

RACLETTE DU VALAIS



The real star of the Château de Villa, the Raclette is served in the form of a tasting of 5 A.O.P. cheeses chosen from the production of some twenty mountain pastures or dairies spread throughout the canton.

Carefully matured, they will reveal the unique characteristics of each production site.

Made exclusively with raw milk to preserve the authenticity of the terroir, Raclette is best enjoyed without haste, taking the time to savour an ancestral know-how that dates back to the 16th century.

Lunch service: last order before 2.00pm, Raclette is served until 3.00pm
Dinner service: last order before 9.30pm, Raclette is served until 10.30pm

LA RACLETTE

The Raclette is served with steamed potatoes, pickles and small pickled onions.

| | | |
|---|---|------|
| Tasting of 5 different cheeses - at will |  | 38.- |
| Tasting of 5 different cheeses - at will, with a Valaisan plat | | 52.- |
| Sheep or Goat Raclette served by the portion, according to availability | | 8.- |
| A flamed raclette experience with Abricotine | | 4.- |

To complement your raclette "Atelier de dégustation Les 6 Couronnes"
five different white grape varieties + a "raclette flambée with Abricotine" experience



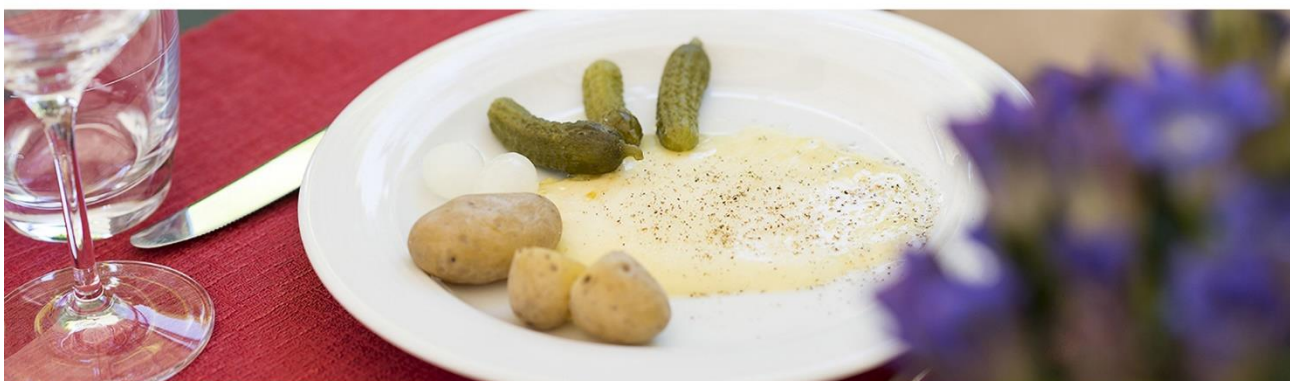
20.-

SIDE DISHES

| | |
|-------------------------------------|------|
| Homemade bittersweet curry zucchini | 7.- |
| Homemade Vegetables pickles | 7.- |
| Chanterelles | 12.- |







« L'astérisque (*) signifie que le plat ne répond pas aux exigences du Label Fait Maison »
Service et TVA 8.1% compris. Bedienung und Mehrwertsteuer inbegriffen. Service and all taxes included



SALAISONS VALAISANNES

Meats are chosen by a special council to promote the work of the Valaisan craftsmen.
Here you can find some of their best work.

CLASSICALS ONE

| | | |
|---|--------|------|
| Valaisan sausage | 100 gr | 12.- |
| Valaisan dried bacon served on plate  | 120 gr | 18.- |
| Valaisan raw ham served on plate  | 120 gr | 24.- |
| Valaisan plate - beef dried meat, bacon, raw ham, sausages and cheeses | 60 gr | 18.- |
| | 150 gr | 31.- |
| Valaisan beef dried meat served on plate - 1 sort  | 60 gr | 20.- |
| Valaisan beef dried meat served on plate - 3 kinds of diferents producers  | 120 gr | 32.- |
| | 150 gr | 36.- |

PIGS FROM OUR PASTURES

We will serve you a specific pork meat, raised uniquely for the Château de Villa on very strict rules.

The fat, pure and firm, vector of taste, is preserved to better appreciate the authentic flavor of these products.

On the dish you can fin the following pieces :

Neck - Rib rack - Bacon – Loin - Shoulder

| | | |
|----------------------|--------|------|
| Alpine pork platter: | 100 gr | 23.- |
| | 150 gr | 34.- |



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FONDUES DU CHÂTEAU

The Fondue is a big part of the classical Swiss gastronomy. It's simplicity and friendliness are going to steal your heart away. The Château de Villa has its own custom Fondue mix.

| | |
|--|-------------|
| Cheese Fondue | 26.- |
| Shallots Cheese Fondue | 28.- |
| Mushroom Cheese Fondue | 29.- |
| Chanterelles Cheese Fondue | 29.- |
| Tomato Cheese Fondue - served with steamed potatoes | 28.- |
| Seasonal Cheese Fondue (please ask a member of the service staff) | 27.- |
| To complement your fondue "Atelier de dégustation 6 Couronnes" 5 different white grape varieties+ an « Abricotine experience » | 20.- |

SIDE DISHES

| | |
|--|-------------|
| Homemade bittersweet curry zucchini | 7.- |
| Homemade Vegetables pickles | 7.- |
| Chanterelles | 12.- |
| Egg | 1.- |



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CHEESE SLICES // CROÛTES AU FROMAGE

| | |
|-----------------------------------|------|
| Cheese slice | 22.- |
| Cheese slice and onion | 25.- |
| Cheese slice, ham and egg | 28.- |
| Cheese slice, onion and egg | 28.- |
| Cheese slice, oignons, ham et egg | 30.- |



KID'S MENU



MAIN COURSE:

| | |
|--|------|
| Fresh ravioli with Hérens beef and local pork tomato sauce and cured ham (Valais production) | 15.- |
| La race d'Hérens beef burger (breed of cows from the Valais). | 15.- |

DESSERTS

Our ice creams and sorbets flavours
Vanilla, apricot, pear, apple, chocolate

| | | |
|--|----------------|---------------------------|
| The knight`s cup: ice cream/ sorbet with Smarties and whipped cream | 1 scoop | 6.50 |
| | 2 scoop | 9.50 |
| Scoop of ice cream with whipped cream | | 4.- 1.50 |
| Colouring book – The story of the Valais through the eyes of their cows | | 5.- |

CHÂTEAU SEASONAL MENU

The Chef and his team, offer you a seasonal menu fill with friendly and original recipes.

Allow our team to guide you through the menu to enjoy the experience fully.

STARTERS

| | |
|---|------------|
| Green Salad | 7.- |
| Mixed Salad | 9.- / 18.- |
| Soup of the day | 12.- |
| Salad of Gravlax-style Trout from Vionnaz, served with citrus fruits | 18.-/ 28.- |
| Valaisan beef tartare Swiss beef diced dried beef, walnuts, pear brandy, ketchup, toast, green salad. | 20.- |

OUR CLASSIC DISHES

| | |
|--|------|
| Fresh Ravioli of the moment 100% (Valaisan production in Eyholz) | 28.- |
| Valaisan beef tartare Swiss beef diced dried beef, walnuts, pear brandy, ketchup, toast, green salad and sautéed potatoes. | 39.- |
| Ribeye steak – by master butcher René Meyer of Tourtemagne House made butter, château style potatoes and seasonal vegetables | 45.- |



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Prix CHF, service et TVA 8.1% compris. CHF, Bedienung und Mehrwertsteuer inbegriffen. CHF, service and all taxes included



DESSERTS

| | |
|---|------|
| Coffee of Château - coffee with a ½ pie of the day | 7.- |
| Pear flambée with pear liqueur and sorbet | 14.- |
| Kirsch cherries | 12.- |
| Seasonal "Crème brûlée" | 12.- |
| Mousse au chocolat | 12.- |
| Meringue* | |
| With whipped cream | 7.- |
| With vanilla ice cream | 10.- |
| With vanilla ice cream and whipped cream | 11.- |
| Homemade pie * | 7.- |
| With whipped cream | 8.- |
| With vanilla ice cream | 11.- |
| With vanilla ice cream and whipped cream | 12.- |

Artisanal Ice cream cup and sorbet

Our artisanal ice cream and sorbets are made by confectioners from the region using natural and high quality products. Taste the following aromas :

Vanilla - Pear - Apple - Valais Apricot - Chocolat- Lemon – Genépi (herbal liqueur)

| | |
|--|------|
| The scoop | 4.- |
| Whipped cream supplement | 1.50 |
| Coupe du Cervin - vanilla ice cream, chocolate topping and whipped cream | 14.- |
| Génépi ice cream and Génépi liqueur | 12.- |
| Apple sorbet and apple brandy | 12.- |
| Apricot sorbet and Valaisan abricotine (apricot schnaps) | 12.- |
| Pear sorbet and Valaisan williamine (pear schnaps) | 12.- |
| Lemon Sorbet and lemon liqueur | 12.- |
| Le Trio - tasting of 3 different sorbet pulled with liqueurs - apple, pear, apricot | 15.- |



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*Le Trio valaisan
 de sorbets artisanaux
 Abricot, Poire, Pomme*



CHÂTEAU DE VILLA

Le Royaume des Terroirs



For the past 70 years, the foundation Chateau de Villa has worked as official ambassador of the products from the Valais. Under this premise, we have selected for you, the best products from the region to create authentic homemade recipes (that follow the standards required to be called homemade). Honouring the traditional cheese dishes, like our famous five cheeses raclette tasting (tasting made of five raw milk cheeses), our cheese fondues as well as our own dried beef and Alpine porks (highland pasture pork) and others Valaisan cured meats.

Our Head chef offers you as well, a seasonal menu made with fresh and tasty products.



ALLERGEN INFORMATION

If you are subject to allergies or intolerances, our staff will be happy to inform you about the ingredients used in our dishes upon request. Bread source from Switzerland.

Origin of bread, gluten-free bread, and meat: Switzerland



CONNECTION WI-FI

Domaine SSID : chateauvilla

Password: chateauvilla



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BEVERAGES, TEA, CIDERS, BEERS AND JUICES (VS)

WATER AND ICE TEA



| | | |
|---|--------|------------|
| Water Pitcher du Château (free of charges if any other beverage ordered) | | 3.- |
| Bottle of water Sembrancher - Sembrancher | 37.5cl | 5.- |
| Sparkling or still | 75cl | 9.- |
| Bio Ice Tea peach flavour – Swiss craft | 3dl | 5.- |

VALAISAN FRUIT JUICES



| | | |
|--|------|-------------|
| Pear – Les Fruits de Martigny SA | 25cl | 5.50 |
| Apricot nectar – iris Les Fruits de Martigny SA | 25cl | 5.50 |
| Apple juice – Iris Les fruits Martigny SA | 25cl | 5.50 |
| White grapes juice – Cave Colline de Daval | 25cl | 5.50 |
| Peach Nectar – Opalin Vétroz | 25cl | 5.50 |

CIDERS AND LEMONADES FROM VALAIS

| | | |
|--|------|------------|
| Bondzô Cola – 1st Valaisan Cola- Swiss Craft | 33cl | 5.- |
| Bio Lemonade – Swiss Craft | 33cl | 5.- |
| Apricot Bio Lemonade – With Valaisan Apricots- Opalin Swiss fine Bubbles Vétroz | 33cl | 6.- |
| Apple Bio Lemonade – With Valaisan Apricots- Opalin Swiss fine Bubbles Vétroz | 33cl | 5.- |

BEER FROM VALAIS

| | | | |
|---|-------------------|------|-------------|
| Hoppy People - brewed in Sierre - Porn Star India Pale Ale | 6.1 % vol. | 33cl | 6.50 |
| Hoppy People – brewed in Sierre – 24/7 Session IPA | 3.6 % vol. | 33cl | 6.50 |
| White Frontier - brewed in Martigny - Pale Ale ambrée | 5.0 % vol. | 33cl | 7.- |
| Alcohol free beer - Valaisan beer | 0.0 % vol. | 33cl | 6.- |



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BEVERAGES, COFFEE ET TEA

SODAS ET SWISS JUICE

| | | |
|--|------|-----|
| Sinalco | 33cl | 5.- |
| Rivella - red | 33cl | 5.- |
| Vivi Kola - Swiss Cola since 1938 - classic or zero | 33cl | 5.- |
| Orange Juice - Granini | 30cl | 5.- |
| Schweppes Indian Tonic | 20cl | 5.- |

CAFES « CHOUCAS » TORREFIES A CRANS - MONTANA ET CHOCOLAT CHAUD

| | |
|---------------------------------|-----|
| Café et expresso | 4.- |
| Double expresso | 6.- |
| Renversé et cappucino | 5.- |
| Chocolat Chaud - Caotina | 5.- |

TEA & INFUSIONS

| | |
|-----------------------------|-----|
| Black tea - Twinings | 4.- |
| Green tea - Twinings | 4.- |
| Rosehip – Twinings | 4.- |
| Lime-tree -Twinings | 4.- |

VALAISAN INFUSIONS

| | |
|--|-----|
| Infusion Rostal Grand Saint Bernard Verbena, Chamomile, Sage, Lemon balm, Mint | 4.- |
|--|-----|



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BRANDIES

| | |
|---|-------------|
| The Apricot Eaux-de-vie Tasting Trio (Morand AOP, Colline de Daval, B. Dupont) 3 x 1cl | 15.- |
| The Trio of Apricot Millésimé eaux-de-vie tasting (B. Dupont – 1986, 1996 et 2016) 3 x 1cl | 19.- |

Apricot

| | | 2cl | 4cl |
|---|----------|------|------|
| Colline de Daval | 43% vol. | 8.- | 14.- |
| Distillerie Morand - Abricotine AOP  | 43% vol. | 7.- | 12.- |
| Bernard Dupont | 42% vol. | 8.- | 14.- |
| Abricool | 40% vol. | 9.- | 16.- |
| Abricool – affinée en barrique | 40% vol. | 12.- | 22.- |

Pear

| | | | |
|---|------------|-----|------|
| Distillerie Morand - Williamine | 43% vol. | 7.- | 12.- |
| Distillerie Morand - Vieille Williamine | 41% vol. | 9.- | 16.- |
| Gilbert Devayes, Cave la Dôle Blanche - Poire William | 42% vol. | 7.- | 12.- |
| Distillerie o2Vie, - Poire William | 42,6% vol. | 7.- | 12.- |

Apple

| | | | |
|-------------------------------|----------|------|------|
| Calvalais 3 ans | 40% vol. | 7.- | 12.- |
| Calvalais - Hors d'âge 10 ans | 40% vol. | 11.- | 20.- |
| Colline de Daval | 40% vol. | 8.- | 14.- |

Plum

| | | | |
|------------------------------------|----------|-----|------|
| Abricool - Bérudge | 38% vol. | 9.- | 16.- |
| Gregor Kuonen - Vieille prune | 41% vol. | 9.- | 16.- |
| Distillerie Morand - Vieille Prune | 41% vol. | 9.- | 16.- |

Mirabelle

| | | | |
|----------|----------|-----|------|
| Abricool | 41% vol. | 9.- | 16.- |
|----------|----------|-----|------|



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BRANDIES

| | | | |
|---|----------------------|--------------|--------------|
| Cherry Distillerie Morand - Vieux Kirsch | 43% vol. | 2cl 6.- | 4cl 10.- |
| Quince Abricool | 40% vol. | 9.- | 16.- |
| Cassis Abricool | 38% vol. | 10.- | 18.- |
| Génépi Château Ravire - Génépi d'Anniviers Rostal Grand Saint-Bernard | 41% vol. 42% vol. | 6.- 7.- | 10.- 12.- |
| Gentian Abricool | 38% vol. | 11.- | 20.- |
| Lie du Valais / Marc du Valais Distillerie Morand Denis Mercier | 43% vol. 45% vol. | 5.- 6.- | 8.- 10.- |
| Grappa Abricool - Muscat de Venthône Cave du Vieux Moulin, Vétroz " Spiritus Vitis Aminea" 5 ans | 40% vol. 41% vol. | 10.- 11.- | 18.- 20.- |
| Gin valaisan Alata/Distillerie Morand - Poire et genévrier | 41% vol. | 8.- | 14.- |
| Whisky 1815 – Sempione Distillerie Sempione Ltd | 42% vol. | 9.- | 16.- |



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LIQUEURS

| | |
|--|-------------|
| The Liqueur Tasting Trio 3 x 1cl | 12.- |
| Pear Williamine sur Fruit Morand AOP, Raspberry Abricool, Apricot B. Dupont | |

4cl

Apricot

| | | |
|--|----------|-----|
| Distillerie Morand - Douce d'abricot | 30% vol. | 7.- |
| Bernard Dupont - Lie-Coeur | 15% vol. | 9.- |
| Abricool - Abricoolerie, cordial aux oeufs | 15% vol. | 9.- |

Pear

| | | |
|--|------------|-----|
| Distillerie Morand - Douce de William | 30% vol. | 7.- |
| Distillerie Morand - Williamine® sur Fruit  | 21.5% vol. | 7.- |

Quince

| | | |
|-------------------------------------|----------|-----|
| Distillerie Morand - Douce de coing | 30% vol. | 7.- |
|-------------------------------------|----------|-----|

Raspberry

| | | |
|---------------------------------|----------|------|
| Abricool - liqueur de framboise | 20% vol. | 10.- |
|---------------------------------|----------|------|

Génépi

| | | |
|--|----------|-----|
| Distillerie o2Vie - liqueur de Génépi | 40% vol. | 9.- |
| Rostal Grand Saint-Bernard - liqueur de Génépi | 25% vol. | 7.- |

Blueberry

| | | |
|--|----------|------|
| Grand-Père Cornut - liqueur de myrtilles | 20% vol. | 10.- |
|--|----------|------|

Cassis

| | | |
|---------------------------------------|----------|------|
| Grand-Père Cornut - liqueur de cassis | 20% vol. | 10.- |
|---------------------------------------|----------|------|

Lemon

| | | |
|--------------------------------------|----------|-----|
| NG Liqueurs - liqueur de citrons bio | 26% vol. | 7.- |
|--------------------------------------|----------|-----|

Edelweiss

| | | |
|---|------------|------|
| Abricool - liqueur d'Edelweiss Edel'eis | 37.5% vol. | 18.- |
|---|------------|------|



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CIGARS

| | |
|--|------|
| Davidoff Signature 2-0 | 21.- |
| Davidoff Anniversario Entreacto Short Corona | 16.- |
| Davidoff Anniversario Spécial R | 31.- |
| Davidoff Nicaragua Robusto | 27.- |
| Davidoff Winston Chruchurch Late Hour Robusto | 31.- |
| Davidoff Escurio Gran Perfecto | 27.- |
| Davidoff Yamasa Petit Churchill | 19.- |
| AVO XO Intermezzo Robusto | 18.- |
| Romeo Y Julieta n°2 Petit Corona | 13.- |
| Montecristo Petit Edmondo | 27.- |
| Partagas Série D4 | 28.- |



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SPECIAL SERVICES UPON RESERVATION

« RACLETTE AT HOME »

The Château de Villa puts its know-how at your disposal by offering you a "Raclette at home" service. You can thus benefit from our services directly at home while sharing an excellent moment of relaxation with your guests (from 10 persons).

Our racleur will come to your house with a selection of 5 different unpasteurized raclette cheeses from the Valais. He will explain to you their specificities and share with all your guests the subtleties and technics of the traditional Raclette. You're going to enjoy your time with your friends while tasting our 5 different Raclette cheeses. You will be served by our racleur. If some of your friends wants to try, our racleur will give them some advice with pleasure.

On demand, we can organise some Valaisan plate and a selection of wine from our enoteca.



THE FONDUE VILLA-GEOISE

Only under reservation – from 10 persons

Tender beef marinated and spiced to perfection by the Fleury house in GrangesVS, a "Bacchus" broth with wine and aromatic herbs, 5 homemade sauces, served with pommes du Château and mixed salad as a starter.

| | |
|---|-------------|
| Per person, 250g of meat included | 52.- |
| With dessert: apricot sorbet sprinkled with apricotine, per person | 56.- |
| Meat supplement - 100g | 12.- |



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CHÂTEAU DE VILLA

Le Royaume des Terroirs



Merci de votre visite et au plaisir
de vous revoir bientôt au Château de Villa.

