

# RESTAURANT MENU



LE BLANC

La Tzoumaz

## STARTERS

<b>Mix of salads and seeds</b>   	7.00 /11.00
<b>Jerusalem artichoke velouté</b> 	14.00
<i>Orsière smoked bacon chips and chives cream</i>	
<b>Half-cooked tuna fillet</b>  	19.00
<i>And its cashew and coriander sauce</i>	
<b>Fresh ravioli with bolets and chanterelle sauce</b> 	16.00
<i>And pan-fried seasonal forest</i>	
<b>Fillet of quail caramelized with honey from Valais</b> 	21.00
<i>Parsnip mousseline</i>	




## PASTA

<b>Fresh tagliatelle with forest sauce</b> 	26.00
<i>Mushrooms (bolets, chanterelles,...) cream and parmesan</i>	

## FISH

<b>Royal pavé black cod and lobster bisque</b>	38.00
<i>Sweet potato puree</i>	
<b>Sea bass fillet</b> 	36.00
<i>Noilly Prat sauce and revered rice polenta</i>	

## MEAT

<b>Lamb square in black pepper crust and rosemary juice</b>	41.00
<i>Vitelottes potatoes</i>	
<b>Caramelized duck breast with herbs</b>	37.00
<i>Traditional Kneudel with herbs</i>	
<b>Valaisan Beef Medallion 200g</b> 	43.00
<i>Orsière bacon, apricot sauce and potatoes</i>	
<b>Herens beef rib maturated 5 weeks</b>  	13.50/100g
<i>(about 1kg - 2 or 3 people - 30 min) Homemade beef juice, potatoes and salad.</i>	
<b>Le Blanc Burger</b>	28.00
<i>meat of Herens Beef (180g), goat cheese, candied shallots, honey barbecue sauce and arugula served with home made fries.</i>	



: VeeGetarian



: Gluten-free



: Lactose-free

- provenance of our products -


Beef - Switzerland / Sea Wolf - Atlantic / Quail - France

Our dishes may contain allergens, for more information contact the servers directly

- All our dishes, juices and sauces are produced in our kitchen based on fresh produce - 20min waiting for live dishes

All our prices are in Swiss franc - T.V.A included

## FROMAGES ET DESSERTS

<b>Cheese selection</b>		16.00
<b>Apple's rose</b> <i>and salted butter caramels</i>		14.00
<b>Cheesecake with chestnuts</b> <i>and crunchy hazelnuts</i>		12.00
<b>Poached pear</b> , <i>Williamine® mousse and chocolate tile</i> 		15.00
<b>Sorbets 100% Valaisans</b>	2balls	7. 50
<i>Sorbets pear, apricot, apples or prune of valais</i>	3 balls	9. 50



## "AFTER DINNER" COCKTAILS

<b>Espresso martini</b>	14.00
<i>Vodka, espresso, Kahlua liqueur de café &amp; sucre de canne infusé à la vanille.</i>	
<b>Tiramisù martini</b>	14.00
<i>Di Saronno Amaretto, Kahlua liqueur de café, liqueur de cacao brun, crème légère &amp; espresso.</i>	
<b>Brisolée</b>	14.00
<i>Bulleit Rye infusé à la châtaigne, sirop d'érable, bitter orange, zest d'orange et bitter roots.</i>	
<b>sWiss Rock Café</b>	6,50
<i>abricot ou williamine®</i>	

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