

VIANDES MEATS

Tartare de boeuf à ma façon, toasts, pommes frites et salade Beef tartar chef's, toasted bread and French fries	35 CHF
Roasbeef en cuisson lente, frites, salade et sauce tartare Slow-cooked roast beef served with French fries and salad with tartare sauce	32 CHF
Brochettes de bœuf, bœuf d'Herens et bisons marinés aux herbes du Grd St Bernard, légumes et gratin dauphinois (200 gr) Skewers of Herens Beef, standard beef and bison marinated with Great St. Bernard Alpine Herbs with seasonal vegetables and creamy dauphinoise potatoes	45 CHF
Curry de volaille, lait de coco, riz blanc graine de grenade et coriandre Coconut chicken curry served with white rice sprinkled with pomegranate seeds and fresh coriander	31 CHF

NOTRE SPÉCIALITÉ OUR SPECIALTIES

200 grs de viande par personne / 200 grams of meat per person

Potence de bœuf - minimum pour 2 personnes / minimum for two people Beef on the Gallow - Pieces of beef hanging on the gallow - served twice in sequence	48 CHF
Potence de bœuf d'Herens - minimum pour 2 personnes / minimum for two people Pieces of Herens Valley beef hanging on the gallow - served twice in sequence	50 CHF
Potence de bison - minimum pour 2 personnes / minimum for two people Pieces of bison meat hanging on the gallow - served twice in sequence	53 CHF
Potence deux viandes bœuf / bison - minimum pour 2 personnes / minimum for two people Pieces of beef and pieces of bison meat hanging on the Gallow served twice in sequence - one after the other	52 CHF
Potence de bœuf d'Herens / bison - minimum pour 2 personnes / minimum for two people Pieces of Herens Valley meat and pieces of bison meat hanging on the Gallow served twice in sequence - one after the other	52 CHF
Potence de bœuf d'Herens / boeuf - minimum pour 2 personnes / minimum for two people Pieces of Herens Valley meat and pieces of beef hanging on the Gallow served twice in sequence - one after the other	49 CHF

- servie avec salade mêlée, riz, frites et sauces maison
- Served with mixed salad (starter), rice, French fries and homemade sauces