



LE CHALET DES BAINS ⁺

Meals are served
From midday until 2 pm and 7 pm until 9:15 pm
(until 10 pm on Friday and Saturday evening)

**The CHALET DES BAINS team
is delighted to welcome
you and hopes you have a
wonderful time – and a hearty appetite!**



Dear Guests,
Some of our dishes can take some time to prepare.
We do our best to provide you
with an optimum service as quickly as possible.
Thank you for your understanding.

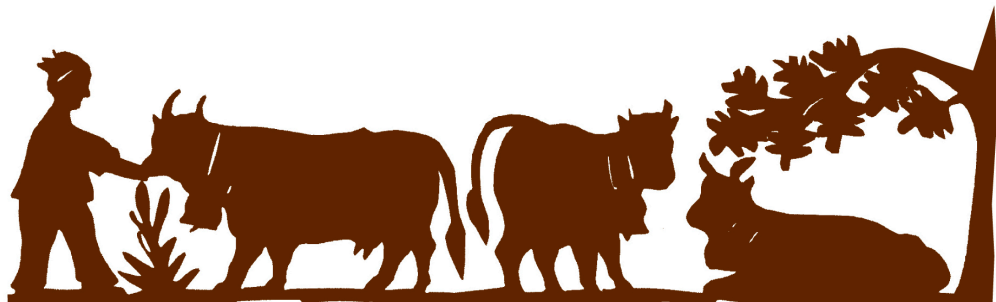


Starters

Green salad	CHF 7.00
Mixed salad	CHF 8.50
Season soup	CHF 8.50
Warm goat cheese salad with honey and walnuts	CHF 15.00
Pan-fried mushrooms in a rösti nest	CHF 15.00
Burgundy snail with garlic butter	12 pieces. . CHF 24.00

Salads

Warm goat cheese salad with honey and walnuts	CHF 21.00
Fitness salad Grilled chicken, avocado, tomato, carrot, sesame seeds	CHF 21.00
Chalet salad Tomatoes, hard-boiled eggs, croutons, bacon, diced Gruyère cheese	CHF 21.00
Prawn salad with citrus fruits	CHF 25.00



Platters

Small dry cured meat platter *	CHF 10.50
Classic dry cured meat platter *	CHF 21.00
Large dry cured meat platter *	CHF 32.00
Walliser Platter * 1 person	CHF 27.00
2 persons	CHF 52.00

*Traditional cured meats from the region

Meat Dishes

Horse filet medallions (origin Argentina) CHF 34.00
Fresh seasonal vegetables with roast potatoes

Beef Tagliata (origin CH) CHF 38.00
Boletus, parmesan shavings and roast potatoes

Lamb filet mignon (origin NZ) CHF 38.00
Fresh Seasonal Vegetables with roast potatoes

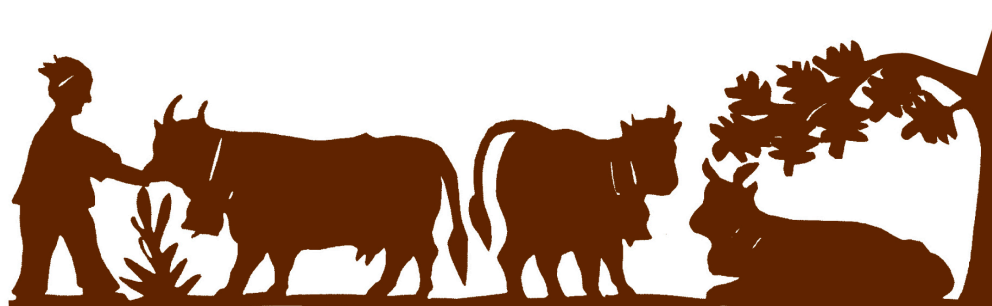
Sauces : home-made butter, Peppered Berry Sauce, mushrooms, red wine sauce

Homemade Rösti Dishes

Rösti with mushrooms CHF 23.00

Bacon, egg and Gruyère cheese rösti CHF 23.00

Reblochon cheese rösti and egg CHF 25.00





Alpine Savoury Dishes

Cheese fondue (per person, min. 2 people)	CHF 25.00
Tomato fondue (per person, min. 2 people)	CHF 27.00
Boletus mushroom fondue (per person, min. 2 people)	CHF 27.00
Green peppercorn fondue (per person, min. 2 people)	CHF 27.00
Fondue with morel mushrooms and Champagne (per person, min. 2 people)	CHF 34.00
Extra potatoes (per person)	CHF 2.00
Chalet's raclette served with a small platter of cold cuts (per person, min. 2 people)	CHF 28.00
Alpine rarebit	CHF 19.50
Alpine rarebit with ham	CHF 21.00
Walliser rarebit Ham, egg and cheese	CHF 23.00
Tartiflette with Farmer's Reblochon Accompanied by a small green salad	CHF 25.00

Pasta Dishes

Calamarata Carbonara	CHF 22.00
Calamarata du Chalet Wood Mushrooms, onions and sausage meat	CHF 22.00
Homemade lasagne in a wood-fired oven Accompanied by a small green salad	CHF 25.00
Polenta gnocchi with black truffle cream and bacon chips	CHF 30.00



Wood-fired Pizzas

	SMALL	NORMAL
Margherita Tomato, mozzarella, oregano	CHF 12.50	CHF 16.50
Napoli Tomato, mozzarella, anchovies, capers, black olives, oregano	CHF 16.50	CHF 21.00
Piquante Tomato, mozzarella, merguez spicy sausage, bell peppers, chorizo, oregano	CHF 16.50	CHF 21.00
Prosciutto Tomato, mozzarella, ham, oregano	CHF 16.50	CHF 21.00
Rocanne Tomato, mozzarella, vegetables (tomato, onion, zucchini, pepper, eggplant), oregano	CHF 16.50	CHF 21.00
Santa Lucia Tomato, mozzarella, ham, mushrooms, oregano	CHF 16.50	CHF 21.00
Capricciosa Tomato, mozzarella, ham, mushrooms, artichokes, egg, oregano	CHF 17.50	CHF 23.00
Siciliana Tomato, mozzarella, onions, tuna, oregano	CHF 17.50	CHF 23.00
Del Mare Tomato, mozzarella, mussels, shrimps, lemon, oregano	CHF 17.50	CHF 23.00
Rucola Tomato, mozzarella, cured ham, salad rocket, Parmesan, oregano	CHF 18.50	CHF 25.00
San Antonio Tomato, mozzarella, Gorgonzola, Taleggio cheese, goat's cheese, oregano	CHF 18.50	CHF 25.00

Extra ingredients will be charged CHF 2.00

Children's Menu

Pasta with butter	CHF 8.00
Pasta with a choice of sauce Bolognese or carbonara	CHF 12.00
Chicken nuggets & French fries	CHF 12.00



Enjoy your meal !

