



# LE VALLON

## **LUNCH & DINNER**

MENU CREATED BY CHEF JULIEN POULAIN



## TO START...

### **Organic oeuf parfait**

Smoked Jerusalem artichokes / country bacon / parmesan emulsion 29.-

### **Pressed South-Western duck foie gras**

Shallot chutney / Puff pastry brioche with Comté cheese 35.-

### **Roasted scampi**

Celery risotto / bisque emulsion / tarragon / hazelnut flakes 35.-

### **Candied beetroot**

Kumquat / caramelized pecans 24.-

## AND TO FOLLOW...

### **Wild croaker**

Cauliflower / old Gruyère / roasted brioche powder 52.-

### **Roasted scallops**

Candied parsnip / Tonka beurre blanc 58.-

### **Meunière style sweetbreads**

Vallon rösti / Paris cream / Supreme sauce 52.-

### **Swiss beef tenderloin**

Gratin Dauphinois with truffles / herb gravy 65.-





## *Signatures dishes*

### **Pike quenelle**

Nantua sauce / pilau rice 45.-

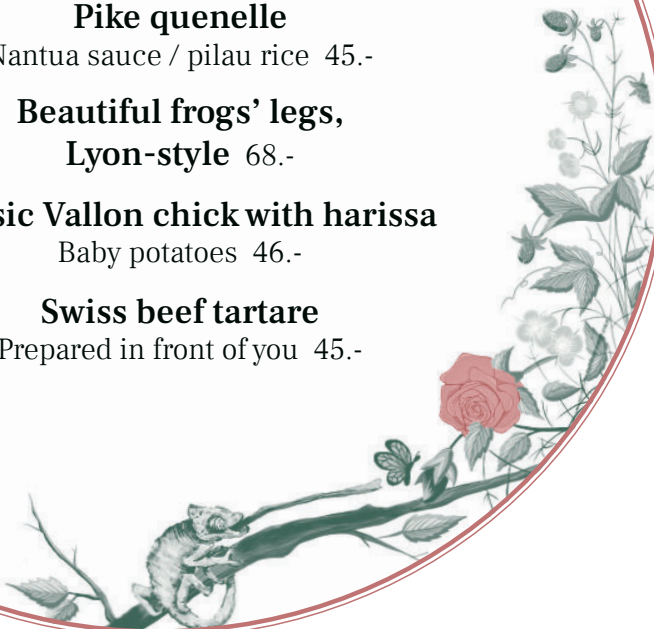
### **Beautiful frogs' legs, Lyon-style** 68.-

### **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...**

### **Rum baba**

Cream of Gruyère / Diplomático Rum 17.-

### **Espresso**

Chocolate-coffee ganache / cappuccino cracker / hazelnut praline 17.-

### **«Ile flottante»**

Vanilla custard / salted butter caramel 17.-

### **Citron chocolat**

Dark chocolate mousse / chocolate biscuit / lime parfait / candied lemon 17.-

# 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.

Chef Julien Poulain 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 / **Frog** Turkey

**Scallops** France / **Pike** Switzerland

**Scampi** Depending on arrival / **Croaker** France

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HEAD CHEF : JULIEN POULAIN

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