



*Welcome to Les Bains de Saillon!*

*We offer you a menu based mainly on regional and authentic products  
products sourced as close as possible to our establishment.*

*We hope you enjoy your meal!*

# STARTERS AND COLD DISHES

## **SMALL SEASONAL SALAD (V)**

8.50

## **PAN-SEARED FOIE GRAS ESCALOPE**

*Granny Smith apple tartlet with orange blossom butter*

23.00

## **SAUTÉED SCALLOPS WITH SALTED BUTTER**

*Clementine and thyme foam, purple potato chips, mixed greens with sweet mustard vinaigrette*

23.00

## **VALAIS PLATE**

*Air-dried meat, dry bacon and cured ham from Val d'Anniviers, sausage, cheese from Aletsch, rye bread*

23.00 / 37.00

## **HOT GOAT CHEESE-WRAPPED WITH BACON IN PASTRY**

*Nest of lamb's lettuce marinated in honey and nuts*

18.00

## **SALMON MILLEFEUILLE**

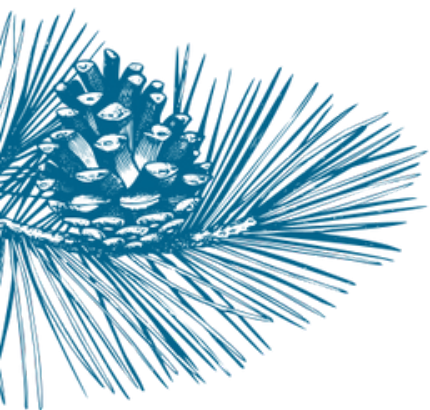
*Green apple and ginger reduction, citrus jelly*

21.00

## **MARSEILLE-STYLE FISH SOUP**

*On a rustic bread crust with its rouille*

22.00



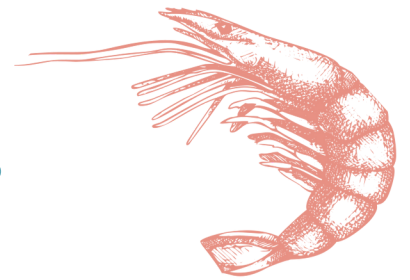
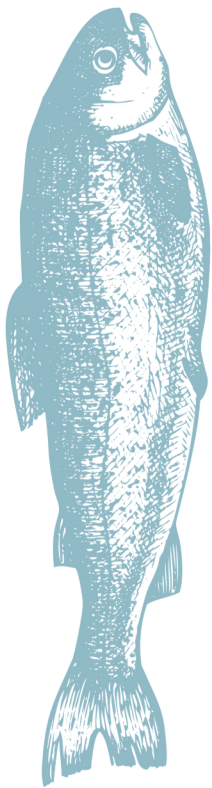
# • OUR BOWLS •

*Basmati rice, medium-hot green curry sauce and stir-fried Thai vegetables*

**SHRIMPS**  
**32.00**

**SWISS CHICKEN  
STRIPS**  
**29.00**

**SMOKED TOFU (V)**  
**26.00**



# • FISHES •

## **GRILLED SWORDFISH STEAK CALABRESE STYLE**

*Olive oil, lemon, capers, green olives, and cherry tomatoes with crushed potatoes*

**37.00**

## **MUSSELS FROM THE NORTH SEA MARINIÈRE STYLE**

*Local fresh fries*

**25.00**

## **SCALLOPS ON PUFF PASTRY SHELL**

*Fendant coral butter, Wakame seaweed mousseline, assortment of vegetables*

**39.00**





# MEATS

## TEXAS RIBS BBC

*Coleslaw salad and country-style potatoes*

**36.00**

## 21-DAY AGED BEEF MEDALLIONS ON THE BONE

*Pinot Noir sauce, assortment of vegetables, herb-sautéed potatoes*

**43.00**

## GRILLED COMPRESSED VEAL BREAST

*Hearty Valais dried herbs veal jus, mashed potatoes mousseline,  
carrots infused with hay*

**39.00**

## POT-AU-FEU WITH ASIAN FLAVOR

*Winter vegetables, steamed potatoes, Wakame seaweed*

**36.00**

## POULTRY SUPREME FROM GRUYÈRES

*Morel sauce, trio of tagliatelle (plain, carrot, zucchini)*

**37.00**

## BEEF TARTARE WITH APRICOT EAU-DE-VIE

*Capers, parsley, shallots, mustard, Worcestershire sauce, Tabasco,  
ketchup*

**21.00 / 36.00**





## • BURGERS •

### **WALLIS CHEESEBURGER**

*Pure beef patty, grilled bacon, AOP raclette, arugula, pepper sauce and served with fresh local chips*

**33.00**

### **TUNA FISH BURGER**

*Crispy tuna, avocado, curry sauce and red onions and served with fresh local chips*

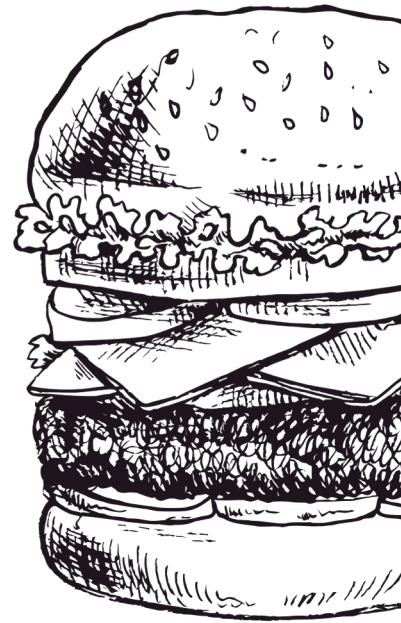
**36.00**

### **VEGGIE BURGER (V)**

*Chickpea-based patty, caramelised onions, fresh spinach, sundried tomatoes and homemade sauce, homemade bun and served with fresh local chip*

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**27.00**



## • PASTA & RISOTTO •



### **WALNUT AND GORGONZOLA TAGLIATELLE**

*Shredded cured ham*

**26.00**

### **MOREL RISOTTO WITH CURED HAM CHIPS**

*Shavings of aged alpine cheese, arugula*

**33.00**

### **TAGLIATELLE FRUTTI DI MARE**

*Mussels, prawns, scallops, clams, squid*

**32.00**

### **CITRUS RISOTTO**

*Shavings of Grana Padano cheese*

**28.00**





# • PIZZAS •



## **MARGHERITA**

*Tomato, fior di latte mozzarella and oregano*

**18.00**

## **PROSCIUTTO E FUNGHI**

*Tomato, fior di latte mozzarella, ham and mushrooms*

**22.00**

## **MARINARA**

*Tomato, garlic, anchovy and cherry tomato confit*

**15.00**

## **CALZONE**

*Tomato, fior di latte mozzarella, ham and egg*

**22.00**

## **NAPOLETANA**

*Tomato, fior di latte mozzarella, caper, anchovy and olives*

**22.00**

## **4 SAISONS**

*Tomato, fior di latte mozzarella, ham, olives, mushrooms and sweet peppers*

**23.00**

## **PARMA**

*Tomato, fior di latte mozzarella, parma-style cured ham, rucola and grana padano shavings*

**26.00**

## **VEGETARIAN**

*Tomato, fior di latte mozzarella, eggplant, zucchini, sweet peppers and grana padano shavings*

**24.00**

## **4 FROMAGES**

*Fior di latte mozzarella, taleggio, raclette cheese, Grana Padano and gronzolla*

**26.00**



## **VALAISANNE**

*Fior di latte mozzarella, mushrooms, raclette cheese from Aletsch, dry Valais bacon*

**27.00**

## **DIAVOLA CALABRESE**

*Tomato, fior di latte mozzarella, nduja cream and calabrian spicy salami*

**26.00**

## **SALMONE**

*Fior di latte mozzarella, smoked salmon, tomato confit, citrus ricotta and oregano*

**24.00**

## **NORMA**

*Tomato, fior di latte mozzarella, fried eggplants, ricottasalat and cherry tomatoes*

**26.00**

## **GAMBAS E AGLIO**

*Tomato, garlic gambas, tomatoes confit and basil oil*

**27.00**

## **CAPRA**

*Tomato, goat cheesre, grana padano, honey, nuts, rucola and oregano*

**26.00**

## **MARGHERITA 2.0**

*Tomato, dried tomatoes, mozzarella di bufala and basil*

**24.00**

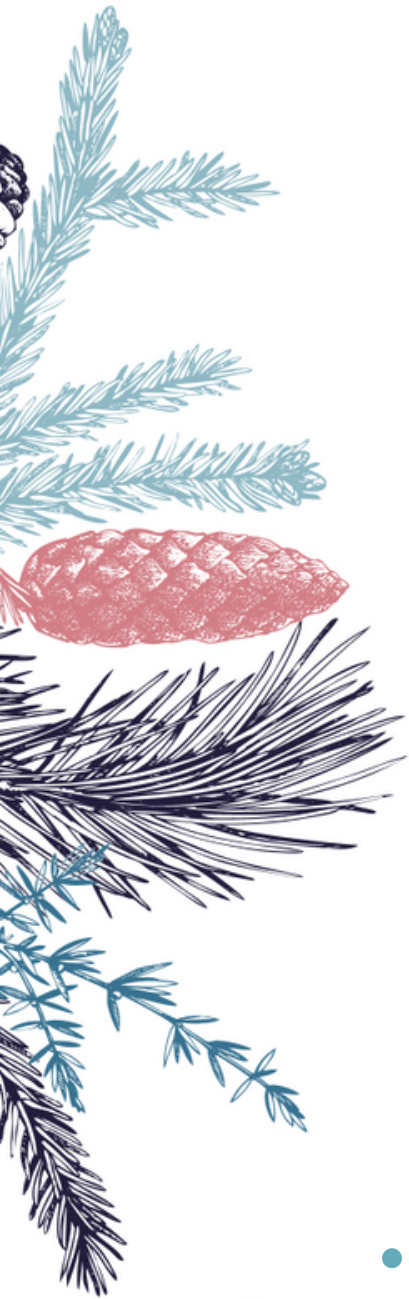
**FOR THOSE WITH SMALLER APPETITES, OUR PIZZAS ARE**

**AVAILABLE**

**IN SMALLER SIZES.**

**DISCOUNT: 2.00**





## DESSERTS

### PISTACHIO PARFAIT

*Raspberry heart and rock glaze*

**14.00**

### SOFT DARK CHOCOLATE CAKE WITH POACHED PEAR IN COGNAC

*Hazelnut crumble and homemade anise ice cream*

**15.00**

### WINE-INFUSED CRÈME BRÛLÉE

*Gingerbread crumble*

**12.00**

### PINA COLADA-FLAVORED BABA

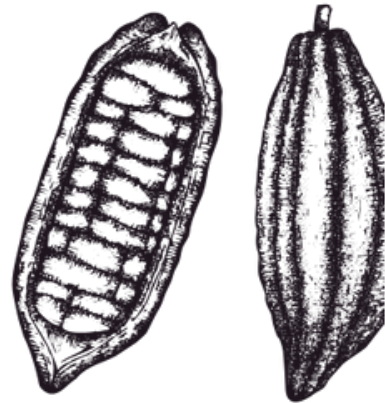
*Pineapple juice and coconut milk mousse*

**13.00**

### GOURMET COFFEE

*4 sweets with tea or coffee*

**11.00**



## KID'S MENU

*Until to 12 years old*



### HOMEMADE CHICKEN NUGGETS

*Fresh french fries and salad*

**15.00**

### GROUND BEEF STEAK

*Fresh french fries and carrot salad*

**18.00**

### PIZZA MARGHERITA

*Tomato, fior di latte mozzarella and oregano*

**11.00**

### PAN-FRIED SEA BASS FILLET

*Steamed potatoes, purple carrots*

**18.00**

### PIZZA PROSCIUTTO

*Tomato, fior di latte mozzarella and ham*

**13.00**

### CHOICE OF ICE CREAM SCOOP

*With Smarties*

**3.90**

### LITTLE CHOCOLATE MOELLEUX

*Vanilla sauce*

**5.00**





### OPENING HOURS

*Monday to Friday: 11.30am - 2pm and 6.30pm - 10pm  
Saturday and Sunday: 11.30am - 10pm*

On request, our staff will be happy to tell you about dishes that may trigger allergies or intolerances.

Fish and seafood sources :

Tuna - Sri Lanka | Salmon - Scotland | Prawns - Vietnam | Sea bass - Greece | Red mullet - France | Snails - France

Meat sources :

Beef - Switzerland and Argentina | Pork - Switzerland | Chicken - Switzerland | Veal - Switzerland | Duck - Switzerland  
Pheasant - France | Deer - Austria and New Zealand | Venison - Austria | Hare - Argentina | Cold Cuts - Switzerland and Italy