



# RESTAURANT AUBERGE DE SAVIÈSE



## STARTERS

	☐	○
<b>Vegetables Savièse homemade soup</b> (on season)		13.-
<b>Pumpkin velouté homemade</b> (on season)		13.-
<b>Snails</b> (6 pieces or 12 pieces)	14.-	28.-
<b>Beef Carpaccio</b> with parmesan cheese, lime dressing, basil and French fries	18.50	26.-
<b>Special Valais IGP plate</b> cured ham, bacon, dried meat, garlic sausage	15.50	24.-
<b>Valais IGP dried meat plate</b> (beef)	16.50	25.-
<b>Smoked trout from Valais</b> and its toasts	19.-	29.-

## MALAKOFFS

served with pickles and onions

<b>Malakoff menu</b> half mixed salad with 2 Malakoffs	21.-
<b>Malakoff per piece</b>	7.-

The Malakoff is a Vaud canton specialty, brought back by the Swiss soldiers on their return from the Crimean War. Its name comes from Fort Malakoff, which they besieged for 11 months. It was during this period that the soldiers got used to fry slices of cheese in a pan and which are at the origin of the succulent fried cheese fritters that we offer you today.

## SALADS

	☐	○
<b>Green salad</b>	6.50	11.-
<b>Mixed salad</b>	8.50	15.-
<b>Mont-Blanc salad</b> Raclette toasts, tomato, lettuce, corn, celery, walnuts	17.-	24.-

## PASTA

<b>«Le Rustique du Savièse»</b>	26.-	<b>Spaghetti</b>	
pasta, potatoes, Gruyère AOP, bacon IGP from Valais and cream, served with a green salad		bolognese sauce (beef)	24.-
		tomato and basil sauce	19.-

### Origin of our cured meats

CH

We will be delighted to give you detailed



**OPEN 7 / 7 – NON-STOP COOKING from 12:00 am till 11:00 pm**

## CHEESE FONDUES only (min. 2 pers.)

all our cheese fondues are served with bread and made with white wine

### the traditional ones

<b>House cheese fondue</b> 100% Gruyère AOP	per person	25.-
<b>«Half and Half» cheese fondue</b> raw milk Gruyère AOP and thermized milk Vacherin Fribourgeois AOP	per person	29.-

### the Savièse's discoveries

<b>Alcohol free - «Half and Half» cheese fondue</b>	per person	27.-
<b>Lactose free - Goat cheese fondue</b> served with boiled potatoes, grapes and apples wedges	per person	32.-
<b>Royal cheese fondue</b> Half and Half champagne cheese fondue with morels mushrooms	per person	42.-
<b>Boletus mushrooms house cheese fondue</b>	per person	29.-
<b>Morels mushrooms house cheese fondue</b>	per person	35.-
<b>Green pepper and shallots house cheese fondue</b>	per person	28.-
<b>Tomato house cheese fondue</b> served with boiled potatoes	per person	29.-
<b>Valaisanne handmade beer house cheese fondue</b>	per person	27.-
<b>Champagne house cheese fondue</b>	per person	29.-
<b>Cognac house cheese fondue</b>	per person	28.-
✓ <b>Cashew fondue</b> (upon availability)	per person	36.-

#### Accompanying our cheese fondues:

★ Extra basket of boiled potatoes	4.50
★ Kirsch shot	4.50
★ Fruit plate grapes and apple wedges	4.50

## THE RACLETTE

Swiss speciality: slices of melted cheese served with boiled potatoes, pickles and onions

<b>Raclette menu</b> small special Valais IGP plate and 3 Raclette portions	34.-
<b>Raclette portion</b>	7.50

**Any meal ordered only with jugs of tap water will be increased of 2.- CHF p.p.**  
information on the possible presence of allergens in menu items. In case of allergy or intolerance, please



## MEAT FONDUES only (min. 2 pers.)

<b>Bourguignonne fondue 210 g</b> (beef)	per person	42.-
small pieces of sirloin steak, cooked «fondue style» in boiling oil – a regional speciality – served with various homemade sauces and French fries		
<b>Chinese fondue «all you can eat»</b> (beef)	per person	46.-
thin slices of beef, cooked «fondue style» in boiling bouillon served with various homemade sauces and French fries		
<b>Fondue Savièsarde 260 g</b> per person (beef)	per person	48.-
slices of flavored beef with Valais spices, cooked «fondue style» in a special aromatical boiling bouillon, served with various homemade sauces and French fries		

## MEATS

<b>Beef steak (210 g) and its homemade butter</b> served with French fries, vegetables and a green salad	36.-
<b>Veal «émincé à la Zurichoise»</b> thin slices of veal – Swiss speciality – in Zürich style sauce served with homemade rösti	39.-
<b>Grilled veal sausage</b> served with French fries and vegetables	23.-
<b>Longeole IGP from Geneva</b> sausage made from pork and flavored with fennel seeds, a local specialty, served with Geneva green lentils and a small green salad	27.-

## SUGGESTIONS

<b>Perch filets meunière</b> (fish)	34.-	<b>Orsonnens tofu</b> (upon availability)	27.-
Served with homemade tartar sauce, French fries and a green salad		Made by the monks of the village of Orsonnens in the Swiss canton of Fribourg. served with sautéed vegetables and homemade tomato sauce	
«Les croûtes» melted cheese on toasted bread			
★ <b>Raclette cheese «croûte»</b>	19.-		
★ <b>Royal «croûte»</b>	24.-		
Raclette cheese, ham and Bio Swiss egg			
<b>Omelette (Bio Swiss free range eggs)</b>	18.-	<b>Our Homemade Rösti</b>	
served with a green salad		★ <b>Nature</b>	17.-
★ <b>With dried bacon IGP from Valais</b>	21.-	★ <b>Royal Gruyère AOP, ham and Bio Swiss egg</b>	24.-
★ <b>With ham and Gruyère cheese AOP</b>	21.-		
<b>Vegetables Pan</b>	17.-	<b>Children's menu</b>	15.-
<b>French fries portion</b>	6.50	★ <b>Chicken fritters</b> French fries and vegetables	
		★ <b>Veal sausage</b> French fries and vegetables	
		★ <b>Spaghetti bolognese</b> (beef)	

### Origin of our fish/meats

Trout CH - Perchs EE - Meats CH

contact our staff who will be happy to inform you.





## THE ORIGINS OF RACLETTE A SWISS TRADITION

### Who invented it?

*According to legend, it was a winegrower from the Valais named "Leon" who invented raclette.*

*On a cold winter's evening, he put a few potatoes to cook in the hot coals as he was preparing a dinner party. Unfortunately, the cheese had been left too close to the hearth and melted.*

*He sliced up the potatoes and scraped the melted cheese on to a plate.*

***Raclette was born.***



*Its notoriety has far surpassed our borders.*

*Cheese from the Valais is known to have existed four centuries before the birth of Jesus Christ.*

*During the Roman era, cheese from mountain pastures in the Valais had developed an excellent reputation.*

*Between the 14th and 19th centuries, this cheese was exported widely.*

*It was often used as currency and even salary payments.*

*In 1574, melted cheese was often served in the Valais region under the name "raclette," in the local dialect.*

*From 1874 onwards, raclette from the Valais became known as a specific brand of cheese using a traditional recipe.*

## LEXICON

AOP : Protected Designation of Origine (PDO)

- All our fondues contain alcohol
- Meat fondues do not include cheese
- Cheese fondues do not include meat

- Thermized : Heating the milk between 57° and 68° to destroy certain germs and pathogenic microbes
- Pregnant women : Pasteurized raclette / Heated cheeses are safe

IGP : Protected Geographical Indication (PGI)


 : Organic products

 : 100% Vegan products

 : Swiss products

# ALCOHOLS AND BEVERAGES

## APERITIFS from 15 to 45 % vol.

	Cont.	Price
Hugo du Savièse		11.-
Williamine Spritz <i>by Geneva Discovery</i> 		11.-
Aperol Spritz		11.-
Kir Cassis (blackcurrant cream)	1 dl	5.-
Martini Red / White	4 cl	5.50
Campari	4 cl	7.-
+ Appenzeller	4 cl	5.90
Pastis 51 / Ricard	2 cl	3.70
Homemade Mulled Wine (in season)	2 dl	5.60

## CHAMPAGNE

Glass of Prosecco	1 dl	7.-
Glass of Champagne	1 dl	12.-
Kir Royal	1 dl	14.-

## WHITE WINES

+ Chasselas	1 dl	4.10
+ Fendant	1 dl	4.90
+ Johannisberg	1 dl	4.90
+ Chardonnay	1 dl	5.90
+ Pinot Blanc	1 dl	5.60
+ Mont-sur-Rolle	1 dl	5.20

## RED WINES

+ Gamay	1 dl	4.60
+ Dôle	1 dl	4.90
+ Gamaret	1 dl	5.60
+ Pinot Noir	1 dl	5.90

## ROSÉ WINES

+ Dôle Blanche	1 dl	4.90
Côtes de Provence	1 dl	4.60

## SPIRITUOUS from 37,5 to 43 % vol.

+ Williamine Morand	4 cl	9.-
+ Abricotine Morand	4 cl	9.-
+ "Moitié-Moitié" Morand	4 cl	9.-
+ Kirsch + Apple	4 cl	9.-
+ Genepi	4 cl	9.-
+ Vieille Prune / Vieille Lie	4 cl	9.-
+ Marc du Valais	4 cl	9.-
Limoncello / Amaretto	4 cl	7.-
Grappa / Baileys	4 cl	9.-
Calvados	4 cl	9.-
Cognac Rémy Martin	4 cl	15.-
Armagnac	4 cl	12.-
Vodka Absolut	4 cl	10.-
Gin Bombay Sapphire	4 cl	10.-
Whisky Ballantines	4 cl	12.-
Whisky Chivas Regal	4 cl	14.-
Whisky Lagavulin 16 ans	4 cl	16.-
Rhum Don Papa	4 cl	15.-

## DRINKS WITHOUT ALCOHOL

### MINERAL DRINKS

	Cont.	Price
+ Valser Still Water	5 dl	4.80
+ Valser Sparkling Water	5 dl	4.80
+ Sinalco Orangeade	3 dl	4.90
+ Rivella Red	3,3 dl	4.90
Coca-Cola	3,3 dl	4.90
Coca-Cola Zéro	3,3 dl	4.90
+ Swiss Mountain Tonic Water	2 dl	4.70
Sanbitter San Pellegrino	1 dl	4.70
Fuse Tea Lemon / Peach	3,3 dl	4.90

### FRUITS JUICE / NECTARS

Granini Tomato / Pineapple	2 dl	4.90
+ Granini Valais Apricots	2 dl	4.90
+ Granini Williams Pear	2 dl	4.90
+ Ramseier Apple Juice (sparkling)	3,3 dl	4.90

## HOT DRINKS

Coffee, Espresso, Ristretto	3.90
Coffee, Espresso, Ristretto (decaffeinated)	3.90
Coffee "Renversé"	4.90
Cappuccino	4.90
+ Hot or Cold Chocolate	4.90
 Ceylon Organic Black Tea /	4.70
Organic Green Tea	
+ White Tea with Swiss Edelweiss Flower	4.90
 Organic plants of the Swiss Alps	4.90
Cultivated by Hand ( <i>Infusions</i> )	
Alpine Breeze, Alpine Fire	
 Organic Swiss Infusions	4.70
Camomile, Rosehip sea-buckthorn,	
Alpine mint, Verbena	

## BEERS

+ SWISS BEER Draft	3 dl	5 dl
Feldschlösschen Original	4.90	7.90
Feldschlösschen White	5.20	8.60
Feldschlösschen Amber	5.20	8.60
"Valaisanne" Handmade	5.40	8.90
+ SWISS BEER Bottle		3,3 dl
Cardinal 0,0% Alcohol		5.20
Calvinus of Geneva Blonde		5.90
Beer of the Month		6.20

★ ★

## MODERATE PRICE DRINKS

Glass of Lemonade	3 dl	3.50
Glass of Orange Juice	3 dl	3.50
Glass of Syrup	3 dl	3.50
Lemon, Grenadine, Mint, Apricot		

ask for our wine list