



L'ŒNOTHÈQUE GOURMANDE
NATHALIE & NICOLAS CRANS-MONTANA

Dinner Set Menu served by reservation only until April 9, 2023

Duck foie gras
Morello cherry, organic cubebe pepper
and fleur de sel chocolate chip,
tangy cornet
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Swiss Alpine Salmon
Onions, Cilantro
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Supreme of guinea fowl from the Appenzell Mountains
Freshly picked vegetables, morels and cloves
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L'Œnothèque's Millefeuille

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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Turkey Croque-Monsieur and 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.

L'Œnothèque Gourmande Ravet - Route des Sommets de Crans 5 - 3963 Crans-Montana

www.oenothequeravet.ch - info@oenothequeravet.ch Tel +41(0)27 481 25 46

THE RAVET GOURMET WINE LIBRARY

The tapas menu served between 12 noon and 6 p.m.

THE CANAPES

Mini Malakoff

Dodine of duck foie gras

Morello cherry, organic cubebe pepper and fleur de sel chocolate chip, tangy cornet

Vegetable caviar

Jerusalem artichokes, vegetable salpicon

Crushed country water

Tarragon, mimosa lettuce

Wild Snow Crab

Celery Remoulade,
Yuzu Flying Fish Eggs

Assortment of 5 bites: 18.00 per person or by
the piece: 5.00 per person

NICO'S SLIPPERS

The Vaudois 15.-

Ledermann Brothers' cabbage sausage
and blanched leek papet

Le Marin 18.-

Lostallo salmon, mustard, honey,
sesame, ratatouille and red bell
pepper liqueur of Grandfather
Cornut

The Burger 15.-

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

The Croque-Dinde 15.-

Tourtemagne, mustard and Espelette
pepper

TO SHARE ... OR NOT

Variation of the Anniviers salted meats

Petite Faim (70 g) 18.-

Great Hunger (150 g) 35.00

Pata Negra Reserve of the Alcala Brothers

Petite Faim (70 g) 45.00

Great Hunger (150 g) 75.00

Selection of cheeses from

mountain pastures and small

dairies of our country (100 g) 20.00

THE SWEETS

Lemon tartlet - mint meringue : 3.50

Pear wine tartlet : 3.50

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

Hot chocolate, tea or herbal tea

gourmand (with the 2 tarts) : Sfr. 12.-

Le Pommier 15.-

Chausson filled with caramelized Boskops,
raisins, Reunion blue vanilla ice cream

Iced apricot soufflé : 8.-

Rum and grape iced vacherin : 8.-

If you have any questions about allergies, we are at your disposal.

Unless otherwise stated, our products have the following origin: Foie gras: France, Crab: Canada, Flying fish eggs: Estonia, Turkey: Switzerland.