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 3 Malakoffs	26.-
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.-
pasta with bacon from Valais, potatoes, Gruyère and cream, served with a green salad

Spaghetti

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 h 00 till 23 h 00

CHEESE FONDUES only (min. 2 pers.)

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

the traditional ones

House cheese fondue 100% Gruyère AOP	per person	26.-
«Half and Half » cheese fondue raw milk Gruyère AOP and thermized milk Vacherin Fribourgeois AOP	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.-
Black truffle half and half cheese fondue Bourgogne truffle (tuber uncinatum)	per person	39.-
Champagne house cheese fondue	per person	34.-
Vegan cashew nuts fondue (upon availability) served with boiled potatoes, grapes and apples wedges	per person	36.-

Accompanying our cheese fondues:

★ **Basket of boiled potatoes**	5.-
★ **Kirsch shot** (cherry brandy)	5.-
★ **Fruit plate** grapes and apple wedges	5.-
★ **Pickles and white onions**	3.-
★ **Bowl of steamed vegetables**	9.-

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 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 (contains lactose) served with French fries and vegetables — 26.-

Chicken schnitzel served with French fries and our homemade lemon-garlic mayonnaise sauce — 29.-

SUGGESTIONS

Lake Léman perch fillets — 46.-
cooked "à la meunière" served with
French fries and a small green salad

«Les croûtes» melted cheese on toasted bread

★ **Raclette cheese «croûte»** — 19.-

★ **Royal «croûte»**
Raclette cheese, ham and Swiss egg — 24.-

Omelette (Swiss free range eggs) — 18.-
served with a green salad

★ **With dried bacon from Valais** — 21.-

★ **With ham and Gruyère cheese** — 21.-

Pan fried vegetable plate — 17.-

Our Homemade Rösti

★ **Plain** — 19.-

★ **Royal** Gruyère, ham and Swiss egg — 28.-

KIDS menu (up to 12 years old) — 16.-

★ **Chicken fritters** French fries and vegetables

★ **Veal sausage** French fries and vegetables (contains lactose)

★ **Spaghetti bolognese** (beef)

French fries portion — 7.50

Origin of our fish/meats

Trout CH - Perch Lake Léman- Pork CH - Beef CH - Veal CH - Poultry 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 IGP **Menu** (WITH MEAT) per person 36.-
3 portions of Raclette cheese with a special Valais IGP plate

Raclette IGP (NO MEAT) per person 24.-
3 portions of Raclette cheese
served only with boiled potatoes, pickles and onions

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.

At Auberge de Savièse, we serve Raclette following this same traditional method, directly onto the plate.
The half wheel of cheese is placed in front of a flame, allowing it to melt uniformly.
The melted cheese is then generously scraped onto the plate.
The plate is kept warm over a small burner.

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)
IGP: Protected Geographical Indication (PGI)
BIO: Organic products
V: 100% Vegan products
: Swiss products
BIO SUISSE: Organic Swiss Products

ALCOHOLS AND BEVERAGES

APERITIFS from 15 to 45 % vol.

	Cont.	Price
Limoncello Spritz		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	5.30
Fendant	1 dl	5.40
Johannisberg	1 dl	5.60
Pinot Blanc	1 dl	5.80
Chardonnay	1 dl	5.90

RED WINES

Gamay	1 dl	5.10
Dôle	1 dl	5.40
Gamaret	1 dl	5.80
Pinot Noir	1 dl	5.90

ROSÉ WINES

Rosé de Gamay	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

	Cont.	Price
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	3,3 dl	5.20
Tonic Water	2 dl	4.90
Sanbitter San Pellegrino	1 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
Valaisanne White	5.20	8.70
Valaisanne Pale Ale	5.20	8.70
Valaisanne (blonde)	5.40	8.90

SWISS BEER Bottle		3,3 dl
Cardinal without Alcohol (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