

Chalet des Alpes

RESTAURANT

 **Prarion / Isérables**

Our summer Menu

Welcome & bon appétit!

Our starters

	CHF
Green salad	8.50
Mixed salad	10.50
Roasted goat's cheese salad with bacon and fried apples	20.-/29.-
Tomato carpaccio and Serac mousseline	19.-
Plate of smoked salmon, toasts and salad	29.-
Ceasar salad <i>(gem lettuce, chicken, Parmesan shavings, cherry tomatoes, Ceasar sauce)</i>	28.-
Salad « Chalet des Alpes » <i>(salad, tomato, onion, carrot, mountain cheese, cured ham and dried bacon)</i>	18.-/29.-

Our vegetarian dishes

	CHF
Vegetarian Burger, home-made French fries <i>(Burger bun, salad, tomato, tofu steak, raclette cheese, tartar sauce)</i>	33.-



Main dishes

	CHF
Beef tartar cut with a knife, toasts and French fries	40.-
Burger « Chalet des Alpes » with home-made French fries (burger bun, chopped steak, salad, tomato, candied onion, dried bacon and raclette cheese)	33.-
Chicken Club sandwich with home-made French fries and salad (pain toast, salade, tomate, œuf dur, poulet, sauce César)	30.-
Beef fillet with morels mushrooms, vegetables and home-made French fries	51.-
Veal Oyster Steak à la plancha with Porto wine jus, vegetables And home-made French fries	43.-
Cold Roast beef with tartar sauce with home-made French fries and salad	30.-
Home-made French fries	11.-

Origin of our meat :

Beef : Switzerland/Europe, Salmon : Norway/Netherlands, Poultry : Switzerland/Poland/Hungary

Veal : Switzerland

Children's dishes (up to 12 years old)

	CHF
Cheeseburger, home-made French fries	24.-
½ Chicken Club sandwich with home-made French fries and salad	16.-
Chopped steak, home-made French fries and salad	20.-



Our Valaisan dishes

	CHF
Assiette Valaisanne (<i>traditional dish of cured meats and local cheese</i>)	19.-/31.-
Assiette de viande séchée (<i>platter of local cured meats</i>)	21.-/32.-
Home-made Valaisan cheese Rösti (<i>potatoes, bacon, candied onion, cheese</i>)	29.-
Home-made cheese Rösti with ½ Tomme of cow's milk (250gr) (<i>bacon, candied onion, local cheese from Isérables</i>)	32.-
Home-made cheese Rösti (local cheese from Nendaz)	26.-
Cheese on bread backed with ham and a fried egg on top	26.-
Mushroom Toast	28.-
Cheese Fondue, local cheese from Nendaz (min. 2 people)	31.-/pp
Gnocchi Gratin (<i>dried meat, cured ham, bacon, cream, gravy and cheese</i>)	29.-
Extra egg	1.50

On request, our staff will be happy to inform you about the ingredients in our dishes that may cause allergies or intolerances.

Origin of bread and pastries : Switzerland



Our desserts

	CHF
Meringue with Gruyère cream and red fruits	14.-
Raspberry Macaron with pistachio cream	15.-
Pie of the day	11.50
Chocolate mousse	13.-
Dessert tasting and a coffee	17.-
Dessert tasting and a coffee with liquor	21.-

Our ice cream

	CHF
Scoop of ice cream	4.50
Coupe "Iced coffee"	14.-
Coupe "Danemark" (<i>vanilla ice-cream and chocolate sauce</i>)	14.-
Coupe "Caramelita"	14.-
Coupe "Chalet des Alpes" (<i>strawberry sorbet, raspberry sorbet and Mango sorbet + Chantilly cream</i>)	14.- 14.-
Sorbet Abricotine (<i>apricot schnapps</i>) or Williamine (<i>pear schnapps</i>) or Colonel (<i>lemon sorbet & vodka</i>)	15.-
Coupe "Baileys"	14.-
Chantilly supplement	2.50

Ice cream flavour : vanilla, chocolate, coffee, salted butter caramel, stracciatella, pistachio, strawberry, raspberry, mango, pear, lemon, apricot

