (contains gluten)

RACLETTE WEDNESDAY NIGHTS

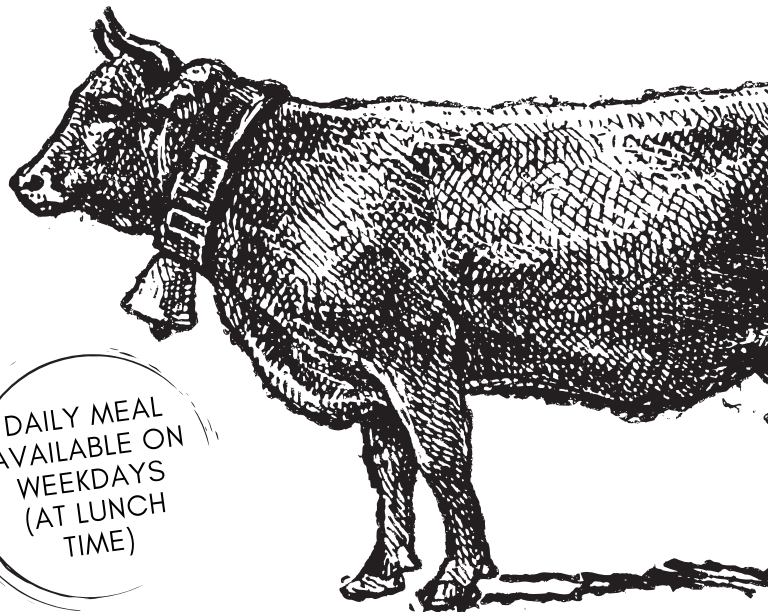
RACLETTE MENU	48
<ul style="list-style-type: none"> • Small butcher's slate with cured beef, local dried sausage, cured ham, cured bacon • All you can eat raclette with potatoes and pickles • 1 ice cream + alcool, or tiramisu 	
ALL YOU CAN EAT RACLETTE ✓	31
RACLETTE PORTION ✓	5

MEATS AND FISHES

	SMALL	LARGE
POKE BOWL * Soy-sesame tuna, mango, cucumber, chioggia, greens, cilantro, jasmine rice	23	35

Following dishes are served with a choice of:
Mixed vegetables OR green salad
AND
Country fries OR rice

ORIENTAL PERFUME SHRIMP SKEWERS * Grilled shrimps with herbs, garlic, tomato dices, ginger, sambal oelek and lemon zest	36
GRILLED SMALL CHICKEN (450G) * Grilled butterflied chicken, candied lemon, black olives and cumin	32
HOT STONE - BRAISED & GRILLED HAM (200G) * Served with <i>Café de Paris</i> butter	34
HOT STONE - BEEF * Served with <i>Café de Paris</i> butter	180G 41 280G 49



DAILY MEAL
AVAILABLE ON
WEEKDAYS
(AT LUNCH
TIME)

ALLERGIES

Dear guests, please let us know about your food allergies or intolerances