



SPRING MENU



Welcome to Les Bains de Saillon!

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

We hope you enjoy your meal!

• SPRING MENU •

STARTERS

CHILLED GREEN ASPARAGUS VELOUTÉ

Poached egg and walnut crumble



or

BEEF CARPACCIO WITH ROCKET PESTO

Parmesan shavings, capers, toasted pine nuts, and balsamic reduction

MAIN COURSES

SPRING-PERFUMED SEA BASS

Artichoke cream, sautéed cherry tomatoes, fresh onion slices, artichokes, and Creole rice

or

FARMHOUSE CHICKEN SUPREME

Fine herb and foie gras stuffing, rich jus, creamy polenta, and a medley of vegetables

DESSERTS

CRÈME BRÛLÉE AU LIMONCELLO

Servie avec un tartare de Kiwi

or

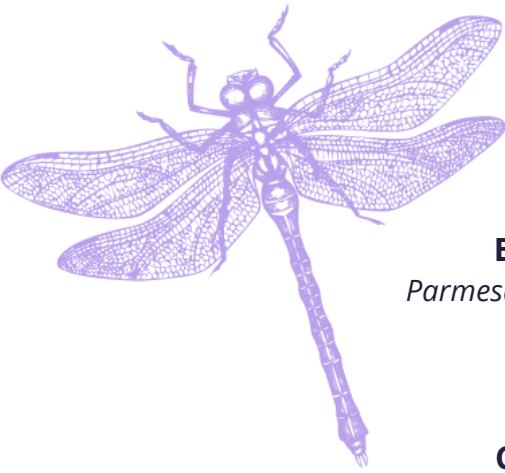
GOURMET COFFEE

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

2 COURSES : 55.00 P.P

3 COURSES : 65.00 P.P

• STARTERS AND COLD DISHES •



SMALL GREEN SALAD 
6.00

SMALL SEASONAL SALAD 
8.50

BEEF CARPACCIO WITH ROCKET PESTO
Parmesan shavings, capers, toasted pine nuts, and balsamic reduction
35.00

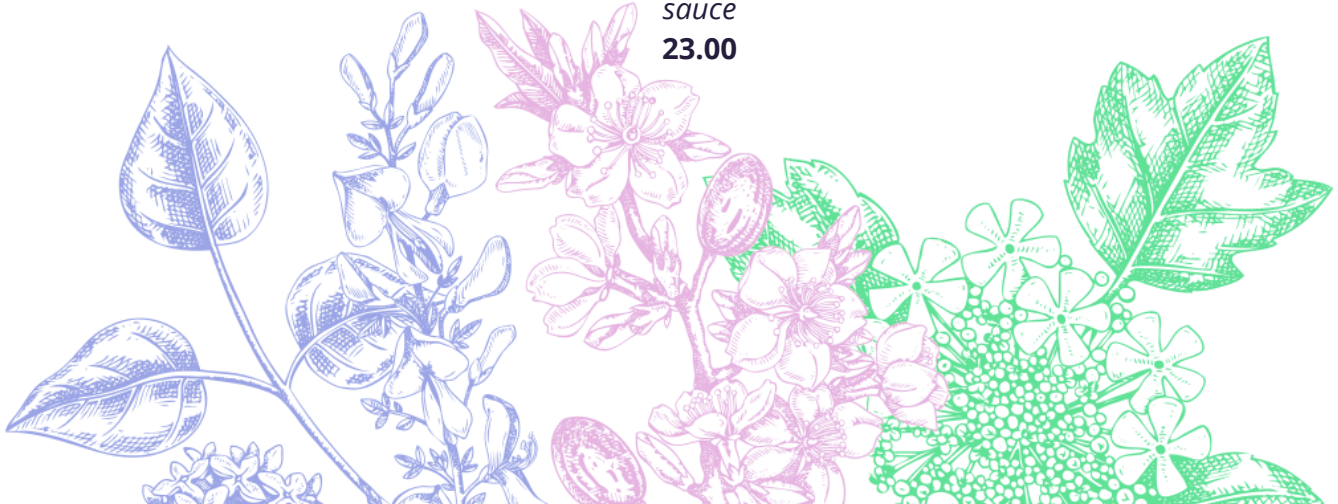
CHILLED GREEN ASPARAGUS VELOUTÉ 
Poached egg and walnut crumble
19.00

VALAIS PLATE
Dried meat, dry-cured bacon and raw ham from Val d'Anniviers, sausage, raclette cheese from Orsières, rye bread
23.00/37.00

CAESAR SALAD
On its crunchy wheat basket, crispy chicken, Parmesan cheese, anchovies, poached egg, caesar dressing
22.00

TAPIOCA CHIP TACOS WITH BLUEFIN TUNA TARTARE & RAW VEGETABLES
Mango vinaigrette
22.00

SWORDFISH ROLLS
Served with aromatic bread and basil-passion fruit pesto sauce
23.00



The prices are in Swiss Francs - including service and VAT.

• OUR BOWS •

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

SHRIMPS

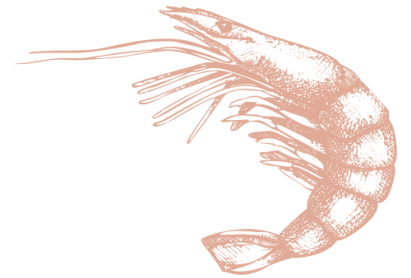
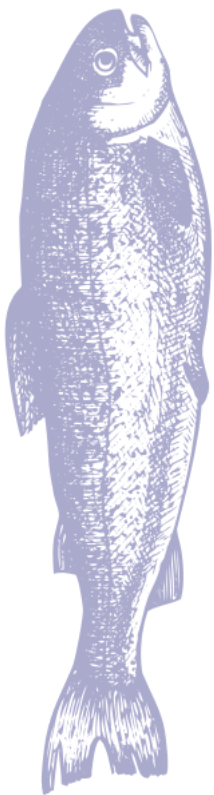
32.00

SWISS CHICKEN STRIPS

29.00

SMOKED TOFU 

26.00



• FISHES •

SPRING-PERFUMED SEA BASS

Artichoke cream, sautéed cherry tomatoes, fresh onion slices, artichokes, and Creole rice

34.00

MONKFISH BALLOTINE

Stuffed with herb-infused fish mousse, saffron-roasted potatoes, and roasted vegetables

38.00

SCALLOPS ON THEIR BED OF PUFF PASTRY

Fendant scallop roe butter, wakame seaweed mousseline, medley of vegetables

39.00



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MEATS

TEXAS RIBS BBQ

Coleslaw salad and country-style potatoes

36.00

21-DAY AGED BEEF ENTRECOTEMEDALLIONS ON THE BONE

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

43.00

ROAST RACK OF LAMB

Yellow carrot purée and thyme jus, served with black truffle dauphinois gratin

47.00

FARMHOUSE CHICKEN SUPREME

Fine herb and foie gras stuffing, rich jus, creamy polenta, and a medley of vegetables

37.00

SLOW-COOKED PIGLET BREAST

Glazed with orange, black pepper, and honey, served with a vegetable medley and sautéed potato skewer

35.00

BEEF TARTARE WITH APRICOT EAU-DE-VIE

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

21.00 (80g) / 36.00 (160g)



The prices are in Swiss Francs - including service and VAT.

• BURGERS •

WALLIS CHEESEBURGER

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

33.00

SALMON BURGER

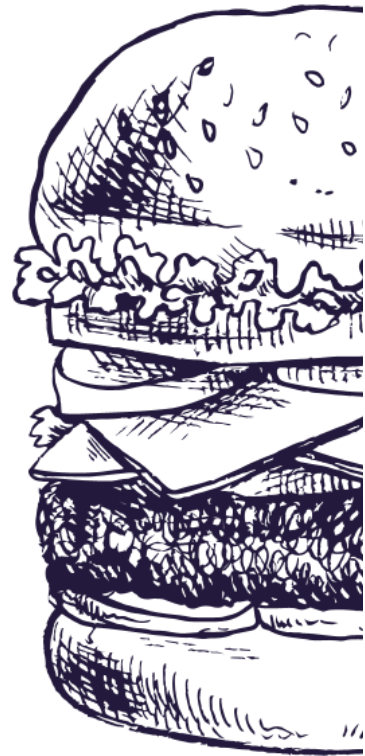
Salmon steak, avocado, curry sauce and red onions*

35.00

VEGGIE BURGER

Red bean steak, caramelized onions, fresh spinach, sun-dried tomatoes, homemade sauce

27.00



• PASTA & RISOTTO •



TAGLIATELLE WITH PRAWNS FLAMBÉED IN COGNAC

Bisque sauce and confit cherry tomatoes.

32.00

PAPPARDELLE WITH BRAISED BEEF CHEEK

Red wine sauce and aged Gruyère shavings

32.00

MOREL RISOTTO WITH CURED HAM CHIPS

Shavings of aged alpine cheese, arugula

35.00

FRESH HOMEMADE RIGATONI CARBONARA

Cream, bacon

31.00

ASPARAGUS & CRAB MEAT RISOTTO

Lemon oil and Parmesan shavings

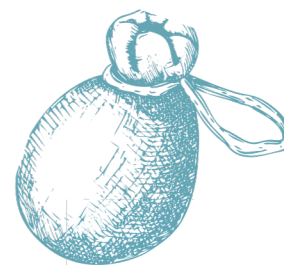
35.00



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• PIZZAS •



GARLIC BRED
3.50

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

NAPOLETANA

Tomato, fior di latte mozzarella, caper, anchovy and olives
22.00

CALZONE

Tomato, fior di latte mozzarella, ham
22.00

4 SAESONS

Tomato, fior di latte Mozzarella, ham, olives, mushrooms, 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 CHEESES

Fior di latte mozzarella, taleggio, raclette cheese, Grana Padano and gorgonzolla
26.00



GARLIC BRED AND MOZZARELLA
4.50

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

TONNATA

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

RUSTICA

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

CAPRA

Tomato, goat cheesre, grana padano, honey, nuts, rucola and oregano
26.00

DELICATA

Mozzarella fior di latte, pesto, Gorgonzola, dried tomatoes, hazelnuts
24.00

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



DESSERTS

TARTE TATIN

Served warm with a scoop of vanilla ice cream

14.00

DARK CHOCOLATE FONDANT

On a bed of pear with Cognac

15.00

LIMONCELLO CRÈME BRÛLÉE

Served with kiwi tartare

13.00

CHOCOLATE SPONGE CAKE

Raspberry compote and dark chocolate glaze

13.00

LIGHT MOUSSE OF FROMAGE FRAIS (LOW FAT CREAM CHEESE)

Valais strawberry filling, cocoa crumble, and Maldon salt

13.00

PAVLOVA

Pistachio cream and seasonal fresh fruits

14.00

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

PAN-FRIED SEA BASS FILLET

Steamed potatoes, purple carrots

18.00

PIZZA MARGHERITA

Tomato, fior di latte mozzarella and oregano

11.00

PIZZA PROSCIUTTO

Tomato, fior di latte mozzarella and ham

13.00

CHOICE OF ICE CREAM MÖVENPICK SCOOP

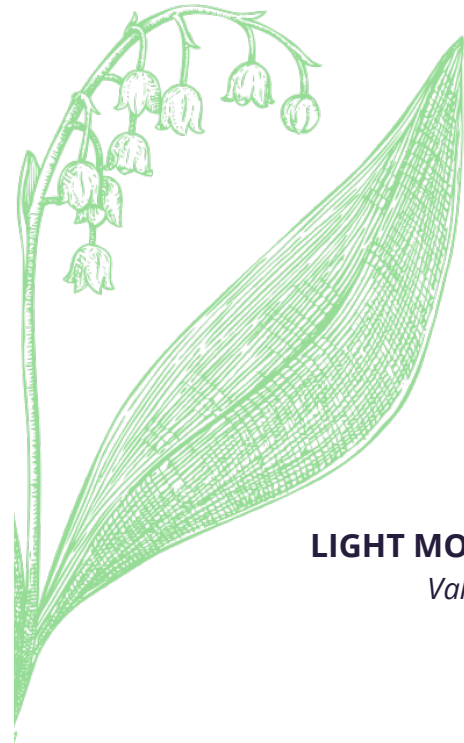
With Smarties

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 :

Cod - Denmark - Norway | Salmon - Scotland and Norway | Shrimps - Vietnam | Sea bass - France - Greece
| Anchovies - Italy | Swordfish - France - Sri Lanka | Scallops - Spain | Lobster - France - Canada |

Meat sources:

Beef - Switzerland | Pork - Switzerland | Chicken - Switzerland | Veal - Switzerland | Lamb - Ireland -
Switzerland | Charcuterie - Switzerland and Italy

*For hygiene reasons, mayonnaise and ketchup are not homemade.

