

Served from 7 pm to 10 pm

To start

	<u>CHF</u>
Melon	10.--
Melon with raw ham	18.--
Fresh salad from the market Balsamic-, French or Italian-Dressing	9.--
Various salads from the buffet 1 / 2 / 3	13.--
Sautéed giant «Tiger» prawns Provençale style with Tagliatelle	22.--
Stripes of sautéed lamb fillet on salad bouquet	24.--
<u>BEAU SITE Soups</u>	
Soups of the day «Beau-Site»	9.--
Clear broth with Sherry, fried batter-pearls or egg	9.--
Tomato soup	9.--

Served from 7 pm to 10 pm

Main courses

Grilled sirloin steak 180gr	<u>CHF</u> 42.--
Grilled tenderloin beef steak 180 gr	48.--
Bread crumbed veal escalope Viennese style 180gr	41.--
Sautéed rack of lamb from New Zealand 180gr	42.--
In butter sautéed golden trout fillet	38.--

All dishes are served with fresh vegetables of the day and garnishing of your choice:

- Provençal sauce, Pepper sauce, Herb butter or Barbecue sauce

- French fries, Boiled potatoes, Noodles, Rice

- Garnishing of the day

Served from 12am

Specialities from near & far

CHF
25.--

Plate of specialities from the Wallis 2

Dried meat, raw ham, homemade sausage, bacon and cheese

Plate of dried meat from the Wallis 2

28.--

“Caprese” Tomato-Mozzarella 2

16.--

Tomato and buffalo mozzarella with olive oil and basil

Fresh salads from the market 1 / 2 / 3

9.--

Balsamic-, French or Italian-Dressing

“Caesar Salad“

20.--

Iceberg salad, chicken breast, crispy bacon,
Croûtons on French dressing with Sbrinz

Vegetarian variant:

Iceberg lettuce (salad), roasted courgette discs, champignons
and Croutons in French-Sbrinz Dressing **1 / 2**

18.--

“Bruschetta” 1 / 2 / 3

9.--

Crusty bread with tomato, garlic & olive

Classic Club Sandwich with Allumettes French fries

25.--

“Vitello Crudo al Parmigiano“

28.--

Veal Tartare Piemont style, French fries “Allumettes” and toasted Baguette

1 vegetarian / 2 on demand without gluten / 3 lactose free

Served from 12am

Specialities from near & far

	<u>CHF</u>
Tomato soup 1 / 2 / 3	9.--
Goulash soup "Mountain" style	13.--
Beau Site Sandwich "Superior" With Allumettes French fries, roast beef, rocket salad, parmesan, duck liver between crisp house bread and Barbecue sauce	32.--
Rösti "Berner" style with bacon and fried egg Vegetarian variant: with tomato and fried egg 1 / 2 / 3	21.--
Gnocchi piemontese with avocado and tomato 1 / 2 / 3 Crispy seasonal salad	22.--
Homemade asparagus ravioli with asparagus sauce 1	25.--
Spaghetti de la mer 1 / 2 / 3 With wakame seaweed, dried tomatoes, rocket and pine nuts	22.--
Bolognese	20.--
Napoli 1 / 2 / 3	18.--
Baguette Sandwich 2 -with cheese / cooked farmhouse ham / salami / raw ham / mixed	10.--
-with dried meat from the Wallis	12.--

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