



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.-

Half blue lobster

Minestrone / lobster consommé / verbena 49.-

Stuffed zucchini blossoms

Langoustine milk / langoustines / parsley oil 38.-

Lime horseradish crab

Fine cucumber jelly / granny smith apple 39.-

Beefsteak tomato

Goat cheese siphon / almond pesto / gaspacho 24.-

Lacquered squid

Caponata / rockfish freshness 26.-

AND TO FOLLOW...

Pan-fried Saint-Pierre

Braised brocoletti / broccoli condiment / citrus white butter. 52.-

Féra from the lake

Barigoule artichokes / taggiasche olives / Iranian black lemon condiment 53.-

Octopus bouillabaisse

Emulsified rouille / Saffron vegetables 49.-

Roasted veal kidneys

Rösti Vallon-style / tomato tatin / Xérès sauce 48.-

Swiss beef tenderloin

Macaroni gratin / chanterelles juice / Choron sauce 56.-

Roasted poultry on the trunk (for 2 people)

Panisse / chickpea stew / gremolata / garlic confit 49.- (par person)





Signatures dishes

Pike quenelle

Nantua sauce / pilau rice 45.-

Beautiful frogs' legs, Lyon-style 68.-

Classic Vallon chick with harissa

Baby potatoes 46.-

Swiss beef tartare

Prepared in front of you 45.-

SOME CHEESE?

Cheese platter and condiments 17.-

AND SOMETHING SWEET TO FINISH...

The Vallon sweet trolley 16.-

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 / **Chick** Switzerland
Duck foie gras France / **Duck** France / **Poultry** France
Lobster France / **Langoustine** France / **Crayfish** France
Squid Europe / **Pike** Switzerland / **Frog** France

HEAD CHEF: JULIEN POULAIN

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

