




# LUNCH MENU 11.30am-2.30pm



LE BLANC

La Tzoumaz


## STARTERS AND SALADS

Mix of salads with fresh herbs 	7.50	11.00
Potimarron velouté 		12.00
Breaded goat salad 		18.50
<b>Valaisanne</b>		29.00
<i>Valais ham, dried meat, bacon, sausage, Valais cheese and condiments</i>		
<b>Dry Meat</b>		27.00
<i>Plate of dried meat from Valais and condiments</i>		

## FONDUE - min 2p - 200g/person

Classic - Bagnes	26.00 per person
Tomato fondue	28.00 per person

## PIZZA

Fromage – with Valais cheese	17.50
La Fraîche 	19.50
<i>fresh tomato, basil, Provence herb, shallot confit and melting zucchini</i>	
Valaisanne - Valais charcuterie and cream	21.50

## PASTA

Fresh tagliatelle and mushroom sauce <i>cream and parmesan</i>	26.00
---	-------

## FISH

Fish'n Chips and tartare sauce <i>Panko breaded eglefin and homemade fries</i>	27.00
---	-------

## MEAT

Caramelized Swiss pork ribs <i>Homemade marinade, fries and green salad</i>	34.00
Swiss steak 200g <i>homemade fries and seasonal vegetables</i>	41.00
Yellow Chicken Supreme 160-180g <i>homemade fries and seasonal vegetables</i>	31.00
Le Blanc Burger <i>Ground meat from seasoned Beef of Herens (180g), goat cheese, candied shallots, honey barbecue sauce and arugula served with homemade fries.</i>	28.00

## FOR CHILDREN

Swiss breaded chicken fillet fries and vegetables	16.00
Fresh tagliatelle and Neapolitan sauce	14.50

## Desserts

*For the list of available desserts, please contact the waiter.*



VeeGetarian

- provenance of our products -

Beef ChickenPig - Switzerland / Eglefin, Salmon - Atlantic

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 products