



STARTERS

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

MALAKOFFS

served with pickles and onions

	🍷
Malakoff menu half mixed salad with 2 Malakoffs	21.-
Malakoff per piece	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

	🍷	🍷
Green salad	6.50	11.-
Mixed salad	8.50	15.-
Mont-Blanc salad Raclette toasts, tomato, lettuce, corn, celery, walnuts	17.-	24.-
Hot goat cheese salad tomato, lettuce, hot goat cheese, walnuts, apple, sesame and honey	17.-	24.-

PASTA

«Le Rustique du Savièse» pasta, potatoes, Gruyère 🇨🇭, bacon 🇨🇭 from Valais and cream, served with a green salad	26.-	Spaghetti bolognese sauce (beef) tomato and basil sauce	24.- 19.-
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Origin of our cured meats

CH

We will be delighted to give you detailed






OPEN 7 / 7 – NON-STOP COOKING from 12 h 00 till 23 h 00


CHEESE FONDUES only (min. 2 pers.)

all our cheese fondues are served without meat, with bread and contain white wine

the traditional ones

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

the Savièse's discoveries

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

Accompanying our cheese fondues:

★ Extra basket of boiled potatoes	4.50
★ Kirsch shot (cherry brandy)	4.50
★ Fruit plate grapes and apple wedges	4.50

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.)

all our meat fondues do not contain cheese

Bourguignonne fondue 210 g (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		
Chinese fondue 300 g (beef)	per person	44.-
thin slices of beef, cooked «fondue style» in boiling bouillon served with various homemade sauces and French fries		
Fondue Savièsarde 260 g 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

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

SUGGESTIONS

Perch fillets meunière (fish)	34.-	Tofu	27.-
Served with homemade tartar sauce, French fries and a green salad		served with sautéed vegetables and homemade tomato sauce	
«Les croûtes» melted cheese on toasted bread		Our Homemade Rösti	
★ Raclette cheese «croûte»	19.-	★ Nature	17.-
★ Royal «croûte»	24.-	★ Royal Gruyère , ham and Swiss egg	24.-
Raclette cheese, ham and Swiss egg			
Omelette (Swiss free range eggs)	18.-	Children's menu (up to 12 years old)	15.-
served with a green salad		★ Chicken fritters French fries and vegetables	
★ With dried bacon from Valais	21.-	★ Veal sausage French fries and vegetables	
★ With ham and Gruyère cheese	21.-	★ Spaghetti bolognese (beef)	
Vegetables Pan	17.-	French fries portion	6.50

Origin of our fish/meats

Trout CH - Perchs EE - Meats CH

contact our staff who will be happy to inform you.




THE RACLETTE

(for one pers.)

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

The Traditional Raclette  menu
in 3 courses with a small special Valais  Plate

per person 34.-

Raclette 
in 3 courses
served only with boiled potatoes, pickles and onions

per person 24.-

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

: Protected Designation of Origine (PDO)
: Protected Geographical Indication (PGI)

: Organic products
: 100% Vegan products

: Swiss products
: Organic Swiss Products


ALCOHOLS AND BEVERAGES

APERITIFS

from 15 to 45 % vol.

Cont.

Price

Williamine Spritz <i>by Geneva Discovery</i> 		11.-
Aperol Spritz		11.-
Virgin Spritz (alcohol free)		9.-
Savièse Appetizer (orange wine base)		8.-
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	4.60
+ Fendant	1 dl	4.90
+ Johannisberg	1 dl	4.90
+ Pinot Blanc	1 dl	5.70
+ Chardonnay	1 dl	5.90

RED WINES

+ Gamay	1 dl	4.60
+ Dôle	1 dl	4.90
+ Gamaret	1 dl	5.70
+ 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 (pear)	4 cl	9.-
+ Abricotine Morand (apricot)	4 cl	9.-
+ "Moitié-Moitié" Morand (pear)	4 cl	9.-
+ Kirsch (cherry)	4 cl	9.-
+ Genepi	4 cl	9.-
+ Vieille Prune	4 cl	9.-
+ Swiss Premium Bitter	4 cl	13.-
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	11.-
Gin Hendricks	4 cl	12.-
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

Cont.

Price




MINERAL DRINKS

+ 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
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 Black Tea / Geen Tea	4.70
+ White Tea with Swiss Edelweiss Flower	4.90
 Herbal Infusions from the Swiss Alps	4.90
Artisanaly Cultivated	
Alpine Breeze, Alpine Fire	
 Infusions	4.70
Camomile, Rosehip sea-buckthorn,	
Alpine mint, Verbena	

BEERS

+ SWISS BEER Draft	3 dl	5 dl
Feldschlösschen Original (blonde)	4.90	7.90
Feldschlösschen White	5.20	8.60
Feldschlösschen Amber	5.20	8.60
Valaisanne (blonde)	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