



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!

• WINTER MENU •

STARTERS

CAULIFLOWER VELOUTÉ

Flavored with vanilla and served with a truffle parmesan crisp

or

CRISPY SWEETBREADS AND CHANTERELLE MUSHROOMS

Served with sweet potato chutney and a Madeira sauce infused with truffle aromas

*We suggest a glass of Petite Arvine AOC from Cave la Corbassière, Saillon,
or a Pinot Grigio DOC Delle Venezie to complement your starter*

MAIN COURSES

FISH PARRILLADA

*Selection of fresh fish based on the daily catch,
served with sauce vierge, a medley of seasonal vegetables, and homemade fries*

or

PAN-FRIED VEAL PARISIENNE

*Served with foie gras sauce, Roman-style gnocchi with wakame seaweed,
and a medley of seasonal vegetables*

*To complement your main course, we suggest a glass of Chardonnay from Cave les Fils Maye, Riddes.
For red wines, you may enjoy a glass of Nez Noir from Domaines Rouvinez, Sierre or
a glass of Syrah from Cave Clément Luisier, Saillon*

DESSERTS

CHAMPAGNE CRÈME BRÛLÉE

Topped with a tonka bean-flavored crumble

or

GOURMET COFFEE

4 assorted mini desserts served with your choice of tea or coffee

2 COURSES : 55.00 P.P

3 COURSES : 65.00 P.P

Prices are in Swiss Francs (CHF) – VAT 8.1% included



• STARTERS AND COLD DISHES •

SMALL GREEN SALAD

6.00

SMALL SEASONAL SALAD

8.50

CAULIFLOWER VELOUTÉ

Flavored with vanilla and served with a truffle parmesan crisp

16.00

SEARED FOIE GRAS ESCALOPE

On a parsnip tatin with lavender honey and fleur de sel

24.00

CRISPY SWEETBREADS AND CHANTERELLE MUSHROOMS

*Served with sweet potato chutney
and a madeira sauce infused with truffle aroma*

22.00

ESCARGOT CASSEROLE

*Wild mushrooms and fresh parsley coulis,
served with black garlic cream toast*

21.00

SCALLOP CARPACCIO

Citrus and wasabi gelée, sun-dried tomato crumble

23.00

CAESAR SALAD

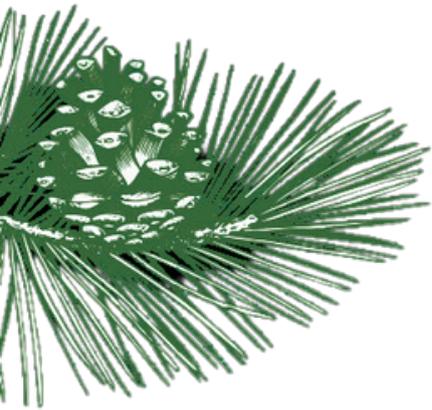
*On a crunchy bread basket, crispy chicken,
Parmesan shavings, anchovies, poached egg, Caesar sauce*

22.00

VALAIS PLATTER

*Dried meat, dry-cured bacon and raw ham from the Val d'Anniviers,
sausage, raclette cheese from Orsières, rye bread*

23.00 / 37.00



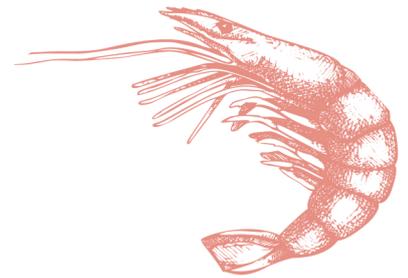
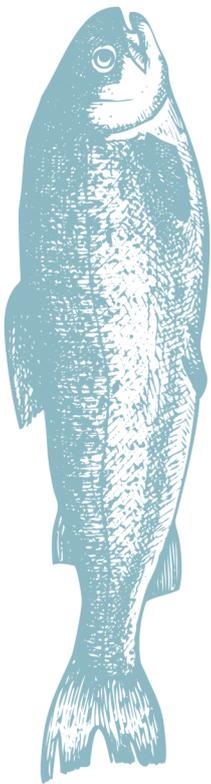
• OUR BOWLS •

Basmati rice, medium hot green curry sauce and Thai vegetable stir-fry

PRAWNS
32.00

**SWISS CHICKEN
FILET STRIPS**
29.00

SMOKED TOFU 
26.00



• FISH •

SCALLOPS ON PUFF PASTRY SHELL

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

39.00

FISH PARILLADA

*Assortment of fresh fish depending on the day's catch,
served with sauce vierge,
a medley of vegetables, and homemade fresh fries*

Market Price

TONNO CARLOFORTE

*Fresh Tuna with pesto, orange-scented fennel,
and red bean hummus*

38.00



• MEATS •

TEXAS PORK RIBS

With BBQ sauce, coleslaw salad and country-style potatoes

38.00

AGED RIBEYE MEDALLIONS 21 DAYS ON THE BONE

Pinot noir sauce, vegetable medley, sautéed apple with herbs

43.00

DUCKLING BREAST

With orange and Port sauce,

Vegetable medley with basil, and saffron duchess potatoes

41.00

SLOW-COOKED LAMB SHANK TAGINE

With baby vegetables and steamed potatoes

42.00

PAN-FRIED VEAL PARISIENNE

*Served with foie gras sauce, Roman-style gnocchi with wakame seaweed,
and a medley of seasonal vegetables*

44.00

BEEF TARTARE WITH APRICOT BRANDY

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

21.00 (80G) / 36.00 (160G)



• BURGERS •

WALLIS CHEESEBURGER

Pure beef steak, grilled bacon, Aletsch raclette cheese, arugula, and pepper sauce

33.00

CIABATTA'FISH

Breaded cod fillet with tomato, iceberg lettuce, tartar sauce and homemade fries

31.00

VEGGIE BURGER

Red bean patty, caramelised onions, fresh spinach, sundried tomatoes, homemade sauce

27.00



• PASTA AND RISOTTO •

HOMEMADE RIGATONI CARBONARA

29.00

BETROOT AND GORGONZOLA RISOTTO

31.00

MOREL MUSHROOM RISOTTO WITH CRISPY CURED HAM

Topped with alpine aged cheese shavings and arugula

35.00

HOMEMADE WINTER RAVIOLI

Stuffed with cabbage, sea bream, and confit garlic, served with diced vegetables

33.00

SQUID INK TAGLIATELLE

With calamari, burrata, and buttered parsley vegetables with lemon

36.00

