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# TASTING MENU

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## THE AMUSE-BOUCHE

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### “CARROT VARIATIONS”

Carrots in multiple textures and savory-candied,  
reduced Yuzu juice, fresh goat cheese from Grimsuat,  
carrot tops cream and carrot-savory ice cream

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### “BREMgarten WHITEFISH”

Tartare, Valais strawberries,  
alpine hyssop “Dashi”,  
Premier Cru Baeri caviar, and crispy rice tuile

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### “IBERIAN PORK”

Two ways,  
rosé pluma and crispy confit cheek,  
meadowsweet and Valais honey jus,  
early girolle mushrooms, and a colorful cauliflower variation.

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## THE SURPRISE

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### THE CHEESE (optional, 12.-)

Affineur Claude Luisier and the Cave à Lait of Nendaz

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### “THE NENDAZ APRICOT”

Apricot compote, fig leaf-infused crème diplomate,  
caramelized puff pastry, almond praliné  
and lemon verbena sorbet.

125.- p.p.

**Our cuisine is 100% homemade, meeting the requirements of the “Fait Maison” label.**  
All prices include VAT 8.1% Please inform staff of any food allergies

