



# AUTUMN MENU

*Welcome to the Bains de Saillon!*

*We offer you a menu, primarily made with regional and authentic products sourced as locally as possible.*

*We wish you a pleasant meal!*

# AUTUMN MENU

## STARTERS

### SEA BREAM CEVICHE

*Combava juice, coriander, ginger, baby greens and mixed salad*  
or

### FINE GRIMISUAT GOAT CHEESE TART

*Onion confit, walnuts, Colonnata bacon, fig vinaigrette*

## MAINS

### MONKFISH WRAPPED IN BACON

*Baileys sauce, polenta fries, and a medley of vegetables*  
or

### TRADITIONAL COQ AU VIN

*Crispy bacon, tender melt-in-the-mouth potatoes,  
seasonal vegetables*

## DESSERTS

### BUTTERNUT CRÈME BRULÉE

*Maple syrup whipped cream*  
or

### CAFÉ GOURMAND

*4 mini desserts with tea or coffee*

**2 COURSES : 55.00 P.P.**

**3 COURSES : 65.00 P.P.**



# • STARTERS & COLD DISHES •

## SMALL SEASONAL SALAD



8.50

## TRIO OF QUINOA WITH TOFU AND GRILLED VEGETABLES



*Trilogy of quinoa with tofu marinated in olive oil and curry, diced bell pepper, courgette and aubergine with herbes de Provence, cherry tomatoes, olive oil, raspberry and honey vinaigrette*

24.00

## FINE GRIMISUAT GOAT CHEESE TART

*Onion confit, walnuts, Colonnata bacon, fig vinaigrette*

21.00

## SEA BREAM CEVICHE

*Combava juice, coriander, ginger, baby greens and mixed salad*

23.00

## WILLIAMS PEAR WITH FOIE GRAS

*Gingerbread crumbs, Williamine espuma*

25.00

## CAESAR SALAD

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

16.00 / 22.00

## OPEN RAVIOLI WITH SHREDDED HÉRENS BEEF

*Black truffle sauce, shavings of aged Valais cheese*

24.00

## 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

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## • FISH •

### **SALMON**

*Lemon, mustard and honey vinaigrette,  
vegetable macédoine, rice cakes with basil*

36.00

### **SAINT-JACQUES SUR COQUILLE FEUILLETÉE**

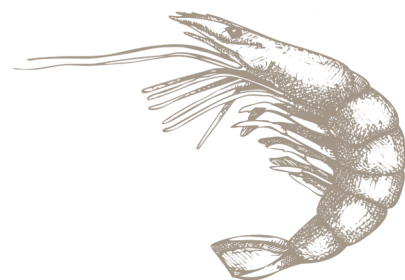
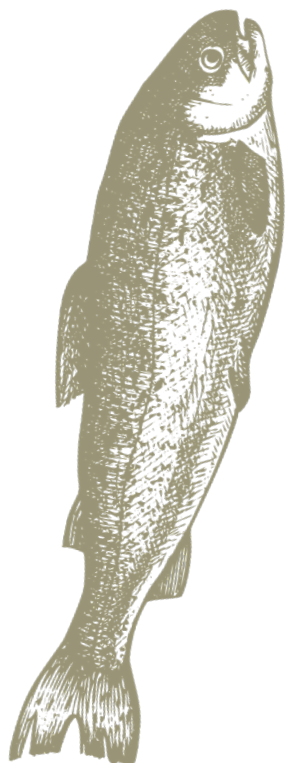
*Coral butter with fendant, wakame seaweed mousseline,  
medley of vegetables*

39.00

### **MONKFISH WRAPPED IN BACON**

*Baileys sauce, polenta fries, and a medley of vegetables*

39.00



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## • THE MEATS •

### **TEXAS RIBS WITH BBQ SAUCE**

*Coleslaw and country potatoes*

36.00

### **AGED RIBEYE MEDALLIONS 21 DAYS ON THE BONE**

*Pinot noir sauce, vegetable medley, sautéed apple with herbs*

43.00

### **TRADITIONAL COQ AU VIN**

*Crispy bacon, tender melt-in-the-mouth potatoes, seasonal vegetables*

36.00

### **LAMB FILET SEASONED WITH HONEY AND WHOLE GRAIN MUSTARD**

*Walnut, tarragon sauce, sautéed apple with herbs and vegetable medley*

42.00

### **IBERIAN PORK PLUMA TERIYAKI STYLE**

*Mashed potatoes with wakame seaweed, grilled parsnips*

47.00

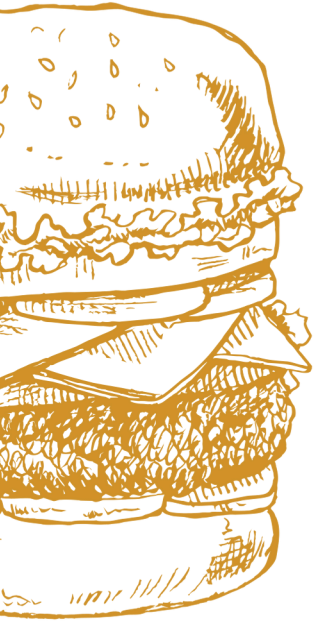
### **BEEF TARTARE WITH APRICOT BRANDY**

*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



## SALMON BURGER

*Salmon steak, avocado, curry sauce\* and red onions*  
35.00

## BUN'IZZA BURGER

*200g minced beef patty, pizza dough bun, sun-dried tomatoes, arugula, grilled bacon, fried egg, mozzarella fior di latte, BBQ-flavoured tomato sauce*  
34.00

## VEGGIE BURGER

*Red bean patty, caramelised onions, fresh spinach, sundried tomatoes, homemade sauce*  
27.00



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# • PASTA AND RISOTTO •

**SPAGHETTI ALLA CHITARRA WITH OCTOPUS RAGOUT AND RED WINE OLIVES**  
35.00

**CARBONARA TAGLIATELLE WITH GUANCIALE CRUMBS**  
29.00

**RIGATONI WITH VODKA, CREAM AND NEAPOLITAN BASIL SAUCE**  
29.00

**SCIALATIELLI, BLACK TRUFFLE QUENELLE  
WITH NORCIA BACON AND WILD MUSHROOM MIX**  
36.00

**MOREL RISOTTO WITH CRISPY RAW  
HAM AND SHAVINGS OF AGED  
ALPINE CHEESE, ARUGULA**  
35.00

**SWISS CHARD CREAM RISOTTO,  
GRILLED SCALLOPS WITH RED CURRY  
BUTTER AND SWEET POTATO CRISPS**  
39.00





# • PIZZA •



**GARLIC BREAD**  
9.00

**GARLIC AND MOZZARELLA BREAD**  
12.00

**MARGHERITA**

*Tomato, Mozzarella fior di latte, oregano*  
18.00

**VALAISANNE**

*Tomato, Mozzarella fior di latte, mushrooms, raclette from Orsières, dry -cured Valais bacon, oregano*  
27.00

**PROSCIUTTO E FUNGHI**

*Tomato, Mozzarella fior di latte, ham, mushrooms*  
22.00

**DIAVOLA CALABRESE**

*Tomato, Mozzarella di Bufala, Nduja cream, spicy Calabrian salami*  
26.00

**MARINARA**

*Tomato, garlic, anchovies, cherry tomatoes confit*  
15.00

**SALMONE**

*Mozzarella fior di latte, smoked salmon, tomato confit, citrus ricotta, oregano*  
24.00

**NAPOLETANA**

*Tomato, Mozzarella fior di latte, capers, anchovies, olives*  
22.00

**CALZONE**

*Tomato, Mozzarella fior di latte, ham*  
22.00



**TONNATA**

*Tomato, Mozzarella fior di latte, tuna, garlic, olives, red onions*  
24.00

**4 SEASONS**

*Tomato, Mozzarella fior di latte, ham, olives, mushrooms, bell peppers*  
23.00

**RUSTICA**

*Tomato, Mozzarella fior di latte, bell peppers, fresh sausage, onions*  
27.00

**PARMA**

*Tomato, Mozzarella fior di latte, Parma-style cured ham, rocket, Grana Padano shavings*  
26.00

**CAPRA**

*Tomato, goat's cheese, honey, walnuts, urugula, oregano*  
26.00

**VEGETARIAN**

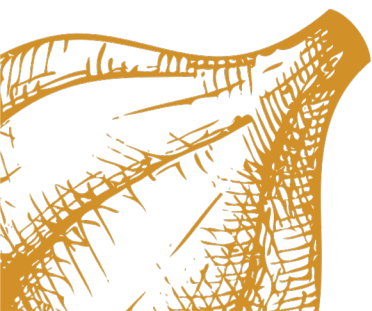
*Tomato, Mozzarella fior di latte, aubergines, courgettes, bell peppers, Grana Padano shavings*  
24.00

**DELICATA**

*Mozzarella fior di latte, pesto, Gorgonzola, sun-dried tomatoes, hazelnuts*  
24.00

**4 CHEESES**

*Mozzarella fior di latte, Taleggio, Raclette, Grana Padano, Gorgonzola*  
26.00



**FOR SMALLER APPETITES, OUR  
PIZZAS ARE AVAILABLE  
IN SMALLER SIZES  
DISCOUNT : 2.00**



# • THE DESSERTS •

BANANA CAKE, SALTED CARAMEL AND HOMEMADE DARK CHOCOLATE AND CHILLI ICE CREAM  
14.00

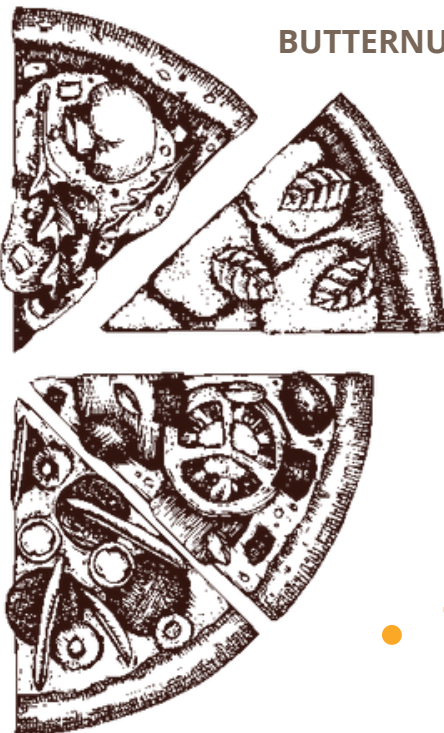
HAZELNUT AND VALAIS PEAR PARFAIT, CALVADOS COULIS  
13.50

TIRAMISU REVISITED WITH CHESTNUTS AND DARK CHOCOLATE SHARDS  
14.00

BUTTERNUT CRÈME BRÛLÉE WITH MAPLE SYRUP WHIPPED CREAM  
13.00

GLUTEN-FREE CHOCOLATE FONDANT  
DOUBLE CREAM MERINGUE ICE CREAM  
13.00

CAFÉ GOURMAND  
4 MINI DESSERTS WITH TEA OR COFFEE  
11.00



# • THE KIDS' MENU •

*up to 12 years*

## HOMEMADE CHICKEN NUGGETS

*Fresh chips and salad*

**15.00**

## MINCED BEEF STEAK

*Fresh chips and carrot salad*

**18.00**

## PAN-FRIED SEA BASS FILLET

*Steamed potatoes, purple carrot*

**18.00**

## PIZZA MARGHERITA

*Tomato, Mozzarella fior di latte and oregano*

**11.00**

## PIZZA PROSCIUTTO

*Tomato, cooked ham, mozzarella fior di latte  
and oregano*

**13.00**

## SCOOP OF MÖVENPICK ICE CREAM

**FLAVOUR OF YOUR CHOICE**

*With Smarties*

**3.90**

## SMALL CHOCOLATE FONDANT

*Vanilla sauce*

**5.00**





**OPENING HOURS**

**DAILY**

**11:30 am - 22:00 pm**

*opening hours kitchen*

*Monday to Friday*

*11:30 am - 2:00 pm\**

*6:30 pm - 10:00 pm\**

*Saturday and Sunday*

*11:30 am - 10 pm\**

*\*last order*

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

Fish and seafood sources :

Salmon - Scotland | Prawns - Vietnam | Sea bass - Greece | Monkfish - France

Meat sources :

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

*Prices are in Swiss francs - Services and VAT included 8,1%*