

# Restaurant's menu



*The Best of Valais*



Service et TVA 7.7% compris. Bedienung und Mehrwertsteuer inbegriffen . Service and all taxes included

**Bien plus**  
qu'un château

château **villa**



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### **Allergen information**

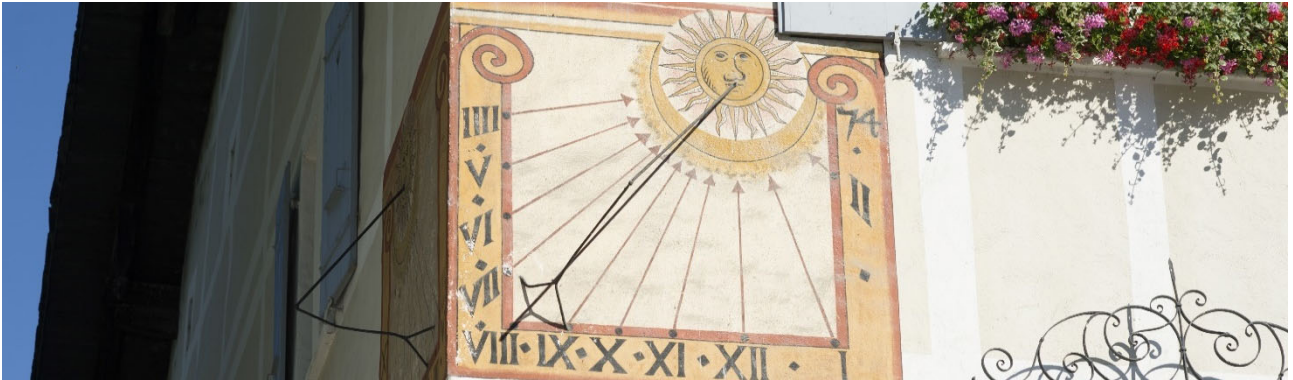
*If you are subject to allergies or intolerances, our staff will be happy to inform you about the ingredients used in our dishes upon request.*

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# Château de villa's History

The first stones were laid in the 15th century to build the part where the octagonal tower is located. The main body, which houses the restaurant, dates from the 17th century. At the end of the 15th century, the de Platea family ceded the Manor to the de Preux family whose descendants currently live in the area.



The building, which was almost abandoned since 1923 for various financial and inheritance reasons, was bought by a group of notables from Sierre in 1947, who rehabilitated it under the name of a non-profit foundation. They signed the deed on November 17, 1951, with the idea of making the Manor a relay for the promotion of Valaisan products.



Since 1953, the restaurant and the wine gallery have been offering traditional Valaisan dishes such as Raclette, regional salted meats and a wine list with more than 700 references from 110 wine cellars.



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Le comité d'organisation du Prix Suisse de l'Œnotourisme a tenu à honorer

## Château de Villa

pour son rôle précurseur dans le développement de l'offre et la promotion de l'œnotourisme en Suisse.

**Prix suisse de l'œnotourisme**  
**Schweizer Weintourismuspreis**



**Premio svizzero dell'enoturismo**  
**Premi svizzer dal turissem da vin**

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## Partnership convention



The Château de Villa is an essential reference in the promotion of local products. Within its historic walls, the Château de Villa hosts a restaurant, a wine gallery and a sensorium which offer visitors "The Best of the Valais". Each product offered is carefully selected and meets the highest quality standards with no compromise. In a spirit of eco-responsibility and to protect the canton's heritage, priority is given to Valais productions.

Wines with character, cheeses with floral notes, vitamin-rich fruits and vegetables, authentic cured meats, traditional brandies, original rye bread and rare spices, the Valais is home to many exquisite local products. From the Rhone plain to the mountain pastures and the sun-drenched hillsides, the canton is a garden of delights, where ancestral know-how is combined with bold culinary creations for the pure pleasure of the taste buds.

To defend their passions, Valais producers can rely on Interprofessional or Associations that federate their work in several agricultural sectors. These organizations are at the origin of different programs of certification of origin and quality by confirming their production with different labels such as the Protected Designation of Origin (PDO), the Protected Geographical Indication (PGI), the Controlled Designation of Origin (AOC) or the "Valais Brand".

### The Château de Villa is committed to

- ✓ To promote and popularize the following products in all its activities by proposing in priority:
  - PDO-AOC-IGP products from the Valais.
  - products certified " Brand Valais ".
  - Regional seasonal products.
- ✓ To identify and highlight the graphic elements specific to each profession with the approval of the partners.
- ✓ To highlight the Associations and Interprofessional as the gustatory headquarters for their products.

### The Associations and Interprofessional are committed to

- ✓ to transmit to the Château de Villa the decisive information for the selection of the products in their respective fields:
  - the best results of the taxation sessions or agricultural competitions.
  - the complete contact details of the best producers.
  - royalty-free graphic material for promotional purposes (logos, photos, specifications, etc.).The use of the supports will be under the supervision of the Interprofessional.
- ✓ To elect the Chateau de Villa as the gustatory headquarters of their products, giving priority to their promotional activities through the Chateau de Villa Foundation website.



FRUITS  
ET LÉGUMES  
DU VALAIS

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# Terroir Shop – Take away products

All the delicacies that you can enjoy at Château de Villa are also available to take away. Cured meats, raclette cheese, fondue mix, breads and other seasonal products will allow you to prolong the culinary experience at home while enjoying the highest standards of our meticulous gastronomic selection.

A store at the entrance of the castle already offers you various items ready for sale. You can also entrust your special wishes to our service team, who will prepare your order with the utmost care, subject to availability.

On request, we can also prepare your Valaisan dishes "ready to eat".

A tailor-made service to become true ambassadors of the Valais region!

<b>Raclette Cheese</b> Unpasteurized, different seasonal pastures, prepared and vacuumed	one kilo	28.00
<b>Beets sausages</b>	one piece	4.50
<b>Château de Villa's sausages</b>	one piece	8.00
<b>Valaisan dried Bacon</b> - one bloc, vacuumed, not sliced 	a kilo	41.00
<b>Valaisan dried meat</b> - one bloc, vacuumed, not sliced 	a kilo	92.00
<b>Valaisan raw ham</b> - one bloc, vacuumed, not sliced 	a kilo	65.00
<b>Rye breads with nuts</b> - sliced	one piece	9.00
<b>Rye breads</b> - sliced 	one piece	9.00
<b>Mix for Fondue</b> - vacuumed, ready to use	a kilo	30.00
<b>Valaisan plate</b> - dried meat, raw ham, dried bacon, sausage and cheese	150g	26.00
<b>Gift basket</b> - on demand and according to your choice of products	from	80.00

And of course our selection of 700 wines and liquors at our oenoteca or on our online shop.



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# Your « 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).

## The concept « Raclette at home »

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.

## Details

### Included :

- The racleur
- Four electronics Raclette's oven
- Cheeses, pickles, onions, steamed potatoes.
- The first 25 km around the Château de Villa ate free of charge

### Your side of the organisation:

- A table 200 x 80 cm for the ovens
- A table for the cheeses
- A high power 220v outlet
- Dishes
- The clean up after the Raclette
- If you want, some waiters

## Price

<b>Per adult</b> , from 10 people	<b>30.00</b>
<b>Per child</b> under 12 years old	<b>20.00</b>

<b>Package for 1 racleur</b> (3 hours)	<b>250.00</b>
<b>overtime</b> , per racleur	<b>50.00</b>

Over than 50 people , we count 2 racleurs. From 100 people, please contact us.

The place must be accessible by car. It should be easy for our racleur to unloaded the equipement.

The first 25 kms around the Château de Villa are included, after the travelling expenses are CHF 1.00 per kilometer.



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*The art of fondue or the importance of know-how...*

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# 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	12.00
Valaisan dried bacon served on plate 	120 gr	17.00
Valaisan raw ham served on plate 	120 gr	24.00
Valaisan plate - beef dried meat, bacon, raw ham, sausages and cheeses	60 gr	17.00
	150 gr	31.00
Valaisan beef dried meat served on plate - 1 kind 	60 gr	19.50
Valaisan beef dried meat served on plate - 3 kinds of diferents producers 	120 gr	32.00
	150 gr	36.00

## 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 :

Shoulder - Nut - Loin(thigh) - Square(fillet) - bacon

Pork's plate:	100 gr	23.00
	150 gr	34.00



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*Milan, Master Racleur at le Château de Villa*

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# La 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 16<sup>th</sup> century.



Tasting of 5 different cheeses - at will	36.00
Tasting of 5 different cheeses - at will, with a Valaisan plat	50.00
Sheep or Goat Raclette served by the portion, according to availability	10.00

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

<p><b>Lunch service :</b> last order before 14h00, Raclette is served until 15h00</p> <p><b>Diner service :</b> last order before 21h30, Raclette is served until 22h30</p>
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## Side dishes

Homemade bittersweet curry zucchini	5.00
Homemade Vegetables pickles	5.00
Chanterelles	12.00



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# Fondues du Château

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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	26.00
Shallots Cheese Fondue	28.00
Boletus Cheese Fondue	29.00
Chanterelles Cheese Fondue	29.00
Tomatoes Cheese Fondue - served with steamed potatoes	28.00

## Seasonal Fondue

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Have a look at page "Les Plus du Château"...

## Side dishes

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Homemade bittersweet curry zucchini	5.00
Homemade Vegetables pickles	5.00
Chanterelles	12.00
Egg	1.00



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## Cheese Slices // Croûtes au Fromage

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Cheese slice	22.00
Cheese slice and onion	25.00
Cheese slice, ham and egg	28.00
Cheese slice, onion and egg	28.00
Cheese slice, oignons, ham et egg	30.00



## The Fondue Villa-Geoise

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*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	50.00
With dessert: apricot sorbet sprinkled with apricotine, per person	54.00
Meat supplement - 100g	12.00



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*LaCave de Garde du Château de Villa et sa cuvée spéciale « Villa Soleja »*

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# Desserts

Coffee of Château - coffee with a ½ pie of the day	7.00
Pear flambé with pear liquor and sorbet	14.00
Kirsch cherries	12.00
Seasonal "Crème brûlée"	10.00
Verrine of the Château - depend the season.	12.00
Meringue	
With whipped cream	7.00
With vanilla ice cream	10.00
With vanilla ice cream and whipped cream	11.00
Homemade apple pie	7.00
With whipped cream	8.00
With vanilla ice cream	11.00
With vanilla ice cream and whipped cream	12.00

## 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**

A scoop	4.00
Whipped cream supplement	1.50
Coupe Montagnarde - Ice cream genépi	14.00
Coupe du Cervin - vanilla ice cream, chocolate topping and whipped cream	14.00
Coupe du Vignoble - vanilla ice cream, Valaisan grapes liquor	14.00
Apple sorbet and apple brandy	14.00
Apricot sorbet and Valaisan abricotine (apricot schnaps)	14.00
Pear sorbet and Valaisan williamine (pear schnaps)	14.00
Le Trio - tasting of 3 differents sorbet pulled with liquors - apple, pear, apricot	14.00



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# Beverages, Tea, Ciders and Valaisan Juices



## Water and Ice Tea

<b>Water Pitcher du Château</b> (free of charges if any other beverage ordered)		3.00
<b>Bottle of water Sembrancher</b> - Sembrancher	37.5cl	4.50
Sparkling or still	75cl	8.50
<b>Ice Tea</b> – Bio Alp Tea	2dl	3.00
With Valaisan herbs (mint, lady's mantle, plantago, verbenä)	3dl	4.00

## Fruit juices and Valaisan vegetables

<b>Tomato juice</b> – Iris Swiss à Riddes 	25cl	5.50
<b>Pear</b> – Les Fruits de Martigny SA 	25cl	5.50
<b>Apricot nectar</b> – Les Fruits de Martigny SA 	25cl	5.50
<b>Apple juice</b> – Iris Swiss à Riddes 	25cl	6.00
<b>Pear &amp; Quince</b> – Opaline à Orsières	25cl	6.00
<b>Pear &amp; Verbena</b> – Opaline à Orsières	25cl	6.00
<b>Apple &amp; Raspberry</b> – Opaline à Orsières	25cl	6.00
<b>White grapes juice</b> – Les Vergers du Soleil à Granges	3dl	4.50

## Limonades et cidre du Valais

<b>Raspberry Lemonade</b> – Opalin Swiss Fine Bubbles à Orsières	33cl	6.00
<b>Sierrois dry cider</b> – Colline de Daval à Sierre	7.5% Vol 75cl	36.00
Made like a traditionnal Champagne with Pink Lady apples		

## Valaisan tea

<b>Tea from Rostal Grand Saint-Bernard</b>	3.80
<b>Valaisan herbs</b> : Verbena, chamomile, sage, mint	



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# Beverages, Coffee et tea

## Valaisanne Beer



Hoppy People - brewed in Sierre - Porn Star India Pale Ale	6.1 % vol.	33cl	6.50
L'Echappée - brewed in Martigny - Pale Ale	6.0 % vol.	37.5cl	7.50
La Petite Saviésanne - brewed in Savièse - White	5.0 % vol.	33cl	6.00

## Sodas et swiss Juice

Sinalco		33cl	4.50
Rivella - red		33cl	4.50
Vivi Kola - Swiss Cola since 1938 - classic or zero		33cl	5.00
Vivi Soda Bio - jus de pommes		33cl	5.00
Vivi Soda Bio - citron & gingembre		33cl	5.00

## Classicals

Orange Juice - Granini		2dl	3.40
Schwepes Indian Tonic		20cl	4.50
Bière sans alcool - feldschlösschen		33cl	6.00

## Coffee « Choucas » from Crans - Montana and hot Chocolate

Coffee and espresso			3.90
Double espresso			5.00
Renversé and cappucino			5.00
Hot chocolat - Caotina			5.00

## Tea

Black tea - Twinings			3.80
Green tea - Twinings			3.80

## Infusions

Lime-tree - Twinings			3.80
Rosehip - Twinings			3.80



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# Brandies

<b>The Apricot Eaux-de-vie Tasting Trio</b> (Morand AOP, Colline de Daval, B. Dupont) 3 x 1cl	<b>15.00</b>
<b>The Trio of Apricot Millésimé eaux-de-vie tasting</b> (B. Dupont – 1989, 1999 et 2009) 3 x 1cl	<b>19.00</b>

<b>Abricot</b>		<b>2cl</b>	<b>4cl</b>
Colline de Daval	43% vol.	8.00	14.00
Distillerie Morand - Abricotine AOP 	43% vol.	7.00	12.00
Bernard Dupont	42% vol.	8.00	14.00
Abricool	40% vol.	9.00	16.00
Abricool – affinée en barrique	40% vol.	12.00	22.00
<b>Poire</b>			
Distillerie Morand - Williamine	43% vol.	7.00	12.00
Distillerie Morand - Vieille Williamine	41% vol.	9.00	16.00
Gilbert Devayes, Cave la Dôle Blanche - Poire William	42% vol.	7.00	12.00
Distillerie o2Vie, - Poire William	42,6% vol.	7.00	12.00
<b>Pomme</b>			
Calvalais	40% vol.	7.00	12.00
Calvalais - Hors d'âge	40% vol.	9.00	16.00
Colline de Daval	40% vol.	8.00	14.00
<b>Prune</b>			
Abricool - Bérudge	38% vol.	9.00	16.00
Gregor Kuonen - Vieille prune	41% vol.	9.00	16.00
Distillerie Morand - Vieille Prune	41% vol.	9.00	16.00
<b>Mirabelle</b>			
Abricool	41% vol.	9.00	16.00



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# Brandies

<b>Cherry</b>			<b>2cl</b>	<b>4cl</b>
Distillerie Morand - Vieux Kirsch	43% vol.	6.00	10.00	
<b>Quince</b>				
Abricool	40% vol.	9.00	16.00	
<b>Cassis</b>				
Abricool	38% vol.	10.00	18.00	
<b>Génépi</b>				
Château Ravire - Génépi d'Anniviers	41% vol.	6.00	10.00	
Rostal Grand Saint-Bernard	42% vol.	7.00	12.00	
<b>Gentiane</b>				
Abricool	38% vol.	11.00	20.00	
<b>Lie du Valais / Marc du Valais</b>				
Distillerie Morand	43% vol.	5.00	8.00	
Denis Mercier	45% vol.	6.00	10.00	
<b>Grappa</b>				
Abricool - Muscat de Venthône	40% vol.	10.00	18.00	
Grégor Kuonen - Esprit de Syrah	41% vol.	10.00	18.00	
<b>Gin valaisan</b>				
Alata/Distillerie Morand - Poire et genévrier	41% vol.	8.00	14.00	
<b>Whisky 1815 – 13 Etoiles</b>				
Distillerie Sempione Ltd	42% vol.	9.00	16.00	



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# Liqueurs

<b>The Liqueur Tasting Trio</b> 3 x 1cl	<b>10.00</b>
<b>Pear</b> Williamine sur Fruit Morand AOP, <b>Raspberry</b> Abricool, <b>Apricot</b> B. Dupont	

**4cl**

## Apricot

Distillerie Morand - Douce d'abricot	30% vol.	<b>7.00</b>
Bernard Dupont - Lie-Coeur	15% vol.	<b>9.00</b>
Abricool - Abricoolerie, cordial aux oeufs	15% vol.	<b>9.00</b>

## Pear

Distillerie Morand - Douce de William	30% vol.	<b>7.00</b>
Distillerie Morand - Williamine® sur Fruit 	21.5% vol.	<b>7.00</b>

## Quince

Distillerie Morand - Douce de coing	30% vol.	<b>7.00</b>
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## Raspberry

Abricool - liqueur de framboise	20% vol.	<b>10.00</b>
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## Génépi

Distillerie o2Vie - liqueur de Génépi	40% vol.	<b>9.00</b>
Rostal Grand Saint-Bernard - liqueur de Génépi	25% vol.	<b>7.00</b>

## Blueberry

Grand-Père Cornut - liqueur de myrtilles	20% vol.	<b>10.00</b>
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## Cassis

Grand-Père Cornut - liqueur de cassis	20% vol.	<b>10.00</b>
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## Lemon

NG Liqueurs - liqueur de citrons bio	26% vol.	<b>7.00</b>
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## Lemon/Orange

NG Liqueurs - liqueur de citrons et d'oranges bio	26% vol.	<b>8.00</b>
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Merci de votre visite et au plaisir de vous revoir bientôt au Château de Villa !



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# Les Cigares

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<b>Davidoff Signature 2000</b>	<b>18.00</b>
<b>Davidoff Anniversario Entreacto Short Corona</b>	<b>12.00</b>
<b>Davidoff Millenium Blend Robusto</b>	<b>28.00</b>
<b>Davidoff Winston Chruchill Late Hour Robusto</b>	<b>25.00</b>
<b>Zino Platinum Sceptzer Pudge</b>	<b>14.00</b>
<b>Romeo Y Julieta n°2 Petit Corona</b>	<b>10.00</b>
<b>Montecristo Petit Edmondo 10's</b>	<b>18.00</b>
<b>Montecristo Open Eagle Geniale</b>	<b>25.00</b>
<b>Partagas Série D4</b>	<b>21.00</b>
<b>Cohiba Exquisito</b>	<b>18.00</b>



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