

# RAVET

L'ŒNOTHÈQUE GOURMANDE

NATHALIE & NICOLAS      CRANS-MONTANA



*La carte des vins*

*To save energy and keep up with the times,  
we've chosen not to change the cutlery between courses.*

Wines by the Glass .....	1 dl3	dl5	dl
<i>Dry whites</i>			
Fendant d'Uvrier Cave La Romaine - Joël Briguet in Flanthey.....2022	6.-	15.-	25.-
Petite Arvine Thierry Constantin in Pont-de-la-Morge/Sion .....2022	12.-	30.-	50.-
Pinot Blanc Collection Ravet by Cave de La Côte (VD) .....2021	12.-	30.-	50.-
<i>Rosé</i>			
Dôle Blanche - Sélection Ravet - Jean-Louis Mathieu in Chalais .....2022	7.-	18.-	
.....5 dl bottle			35.-
<i>Sweet white</i>			
Euphonie Cave de La Côte - Chardonnay, Doral & Pinot Gris passerillés .....2021	15.-	39.-	65.-
<i>Red</i>			
Pinot Noir de Chalais Ozénit at Granges.....2022	10.-	24.-	40.-
Humagne Rouge Cave Feuille Morte - Pascal Bonvin in Flanthey .....2021	12.-	30.-	50.-
R30, Blend of Divico, Gamaret & Galotta created for the 30th anniversary of L'Ermitage in Vufflens-le-Château by Cave de La Côte (VD) .....2019	12.-	30.-	50.-
Port LBV Niepoort.....4cl.....2017	10.-		
<i>Sparkling</i>			
Champagne 1 <sup>er</sup> Cru Blanc de Blancs, Cuvée Ravet, Mandois in Pierry .....2017	18.-		
P'tites Bulles - Organic sparkling wine from La Côte .....	12.-		
Aperol Spritz .....	14.-		
Raspberry Spritz .....	14.-		
Limoncello Spritz .....	14.-		
Weinschorle (white wine and sparkling water) .....	12.-		

## Menu N°7

*Served only for the entire table*

### Amuse-bouche

Parsley root and marjoram ravioli, burrata emulsion, dried meat chips

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### Play of textures and tastes

Dodine of duck foie gras, Léo's gingerbread, Dôle Blanche jelly

Flanchet of veal cooked 72 hours, lemon

Gambas with miso and leek

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### Northern sole fillet

Chanterelles, tomatoes, rosemary

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### Fillet of saddle of Austrian venison

Sauerkraut, Botzi spiced pear, grilled bacon, Bénichon mustard jus

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### Frozen chocolate soufflé with Grand-St-Bernard genepi

Blackberry jelly

Menu: Sfr. 95.-

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

The non-alcoholic selection (4 glasses): Sfr. 25.-

### *For children up to age 12:*

Dried meat from Salaisons d'Anniviers

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Local beef burger with French fries

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Smarties ice cream

Menu: Sfr. 35.-

## *Starters*

Nicolas' baby Malakoffs (5 pieces) .....	22.-
Mesclun sprouts	
Fendant d'Uvrier Cave La Romaine - Joël Briguet in Flanthey.....	2022 6.-
<b>Duck foie gras dodine</b> .....	30.-
Léo's gingerbread, Dôle Blanche jelly	
Petite Arvine Thierry Constantin in Pont-de-la-Morge/Sion .....	2022 12.-
<i>Or, if you prefer sweet wine:</i>	
Euphonie Cave de La Côte - Chardonnay, Doral & Pinot Gris passerillés .....	2021 15.-
<b>Fresh marinated herring</b> .....	25.-
Horseradish sour cream, ginger apple purée, Amandine salad	
Pinot Blanc Collection Ravet by Cave de La Côte (VD) .....	2021 12.-
<b>Playing with textures and tastes</b> .....	30.-
Dodine of duck foie gras, Léo's gingerbread, Dôle Blanche jelly;	
Flanchet of veal cooked 72 hours, black lemon; Shrimp with miso and leek	
Dôle Blanche - Le Choix de L'Œnothèque Ravet - Jean-Louis Mathieu in Chalais .....	2022 7.-
<b>Alcala Brothers Pata Negra Reserve (70 g.)</b> .....	45.-
R30, Blend of Divico, Gamaret & Galotta created for the 30th anniversary of	
L'Ermitage in Vufflens-le-Château by Cave de La Côte (VD) .....	2019 12.-
<b>Cream of pumpkin soup</b> .....	18.-
Jerusalem artichoke bonbon	
Petite Arvine Thierry Constantin in Pont-de-la-Morge/Sion .....	2022 12.-
<b>Dim sum by Madam Sum (4 pieces)</b> .....	25.-
Swiss Wagyu Beef, Shiitake/marron, Smoked BBQ Brisket, Green Thai Curry	
Dôle Blanche - Le Choix de L'Œnothèque Ravet - Jean-Louis Mathieu in Chalais .....	2022 7.-
<b>The Valais plate</b> .....	25.-
<i>Dried meat, cured ham, bacon and sausage from Salaisons d'Anniviers, Tourtemagne</i>	
<b>Salaisons d'Anniviers dried meat platter</b> .....	27.-
<b>Selection of alpine cheeses and small Swiss dairies</b> .....	22.-
<b>Portion of French fries</b> .....	5.-

## *Main dishes*

<b>Parsley root and marjoram ravioli</b> .....	35.-
Sautéed chanterelles, burrata emulsion	
<i>Dôle Blanche – Ravet Selection - Jean-Louis Mathieu in Chalais</i> .....	2022 7.-
<b>Panache of northern sole and gambas</b> .....	45.-
Chanterelles, tomatoes, rosemary, Amandine mousseline purée	
<i>Pinot Blanc Collection Ravet by Cave de La Côte (VD)</i> .....	2021 12.-
<b>Fillet of saddle of Austrian venison</b> .....	45.-
Sauerkraut, Botzi spiced pear, grilled bacon, Bénichon mustard jus, Amandine mousseline purée	
<i>Humagne Rouge Cave Feuille Morte - Pascal Bonvin in Flanthey</i> .....	2021 12.-
<b>Coq au vin</b> .....	45.-
Gruyère chicken, mushrooms, bacon, Amandine mousseline purée	
<i>R30, Blend of Divico, Gamaret &amp; Galotta created for the 30th anniversary of L'Ermitage in Vufflens-le-Château by Cave de La Côte (VD)</i> .....	2019 12.-
<b>Cabbage sausage from the Ledermann brothers in Bière</b> .....	30.-
Leek Papet	
<i>R30, Blend of Divico, Gamaret &amp; Galotta created for the 30th anniversary of L'Ermitage in Vufflens-le-Château by Cave de La Côte (VD)</i> .....	2019 12.-
<b>Toad swiss little chicken</b> .....	38.-
Herb sauce, French fries	
<i>Pinot Noir de Chalais Ozénit in Granges</i> .....	2022 10.-
<b>Burger as Nathalie likes it</b> .....	32.-
Minced beef from the Bianchi butcher's shop in Zufikon, onion confit, tomato and alfalfa sprouts, French fries	
<i>R30, Blend of Divico, Gamaret &amp; Galotta created for the 30th anniversary of L'Ermitage in Vufflens-le-Château by Cave de La Côte (VD)</i> .....	2019 12.-

## *For children*

<b>The Burger as Léo likes it</b> .....	18.-
Sesam buns, local minced beef, cheddar, ketchup, fries	

## *Les Douceurs*

Bernard Ravet's fruit tart.....	6.-
Frozen chocolate soufflé with Grand-St-Bernard genepi.....	15.-
Blackberry coulis	
Affogato .....	8.-
1 scoop of vanilla ice cream drizzled with espresso	
Liège coffee.....	13.-
Coffee ice cream, espresso, whipped cream	
La Coupe Léo .....	13.-
Chocolate and vanilla ice cream, chocolate coulis, whipped cream and meringues	
Alpine sweetness .....	13.-
Caramel fleur de sel and vanilla ice cream, caramel coulis, whipped cream and meringues	
Valaisan.....	10.-
1 scoop apricot sorbet and apricot liqueur	
Colonel.....	13.-
Lemon and vodka sorbet	
CitroNcello Freeze .....	10.-
1 scoop lemon and limoncello sorbet	
Ice cream .....	4.-
Vanilla, chocolate, coffee, caramel fleur de sel	the scoop
Sorbets .....	4.-
Apricot, strawberry, lemon	the scoop
+ whipped cream.....	1.50
 <i>For children</i>	
Smarties ice cream.....	4.-

<b>Beers</b> .....		<b>33 cl</b>
Valaisanne Lager .....	4.8%	6.-
La Blonde de La Marmotte.....	5.2%	7.-
Appenzeller Quöllfrisch Naturtrüb.....	4.8%	7.-
Bière Blanche Boxer .....	5.0%	7.-
Schneider Weisse Original Weissbier 50 cl.....	5.4%	9.-
La Blanche de La Marmotte.....	5.4%	7.-
La Hippie-IPA de La Marmotte.....	5.8%	7.-
Le Vrai Mec de La Marmotte.....	7.8%	8.-
Warsteiner Radler (Panaché).....	2.5%	7.-
Cidre Classique pomme verte & Co. ....	6%	7.-
<b>Alcohol-free beers</b> .....		<b>33 cl</b>
Bière des Amis.....	0%	7.-
Placebo Dr Gab's.....	0.5%	7.-
Valaisanne sans alcool.....	0%	7.-
Riegele IPA Liberis 2+3.....	0.4%	7.-
<b>Aperitifs</b>		
Punt e Mes, Suze, Martini, Campari, Pastis Larusée .....	15-45%	8.-
<b>Les Sans Alcools</b>		
Coca-Cola, Coca Zero, Cold Tea Lemon, Rivella Blue .....	33 cl	5.-
Vivi Soda Organic Apple Schorle, Urban Kombucha Green tea & ginger .....	33 cl	6.-
Fever Tree Tonic.....	20 cl	5.-
Sanbitter.....	10 cl	5.-
Gazzosa lemon Amalfi Lurisia .....	27 cl	5.-
Still or sparkling water and syrup .....	20cl	2.50
Valser still or sparkling .....	50 cl	5.-
Orange juice, Tomato juice .....	20 cl	5.-
Apricot Nectar, Iris Apple Juice .....	25 cl	5.-
Coffee, Espresso .....		4.50
Latte Macchiato, Cappuccino, Hot chocolate .....		6.-
Tea or infusion mug .....		5.-
<i>English Breakfast, Green Sencha, Strawberry &amp; Mango, Rosehip &amp; Hibiscus, Chamomile, Mint or Verbena</i>		
The Ravet herbal tea mug .....		5.-
<i>A soothing, warming herbal blend with berry and mint aromas.</i>		



Network : OenothequeRavet / Password : NathetNico2022

If you have any questions about allergies, please do not hesitate to contact us.

Unless otherwise indicated, our products have the following origin:

Foie gras: France, Veal: Switzerland, Pork: Switzerland,  
Gambas: Vietnam, Herring and Sole: North-East Atlantic (FA027).