

# L'OENOTHEQUE GOURMANDE RAVET

The tapas menu served between noon and 6 p.m.

## CANAPES

### Dodine of duck foie gras

Oatmeal matcha latte, bloody orange jelly

### Vegetable caviar

Jerusalem artichokes, winter vegetable salpicon

### Crushed veal from the country

Tarragon, mimosa lettuce

### Coraline spiny-lobster puff

Celery remoulade, yuzu flying fish eggs

### Mini malakoff

Assortment of 5 canapés: 18.- per person or by the piece: 5.- each

## NICO'S CHAUSSONS

### Le Vaudois 12.-

Ledermann Brothers' cabbage sausage and blanched leek papet

### Le Marin 15.-

Skrei, Madras curry, mango and Beluga lentils, squid ink

### The Burger 12.-

Beef from the Minder Family in Avenches, as Léo likes it

### Le Pommier 12.-

Boskooops, raisins and blue vanilla from Reunion Island

## TO SHARE ... OR NOT

### Variation of the Anniviers salted meats

Petite Faim (70 g) 18.-

Grande Faim (150 g) 35.-

### Pata Negra Reserve of the Alcala Brothers

Petite Faim (70 g) 45.-

Grande Faim (150 g) 75.-

### Selection of cheeses from mountain pastures and small dairies of our country

(100 g) 20.-

Lemon and mint meringue tartlet : 3.50

Choco-chestnut tartlet : 3.50

Gourmet coffee (with the 2 tartlets) : Sfr. 10.-

Unless otherwise stated, our products have the following origin:  
Foie gras : France, spiny-lobster : Tristan da Cunha, Cuttlefish ink : Spain.  
If you have any questions about allergies, we are at your disposal.



L'ÉNOOTHÈQUE GOURMANDE  
NATHALIE & NICOLAS CRANS-MONTANA

## FEBRUARY MENU SERVED IN THE EVENING BY RESERVATION ONLY

MOSAIC OF DUCK FOIE GRAS

Oatmeal Matcha latte, bloody orange jelly

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SKREI FROM THE LOFOTEN ISLANDS

Green sauce, vegetable pearls and leek rolls

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TOURNEDOS OF CHICKEN SUPREME FROM THE NANT D'AVRIL FARM

Mezzaluna of the thigh "like a coq au vin"

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RUM, GRAPE, PASSION FRUIT & LEMON ICE CREAM CAKE

Menu : Sfr. 88.-

NATHALIE'S SELECTION OF SWISS WINES TO ACCOMPANY THE DISHES: SFR. 50.-

*For children up to 12 years old:*

Dried meat from the Salaisons d'Anniviers

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Chausson Beef burger from the Minder family in Avenches, French fries

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Reunion Island blue vanilla bean ice cream and meringues

Sfr. 35.-

Please indicate any allergies or intolerances at the time of booking.