

RAVET

L'ŒNOTHÈQUE GOURMANDE

NATHALIE & NICOLAS CRANS-MONTANA



La carte des vins

*Water is filtered on site and carbonated on request,
is served free of charge with your meal.*

*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/Sion2022	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 Chalais2022	7.-	18.-	
.....5 dl bottle			35.-
<i>Sweet white</i>			
Euphonie Cave de La Côte - Chardonnay, Doral & Pinot Gris passerillés2021	15.-	39.-	65.-
<i>Red</i>			
Pinot Noir de Chalais Ozénit at Granges.....2022	10.-	24.-	40.-
Syrah Mabillard-Fuchs in Venthône2020	12.-	30.-	50.-
Port LBV Niepoort..... 4cl2017	10.-		
<i>Sparkling</i>			
Champagne 1 ^{er} Cru Blanc de Blancs, Cuvée Ravet, Mandois in Pierry2017	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

Chamois and veal terrine

Sweet and sour prune with golden thyme, salad bouquet

or

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

Northern sole fillet

Chanterelles, tomatoes, rosemary

Fillet of saddle of venison

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

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

Local beef burger with French fries

Smarties ice cream

Menu: Sfr. 35.-

Starters

Chamois and veal terrine.....	25.-
Sweet and sour prune with golden thyme, salad bouquet	
Pinot Blanc Collection Ravet by Cave de La Côte (VD).....	2021 12.-
Nicolas' baby Malakoffs (5 pieces).....	22.-
Mesclun sprouts	
Fendant d'Uvrier Cave La Romaine - Joël Briguet in Flanthey.....	2022 6.-
Duck foie gras dodine.....	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.-
Fresh marinated herring.....	25.-
Horseradish sour cream, ginger apple purée, Amandine salad	
Pinot Blanc Collection Ravet by Cave de La Côte (VD).....	2021 12.-
Playing with textures and tastes.....	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 – Ravet Selection – Jean-Louis Mathieu in Chalais.....	2022 7.-
Alcala Brothers Pata Negra Reserve (70 g.).....	45.-
Syrah Mabillard-Fuchs in Venthône.....	2020 12.-
Cream of pumpkin soup.....	18.-
Jerusalem artichoke bonbon	
Petite Arvine Thierry Constantin in Pont-de-la-Morge/Sion.....	2022 12.-
Dim sum by Madam Sum (4 pieces).....	25.-
Swiss Wagyu Beef, Shiitake/marron, Smoked BBQ Brisket, Green Thai Curry	
Dôle Blanche – Ravet Selection – Jean-Louis Mathieu in Chalais.....	2022 7.-
The Valais plate.....	25.-
<i>Beef dried meat, cured ham, bacon and sausage from Salaisons d'Anniviers, Tourtemagne</i>	
Salaisons d'Anniviers beef dried meat platter.....	27.-
Salaisons d'Anniviers deer dried meat platter.....	30.-
Selection of alpine cheeses and small Swiss dairies.....	22.-
Portion of French fries.....	5.-

Main dishes

Parsley root and marjoram ravioli	35.-
Sautéed chanterelles, burrata emulsion	
Dôle Blanche – Ravet Selection – Jean-Louis Mathieu in Chalais.....	2022 7.-
Panache of northern sole and gambas	45.-
Chanterelles, tomatoes, rosemary, Amandine mousseline purée	
Pinot Blanc Collection Ravet by Cave de La Côte (VD)	2021 12.-
Chamois stew	45.-
Chanterelles, bacon, Amandine mousseline purée	
Syrah Mabillard-Fuchs in Venthône	2020 12.-
Fillet of saddle of venison.....	45.-
Sauerkraut, Botzi spiced pear, grilled bacon, Bénichon mustard jus, Amandine mousseline purée	
Syrah Mabillard-Fuchs in Venthône	2020 12.-
Coq au vin	45.-
Gruyère chicken, mushrooms, bacon, Amandine mousseline purée	
Syrah Mabillard-Fuchs in Venthône	2020 12.-
Cabbage sausage from the Ledermann brothers in Bière	30.-
Leek Papet	
Pinot Noir de Chalais Ozénit in Granges	2022 10.-
Toad swiss little chicken.....	38.-
Herb sauce, French fries	
Pinot Noir de Chalais Ozénit in Granges	2022 10.-

For children

The Burger as Léo likes it	18.-
Local minced beef, cheddar, ketchup, fries	

Les Douceurs

Bernard Ravet's apple 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	
La Coupe Danemark	13.-
Vanilla ice cream, chocolate ganache and whipped cream	
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	the scoop 4.-
Vanilla, chocolate, coffee, caramel fleur de sel	
Sorbets	the scoop 4.-
Apricot, strawberry, lemon	
+ whipped cream.....	1.50
 <i>For children</i>	
Smarties ice cream.....	4.-

Beers		33 cl
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.-
Alcohol-free beers		33 cl
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.-
Aperitifs		
Punt e Mes, Suze, Martini, Campari, Pastis Larusée	15-45%	8.-
Les Sans Alcools		
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 & Mango, Rosehip & 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, Game : Austria,

Gambas: Vietnam, Herring and Sole: North-East Atlantic (FA027).