





RESTAURANT AUBERGE DE SAVIÈSE



STARTERS

	☐	○
Homemade vegetable soup (seasonal)		13.-
Homemade pumpkin velouté (seasonal)		13.-
Snails (6 pieces or 12 pieces)	15.-	30.-
Beef Carpaccio with parmesan cheese, lime dressing, basil and French fries	18.50	26.-
Special Valais  plate cured ham, bacon, dried beef, garlic sausage	16.50	25.-
Valais  dried meat plate (beef only)	17.50	26.-
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 speciality, 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 which is at the origin of the succulent fried cheese fritters that we offer today.

SALADS

	☐	○
Green salad lettuce only	6.50	11.-
Mixed salad lettuce, tomato, cucumber, celery, corn and carrot	8.50	15.-
Mont-Blanc salad lettuce, tomato, corn, celery and walnuts topped with Raclette toasts	17.-	24.-
Hot goat cheese salad lettuce, tomato, apple and walnuts topped with hot goat cheese sesame seeds and honey toasts	17.-	24.-

PASTA

«Le Rustique du Savièse»	28.-	Spaghetti	
pasta with bacon  from Valais, potatoes, Gruyère  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






RESTAURANT AVBERGE DE SAVIÈSE

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	26.-
«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	33.-
Royal cheese fondue Half and Half champagne cheese fondue with morels mushrooms	per person	44.-
Boletus mushroom house cheese fondue	per person	32.-
Morels mushroom house cheese fondue	per person	38.-
Green pepper and shallots house cheese fondue	per person	28.-
Tomato house cheese fondue served with boiled potatoes	per person	32.-
«Half and Half» black truffle cheese fondue	per person	39.-
Champagne house cheese fondue	per person	34.-
Vacherin cheese fondue 100% Vacherin Fribourgeois  served with boiled potatoes	per person	32.-
 Vegan cashew nuts fondue (upon availability)	per person	36.-

Accompanying our cheese fondues:

★ Basket of boiled potatoes	5.-
★ Kirsch shot (cherry brandy)	5.-
★ Fruit plate grapes and apple wedges	5.-

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

RESTAURANT AUBERGE DE SAVIÈSE





MEAT FONDUES only (min. 2 pers.)









all our meat fondues do not contain cheese

Bourguignonne fondue 210 g (beef)	per person	44.-
small pieces of sirloin steak, cooked «fondue style» in oil – a regional speciality – served with homemade sauces and French fries		
Chinese fondue 300 g (beef)	per person	46.-
thin slices of beef, cooked «fondue style» in a broth served with homemade sauces and French fries		
Fondue Savièsarde 260 g per person (beef)	per person	48.-
slices of marinated beef, cooked «fondue style» in a special aromatic bone marrow broth, served with 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 in a cream and mushroom sauce served with homemade rösti and a green salad	39.-
Grilled veal sausage  served with French fries and vegetables	26.-
Longeole  from Geneva pork sausage flavored with fennel seeds, a local speciality served with Geneva grown green lentils and a green salad	28.-

SUGGESTIONS

Perch fillets meunière (fish) 34.-	✓ Pan fried vegetable plate 17.-
Served with homemade tartar sauce, French fries and a green salad	
«Les croûtes» melted cheese on toasted bread	
★ Raclette cheese  «croûte» 19.-	Our Homemade Rösti
★ Royal «croûte»	✓ ★ Plain 19.-
Raclette cheese  , ham and Swiss egg  24.-	★ Royal Gruyère  , ham and Swiss egg  28.-
Omelette (Swiss free range eggs ) 18.-	KIDS menu (up to 12 years old) 16.-
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)
	French fries portion 7.50

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 (WITH MEAT)
3 portions of Raclette cheese with a special Valais  plate

per person 36.-

Raclette  (NO MEAT)
3 portions of Raclette cheese
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
Alpine Sour (kirsch, with lactose)		14.-
Aperol Spritz		14.-
Virgin Spritz (alcohol free)		9.-
Kir Cassis (blackcurrant cream)	1 dl	6.-
Martini Red / White	4 cl	5.50
Campari	4 cl	7.-
+ Appenzeller	4 cl	5.90
Pastis 51 / Ricard	2 cl	4.20
Homemade Mulled Wine (in season)		5.90
Homemade Sangria (in season)		5.90

CHAMPAGNE

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

WHITE WINES

+ Chasselas	1 dl	4.90
+ Fendant	1 dl	5.20
+ Johannisberg	1 dl	5.40
+ Pinot Blanc	1 dl	5.80
+ Chardonnay	1 dl	5.90

RED WINES

+ Gamay	1 dl	4.90
+ Dôle	1 dl	5.40
+ Gamaret	1 dl	5.80
+ Pinot Noir	1 dl	5.90

ROSÉ WINES

+ Dôle Blanche	1 dl	5.20
Côtes de Provence	1 dl	4.90

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.-
Chartreuse	4 cl	16.-
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 Bombay Sapphire	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

MINERAL DRINKS

+ Still / Sparkling Water	8 dl	9.-
+ Still / Sparkling Water	4 dl	5.-
+ Sinalco Orangeade	3 dl	5.20
+ Rivella Red (with lactose)	3,3 dl	5.20
Coca-Cola	3,3 dl	5.20
Coca-Cola Zéro	2 dl	5.20
Tonic Water	1 dl	4.90
Sanbitter San Pellegrino	3,3 dl	4.70
Fuse Tea Lemon / Peach	3,3 dl	5.20

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	5.20

HOT DRINKS

Coffee, Espresso, Ristretto	4.10
Coffee, Espresso, Ristretto (decaffeinated)	4.10
Coffee "Renversé"	5.10
Cappuccino	5.10
+ Hot or Cold Chocolate	4.90
 Ceylon Black Tea / Green Tea	4.90
+ White Tea with Swiss Edelweiss Flower	5.20
 Herbal Infusions from the Swiss Alps	4.90
Artisanaly Cultivated	
Alpine Breeze, Alpine Fire	
 Infusions / Teas	4.90
Camomile, Alpine mint, Verbena,	
Earl Grey	

BEERS

+ SWISS BEER Draft	3 dl	5 dl
Helvetic (blonde)	4.90	7.90
Feldschlösschen White	5.20	8.70
Feldschlösschen Amber	5.20	8.70
Valaisanne (blonde)	5.40	8.90

+ SWISS BEER Bottle	3,3 dl	
Cardinal 0,0% Alcohol		5.90
Savièse Beer		6.20
(blonde ale with chasselas must)		

★ ★

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