

# The CHALET DES BAINS team is delighted to welcome you and hope you have a wonderful time – and come with a hearty appetite!



Dear Guests,

Some of our dishes can take some time to prepare.

We make every effort to provide you

with the very best service as quickly as possible.

Thank you for your understanding.



## Charcuterie boards

Small plate of air dried meat 50 g CHF 15.00

Charcuterie board of air dried meat 100 g CHF 25.00

The Chalet charcuterie board CHF 28.00

Air dried beef, nitrite-free cooked ham, cured bacon, dry cured sausage, raw ham, gruyère AOP

## Starters and salads

Green salad CHF 7.00

Mixed salad CHF 10.00

Salad with warm goat's cheeseStarter CHF 15.00Honey, nutsMain CHF 25.00

Chalet salad CHF 22.00

crisp salad, cherry tomatoes, hard-boiled egg, bacon (Switzerland), croutons





## From the land

Horse rib steak medallions (Uruguay, Argentina) Red wine sauce and vegetables	CHF 31.00
Fillet of beef served with marrow bone, peppercorn sauce and vegetables	CHF 42.00
Extra morel sauce	CHF 5.00

# From the sea

 $Fish\,\, according\,to\,\, the\,\, market$ 

Seasonal garnish

prices according to availability

# From the mountains

Fondues – for 2 people minimum					
Cheese (per person)	CHF 25.00				
Green peppercorn (per person)	CHF 27.00				
Tomato (per person) Served with potatoes	CHF 28.00				
Boletus mushrooms (per person)	CHF 28.00				
Potatoes (per person)	CHF 2.00				
Extra cheese (per person)	CHF 7.00				
Chalet special raclette (per person, min. 2 people) served with a small charcuterie platter Dry-cured ham – Air dried beef – Cured bacon – Potatoes	CHF 34.00				
Extra cheese (per person)	CHF 7.00				

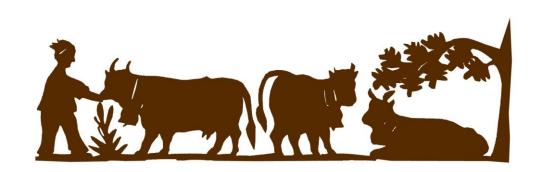
#### Croûtes

Cheese	CHF 20.00
Ham and cheese	CHF 21.00
Valaisanne (cheese, nitrite-free cooked ham, egg,)	CHF 23.00

#### Röstis

Mushrooms	CHF 23.00
Bacon, cheese and egg	CHF 23.00

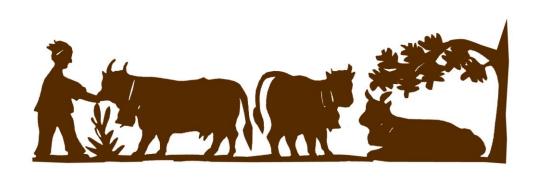
Our serving staff will be happy to provide you with any information you may require about the presence of allergens in our dishes.



# Wood-fired pizzas

	SMALL	STANDARD
Margherita Tomato, mozzarella, fresh basil	CHF 13.00	CHF 17.00
Napoli Tomato, mozzarella, anchovies, capers, black olives, fresh basil	CHF 17.00	CHF 21.00
<b>Diavola</b> Tomato, mozzarella, peppers, spicy salami (Italy), oregano	CHF 17.00	CHF 21.00
Prosciutto Tomato, mozzarella, nitrite-free cooked ham, fresh basil	CHF 17.00	CHF 21.00
Verdura Tomato, mozzarella, onion, courgette, peppers, aubergine, fresh	CHF 17.00 basil	CHF 21.00
Santa Lucia Tomato, nitrite-free cooked ham, mushrooms, fresh basil	CHF 17.00	CHF 21.00
Capricciosa Tomato, mozzarella, nitrite-free cooked ham, mushrooms, articho	CHF 18.00 okes, egg, fresh b	CHF 23.00 pasil
Quattro fromaggi Tomato, mozzarella, goat cheese, Gorgonzola, Gruyère "AOP", fre	CHF 19.00 esh basil	CHF 26.00
Marina Tomato, shrimps, mussels, squid, vongoles, fresh basil	CHF 19.00	CHF 26.00
Rucola white pizza, Bufala DOP, rucola, dry-cured ham, parmesan, fresh l	CHF 19.00 basil	CHF 26.00
<b>"Fermière"</b> Cream, mozzarella, chicken, onion, smoked bacon, mushrooms, c	CHF 19.00 hives	CHF 26.00
Extra ingredients	CHF 2.00	

### Find all our pizzas to take-away...





nature CHF 9.00

with cooked ham (nitrite-free) CHF 11.00

Butcher's hamburger steak (Switzerland) CHF 11.00

salad and French fries

Pasta gratin

French fries CHF 5.00

# Cheese platters and desserts

Selection of Swiss cheeses		CHF 14	4.00
Chef's crème brûlée of the day		CHF 1	1.00
Molten chocolate	cake and vanilla ice-cream	CHF 1	1.00
Home-made tiran	nisu	CHF 1	1.00
Griottines (cherries macerated in kirsch)		CHF 1	1.00
Double cream me	eringue	CHF 13	3.50
Gourmet coffee	no alcohol added	CHF 13	3.00
	with alcohol	CHF 15	5.00
Ice cream bowls, sorbets and ice creams ask our service staff for the menu			
Extra charge for whipped cream			.00
Extra charge for double Gruyère cream		CHF 3.	.00



# Enjoy your meal!

