



LE VALLON

LUNCH & DINNER

MENU CREATED BY EXECUTIVE CHEF CHRISTOPHE RAOUX

MEILLEUR OUVRIER DE FRANCE 2015



TO START...

Homemade duck terrine in a pastry crust

A dash of violet mustard 31.-

Organic soft-boiled egg

Smoked Jerusalem artichoke / Parmesan emulsion with black pepper 26.-

Beautiful mushroom fricassee / Roasted lobster 32.-

Chestnut velouté

Pan-fried foie gras / tonka bean 27.-

Bone marrow, Vallon-style

A taste of tuber melanosporum truffle 38.-

Beetroot confit

Physalis / yuzu 21.-

Gourmet lobster cassolette

Tarragon emulsion 47.-

AND TO FOLLOW...

Aiguillette of Saint-Pierre

Tuberous chervil / watercress coulis / white butter with bergamot. 52.-

Roasted scallops

Butternut "en papillote" / bacon emulsion 49.-

Pan-fried hake

Saffron fondant potatoes / like a rouille 47.-

Meunière-style sweetbreads

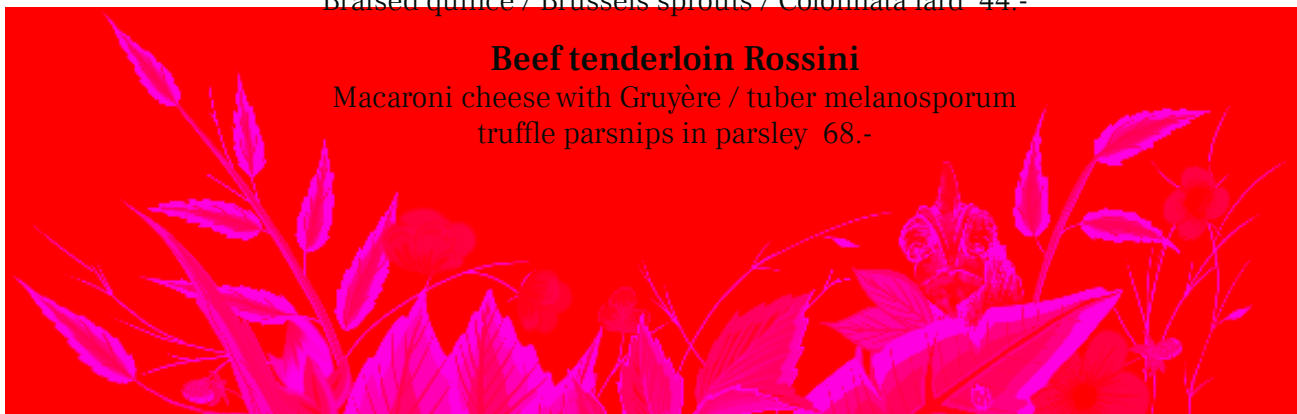
Pommes noisettes / Paris cream / supreme sauce 49.-

Roast chicken supreme

Braised quince / Brussels sprouts / Colonnata lard 44.-

Beef tenderloin Rossini

Macaroni cheese with Gruyère / tuber melanosporum
truffle parsnips in parsley 68.-





Signatures dishes

Roast seabass

Confit of squash / pumpkin seeds / mandarin butter 43.-/pers.
(for 2 people)

Traditional sole meunière

Mashed potatoes 76.-

Pike quenelle

Nantua sauce / pilau rice 43.-

Beautiful frogs' legs, Lyon-style 68.-

Classic Vallon chick with harissa

Seasonal vegetables 45.-

Swiss beef tartare

Prepared in front of you 44.-

SOME CHEESE?

Cheese platter and condiments 14.-

AND SOMETHING SWEET TO FINISH...

The Vallon sweet trolley 14.-

THE HISTORY OF LE VALLON

Le Vallon, an enchanting place that is the pride of the canton

Somewhere nestling beside the road at the foot of the Salève, towards the Alps, there is a delightful and enchanting place called Le Vallon.

It is a pink building; a rich, deep pink that, beyond its door, allows you to discover its delightful garden where you can relax and have lunch in the summer. The green then becomes its other colour. Its lawn, its vegetable garden, its chestnut tree seem to have been invited inside this place unlike in any other. The flowers and birds run happily along the walls while its facilities are located in a gardener's hut in which the washbasin looks like an elegant flower pot.

Le Vallon is an institution. It is a popular place for a clientele that likes walking on the wild side. It is a place of tradition where even the most seasoned of taste buds are given a treat. The dishes on the menu are based on the region as well as on the products of the best local producers, who are named with pride. Not to mention its wine list, the mere sight of which will intoxicate connoisseurs.

Executive Chef, Christophe Raoux, Meilleur Ouvrier de France 2015, invites you to close your eyes, get ready to awaken your taste buds and immerse yourself in his interpretation of the emblematic dishes from Le Vallon: boneless poussin with harissa, Lyon-style frog legs, pike quenelle, grilled sole, sole meunière or even beef tartare prepared before your eyes.

Let yourself be carried away, savour every mouthful, become frozen in time.

ORIGIN OF OUR PRODUCTS

ALL OUR PRODUCTS ARE OF CONTROLLED ORIGIN,
FRESH, SEASONAL AND COOKED ON SITE.

Beef Switzerland / **Veal** Switzerland / **Poultry** Switzerland / **Duck foie gras** France
Saltwater fish France / **Freshwater fish** Switzerland / **Frogs** France

HEAD CHEF: JULIEN POULAIN

We donate 1% of the sales from our restaurants to the "Partage" Foundation
and to the "Colis du Coeur".

