



## **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

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HEAD CHEF: JULIEN POULAIN

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

