



**Prarion**

# **Our hunting menu 2025**

**Welcome & bon appétit!**

Open Thursday through Sunday and Friday and Saturday evenings.  
Management reserves the right to cancel reservations  
in case of inclement weather or insufficient reservations  
for evening service.

Thank you for your understanding

## Our starters

---

	CHF
Mixed salad	10.50
« Chalet des Alpes » Salad <i>(Salad, tomato, onion, carrot, alpine cheese, cured ham, and dried bacon)</i>	29.-
Cream of pumpkin soup, chestnut pieces, bacon chips, and hazelnut whipped cream	15.-
Creamy chanterelle soup and bits of foie gras	29.-
Home-made venison terrine	19.-

## Our valaisan dishes

---

		CHF
Assiette valaisanne <i>(traditional dish of cured meats and local cheese)</i>	Petite	19.-
	Normale	31.-
Assiette viande séchée du Valais <i>(platter of local cured meats)</i>	Petite	21.-
	Normale	32.-
Cheese Fondue with local cheese from Nendaz (Minimum 2 people)		31.-/pp
Forestry crust <i>(Cheese on bread with mushrooms)</i>		28.-
Cheese Crust <i>(Cheese on bread baked with ham and a fried egg on top)</i>		26.-



## Hunter's dishes

---

	CHF
Venison with morel mushroom sauce	51.-
Confit of wild boar shank and its full-bodied gravy	42.-
Venison stew	37.-
Deer fillet in red wine sauce	46.-
Deer burger, onion and fig compote, escalope of foie gras And Jersey blue cheese with home fries	40.-
Vegetarian hunter's plate	25.-

All our dishes are served with fresh pasta and our hunting garnishes  
(red cabbage, Brussels sprouts, chestnuts, pears in wine)

Origin of meat: Venison: France / Civet: AT-HU / Deer: NZ  
Wild boar: Europe / Deer burger: ES

## Children's dishes (up to 12 years old)

---

	CHF
Deer burger and homemade French fries	25.-
Sliced venison, hunting side dish	25.-



## Our desserts

---

	CHF
Pie of the day	11.50
Mont-Blanc Chalet des Alpes style	14.50
Dessert assortment and a coffee	18.-
Dessert assortment and a coffee with liquor	22.-
Cheese platter	18.-

***Presentation on the « Cheese » trolley***

Upon request, our staff will be happy to tell you which ingredients in our dishes are likely to cause allergies or intolerances.



# Hunting tasting Menu

CHF 95.-

Homemade venison terrine

\*\*\*\*\*

Creamy chanterelle soup and bits of foie gras

\*\*\*\*\*

Venison with morel mushroom sauce

\*\*\*\*\*

Platter of cheeses from here and abroad

\*\*\*\*\*

Mont-Blanc Chalet des Alpes style

