



The Summer menu of L'Œnothèque :

Wednesday & Thursday: 12:00 to 20:30 (last order)

Friday, Saturday & Sunday: 12:00 to 17:30 (last order)



If you have any questions about allergies, we are at your disposal.  
Unless otherwise indicated, our products have the following origin:  
Smoked salmon: Scotland, Foie gras: France, Flying fish eggs: Estonia

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Wines by the Glass ..... 1 dl

*Dry white wines*

Fendant d'Uvrier Cave La Romaine in Flanthey .....	2022	6.-
Johannisberg Grand Cru - Promesse d'Authenticité - Cave des Promesses Julien Fournier in Conthey .....	2021	10.-
Amigne de Vétroz - 1 bee - André Fontannaz .....	2021	12.-
Pinot Blanc Collection Ravet (VD) .....	2021	12.-

*Rosé*

Le Rosé des 4 Saisons (Merlot) Collection Ravet (VD) .....	2021	9.-
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*Sweet white*

Trilogie Collection Ravet by La Cave de La Côte (VD) .....	2020	15.-
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*Red*

Pinot Noir - Tzaly - Jean-Louis Mathieu in Chalais .....	2021	10.-
Cabernet Franc Serge Roh in Vétroz .....	2020	12.-
R30, Blend of Divico, Gamaret & Galotta created for the 30th anniversary of L'Ermitage in Vufflens-le-Château by the Cave de La Côte (VD) .....	2019	12.-
Porto LBV Nieveport 4 cl .....	2017	10.-
Champagne 1 <sup>er</sup> Cru Blanc de Blancs, Cuvée Ravet, Mandois à Pierry	2017	18.-
P'tites Bulles - Organic sparkling wine from La Côte .....		12.-
Aperol Spritz .....		12.-

**Aperitif snack 10.-**

2 baby Malakoffs and 30 g. of Anniviers cured meat

## *To share ... or not*

### Scottish smoked salmon fillet heart

Small hunger .....	70 g.	20.-
Big hunger .....	150 g.	38.-

### Variation of Anniviers cured meats

*Dried meat, cured ham, bacon and sausage*

Small hunger .....	70 g.	20.-
Big hunger .....	150 g.	38.-

### Pata Negra Reserve of the Alcala Brothers in Vaumarcus

Small hunger .....	70 g.	45.-
Great hunger .....	150 g.	75.-

Selection of mountain cheeses and small Swiss dairies .....	100 g.	22.-
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## *In all simplicity*

The Malakoffs babies (5 pieces).....	20.-
Fendant d'Uvrier Cave La Romaine à Flanthey..... 2022	6.-
Dimsums by Madame Sum (4 pieces).....	24.-
Shiitake/marroni, Swiss Wagyu Beef, Smoked BBQ Brisket, Green Thai Curry	
Rosé des 4 Saisons (Merlot) Collection Ravet (VD)..... 2021	9.-
Carpaccio of heirloom tomatoes .....	28.-
Basil, burrata buns, virgin oil	
Pinot Blanc Collection Ravet (VD)..... 2021	12.-
Dodine of duck foie gras.....	30.-
Summer collection 2023	
Amigne de Vétroz - 1 bee - André Fontannaz..... 2021	12.-
Local beef tartar.....	30.-
Mimosa lettuce, French fries	
R30, Blend of Divico, Gamaret & Galotta created for the 30th anniversary of L'Ermitage in Vufflens-le-Château by the Cave de La Côte (VD)..... 2019	12.-
French fries.....	5.-

*Served from noon to 3 pm and from 5 pm:*

Alpine pike-perch back.....	45.-
Wild garlic flan, zucchini pearls, stewed heirloom tomatoes	
Pinot Blanc Collection Ravet (VD)..... 2021	12.-
Fillet of saddle of venison from a summer hunt in Austria .....	45.-
Palet of white polenta from Ticino, apple/rhubarb confit, barberry jus	
Cabernet Franc Serge Roh in Vétroz..... 2020	12.-

## *Nico's Chaussons served with fries and salad*

The Vaudois.....	25.-
Sausage with cabbage from the Ledermann Brothers in Bière, leek papet	
The Vegetarian.....	25.-
Heirloom Tomatoes, Tourtemagne cheese, Espelette pepper	
The Burger as Leo likes it.....	25.-
Vaud beef, Tourtemagne cheese, cucumber	
The Sailor .....	25.-
Heart of smoked salmon fillet, avocado, alfalfa sprouts, honey mustard and dill	



## *The Sweets*

Strawberry basil tartlet .....	3.50
Raspberry vanilla tartlet.....	3.50
Coffee or Gourmet Espresso .....	10.-
with the 2 tartlets	
Gourmet Tea or Herbal Tea .....	12.-
with the 2 tartlets	
Strawberry Melba .....	13.-
Vanilla ice cream, strawberry sorbet, fresh strawberries, whipped cream	
Liège coffee .....	13.-
Coffee ice cream, espresso, whipped cream	
Valaisan .....	10.-
Apricot sorbet and apricot liqueur from Grand-Père Cornut	
The ice cream .....	by scoop 4.-
Vanilla, chocolate, coffee	
The sorbets .....	by scoop 4.-
Apricot, strawberry	
+ whipped cream.....	1.50

<b>The beers</b> .....	<b>33 cl</b>
Valaisanne Lager .....	4.8% 7.-
Boxer White Beer .....	5.0% 7.-
La Blonde de La Marmotte .....	5.2% 7.-
La Blanche de La Marmotte .....	5.4% 7.-
La Marmotte's Hippié-IPA .....	5.8% 7.-
Warsteiner Radler (Beer & lemonade).....	2.5% 7.-
Green Apple & Co. Classic Cider .....	6% 7.-
<b>The Aperitifs</b>	
Punt e Mes, Suze, Martini, Campari .....	15-25% 8.-
Pastis Larusée .....	45% 8.-
<b>The Sans Alcools</b>	
Coca-Cola, Coca Zero, Cold Tea Lemon, Blue Rivella .....	33 cl 6.-
Vivi Soda Schorle Apple Bio .....	33 cl 6.-
Urban Kombucha Green tea & ginger .....	33 cl 6.-
Fever Tree Tonic .....	20 cl 6.-
Gazzosa lemon Amalfi Lurisia .....	27 cl 6.-
Lemonade mint matcha .....	27 cl 6.-
Still or sparkling water filtered on site .....	50 cl 5.-
Still or sparkling water filtered on site .....	75 cl 7.50
Placebo Dr Gab's (Alcohol free beer) .....	33 cl 7.-
Bière des Amis (Alcohol free beer 0%) .....	33 cl 7.-
Orange juice, Tomato juice .....	20 cl 6.-
Apricot Nectar, Apple Juice Iris .....	25 cl 6.-
Coffee, Espresso .....	4.50
Latte Macchiato, Cappuccino, Hot Chocolate .....	6.-
Viennese chocolate .....	6.50
The mug of tea or infusion .....	5.50
<i>English Breakfast, Green Sencha, Strawberry &amp; Mango, Chamomile, Mint or Verbena</i>	
The Ravet herbal tea mug .....	5.50
<i>Beneficial and warming herbal blend with the aroma of berries and mint.</i>	

## The Menu N°5

Friday & Saturday evenings, by reservation, from 7:00 pm to 8:30 pm (last order)

Chia seed crisp, heart of smoked salmon filet,  
fish roe with yuzu, saffron

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Dodine of duck foie gras  
coloured garden

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Alpine pike-perch, wild garlic flan, zucchini pearls,  
stewed heirloom tomatoes

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Saddle of venison from an Austrian summer hunt, white polenta from Ticino,  
apple/rhubarb confit, barberry jus

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Strawberry/basil/vanilla puff pastry

Menu : Sfr. 92.-

Nathalie's selection to accompany the dishes (4 glasses) : Sfr. 50.-

### *For children up to 12 years old:*

Cured meat from the Salaisons d'Anniviers

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Chausson Beef Burger, French fries

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Ice cream and meringues

Menu : Sfr. 35.-

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