



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.-

Bio «Œuf parfait»

Pea and basil siphon / puffed rice 26.-

Stuffed zucchini blossoms

Langoustine milk / piquillos / parsley oil 33.-

Lime horseradish crab

Fine cucumber jelly / granny smith apple 39.-

Carrot confit «en papillote»

Kalamacy / citrus vinaigrette 21.-

Lacquered squid

Caponata / rockfish freshness / saffron rouille 25.-

AND TO FOLLOW...

Pan-fried Saint-Pierre

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

European lobster thermidor

Roasted zucchini / Finely mashed potatoes with tarragon 65.-

Féra from the lake

Barigoule artichokes / taggiasche olives / Iranian black lemon condiment 51.-

Roasted veal chop

Green asparagus / morels / marbled sauce 72.-

Cereal crusted pigeon

Foie gras / black cherry condiment 52.-

Swiss beef tenderloin

Macaroni gratin / chanterelles juice / Choron sauce 54.-





Signatures dishes

Traditional sole meunière

Mashed potatoes 76.-

Pike quenelle

Nantua sauce / pilau rice 43.-

Beautiful frogs' legs,

Lyon-style 68.-

Classic Vallon chick with harissa

Baby potatoes 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 16.-

Prices are in CHF, VAT and Service included

In case of allergies or intolerances, please contact a member of our staff who will be pleased to advise you.

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
Duck France / **Pigeon** France / **Lobster** France / **Scallops** France
Langoustine France / **Crayfish** France / **Hake** France / **Sole** France
Pike 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".

