

# TASTING MENU



## THE AMUSE BOUCHE

## THE SEASONAL GARDEN

Seasonal vegetables in a variety of textures, avocado-kiwi cream, buckwheat and pumpkin seed crumble, Nendaz sérac and wild thyme ice cream.

## PIKE PERCH

Pearlescent pike perch, chive hollandaise sauce, green pea hummus, crispy potato and candied lemon gel.

## HÉRENS BEEF FILLET

Rich white fir jus, crispy hay-infused polenta, carrot-lovage crème brûlée, mustard seed and fir bud pickles.

## THE CHEF'S SURPRISE

## THE CHEESE ( OPTIONAL 10.-)

Small selection from Claude Luisier affineur & la Cave à lait in Nendaz.

## THE DESSERT

A composition around Valais cherries and strawberries, breton shortbread and tarragon.

125.- per person

**Our cuisine is 100% homemade, meeting the requirements of the Fait Maison Label.**

TVA include 8.1%. Please inform staff of any food allergies.

