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# GAME MENU

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## AMUSE-BOUCHE

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### FORAGED FROM THE FOREST

Wild mushrooms from our forests ( depending on the day's forage )  
pickled butternut squash, hawthorn gel, buckwheat and yarrow

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### VENISON

Slow-cooked shredded venison shoulder with bitter cocoa,  
wild sea buckthorn, potato espuma and spruce bud powder

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### WILD BOAR CHEEK

Crispy and meltingly tender, fermented garden redcurrants and brussels sprouts

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### ROE DEER

Pink-roasted boneless saddle of roe deer, game jus with my mother's greengages,  
meadowsweet and Valais cranberries, celeriac in different textures

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### THE SURPRISE

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CHEESE ( optional, + 10CHF )

Claude Luisier affineur and La Cave à Lait de Nendaz

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### DESSERT

Quince, yoghurt, sweet woodruff and almond

**Full 7-course menu 135.-**

**6-course menu 125.-**

**5-course menu 115.-**

**Wine pairing available upon request**

**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



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# DISCOVERY MENU

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## THE AMUSE-BOUCHE

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### THE PERFECT EGG

Wild mushrooms from our forest ( depending on the day's forage )  
butternut squash, buckwheat and yarrow

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### CORSICAN RED LABEL MEAGRE

Cauliflower cream with cider and miso, leek, potato,  
green apple and wood sorrel

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### THE CHEESE

Affineur Claude Luisier and the Cave à Lait of Nendaz

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### DESSERT

Blueberry, yoghurt, white chocolate and garden tarragon

75.-

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