



Restaurant de Tracouet

© 2'200 m

Our Winter Menu

Starters

Poacher's soup	14
Hunter's soup (squash cream, dried deer sausage and local cheese)	20
Ceasar salad (salad, tomatoes, hard boiled egg, chicken, Parmesan shavings, croutons,)	21
Valaisan salad	23
Red tuna tartare sesame and coriander, Mizuna salad with shallot vinaigrette	22

CHF

CHF

Valais specialities

Assiette valaisanne	30
Plate of dried meat	31
Rösti Nendard	24.50
Toasted bread with ham and cheese	24
Cheese fondue (min.2 people)	29



Main dishes

	CHF
Lamb shank confit with garlic, rosemary potatoes	42
Pork shank, old-fashioned mustard, French fries and vegetables	39
Beef cheek Bourguignon, French fries and vegetables	37
Beef tartare, French fries and toasts	39
Porcini mushroom Risotto and roasted scallops with fine herbs	39
Grandma's venison stew, penne and vegetables	41
All our main dishes are served with a small green salad	

Meats served on hot slates

CHF
41
47
41
2

Served with French fries and 3 different sauces

Origins of our meat: Pork, venison: Switzerland / Poultry: Switzerland, Brasil, EU / Beef : Switzerland, EU Lamb: France, New Zealand, EU / Deer, Doe: EU



Pasta fresca

Penne with Bolognese sauce	снғ 24
Penne with Napolitana sauce	22

31.-

Penne with porcini mushroom and morel mushroom sauce



For kids (only)

	CHF
Chicken nuggets, French fries and a scoop of ice cream	17
Penne with Napolitana sauce and a scoop of ice cream	17

Desserts

	CHF
Homemade pie of the day	11
Coupe Colonel (lemon sorbet & Vodka)	15
Sorbet Valaisan (pear or apricot schnapps)	15
Coupe Danemark (vanilla ice cream and chocolate sauce)	14
Iced coffee	14



Are you planning a banquet, wedding, birthday or other events?

Please contact Mr Damien Barberon, manager of the restaurant.