



# RESTAURANT AUBERGE DE SÂVIÈSE



## STARTERS

	)	○
<b>Vegetables chalet homemade soup</b> (on season)		13.-
<b>Pumpkin velouté homemade</b> (on season)		13.-
<b>Snails</b> (6 pieces or 12 pieces)	14.-	28.-
<b>Beef Carpaccio</b> with parmesan cheese, lime dressing, basil and French fries	18.50	26.-
<b>Special Valais IGP plate</b> cured ham, bacon, dried meat, garlic sausage and cheese	15.50	24.-
<b>Valais IGP dried meat plate</b> (beef)	16.50	25.-
<b>Smoked trout from Valais and its toasts</b> with green salad		32.-

## MALAKOFFS

served with pickles and onions

		○
<b>Malakoff menu</b> half mixed salad with 2 Malakoffs		21.-
<b>Malakoff per piece</b>		7.-

The Malakoff is a Vaud canton specialty, brought back by the Swiss soldiers on their return from the Crimean War. Its name comes from Fort Malakoff, which they besieged for 11 months. It was during this period that the soldiers got used to fry slices of cheese in a pan and which are at the origin of the succulent fried cheese fritters that we offer you today.

## SALADS

	)	○
<b>Green salad</b>	6.50	11.-
<b>Mixed salad</b>	8.50	15.-
<b>Italian salad</b> mozzarella, tomato, lettuce, basil, black olives	12.50	19.50
<b>Greek salad</b> feta cheese, tomato, lettuce, cucumber, red onion, black olives	15.-	23.-
<b>Mont-Blanc salad</b> Raclette AOP toasts, tomato, lettuce, corn, celery, walnuts	15.-	23.-
<b>Hot goat cheese salad</b> hot goat cheese toasts, tomato, lettuce, walnuts, apple, sesame seeds, honey	15.-	23.-

## PASTA

<b>Oven baked lasagna</b> (beef)	23.-	<b>Spaghetti</b>	
		bolognese sauce (beef)	23.-
		tomato and basil sauce	19.-

Origin of our cured meats

CH



We will be delighted to give you detailed



# RESTAURANT AVBERGE DE SAVIÈSE

**OPEN 7 / 7 – NON-STOP COOKING from 12:00 am till 11:00 pm**

## CHEESE FONDUES (min. 2 pers.)

all our cheese fondues are served with bread and made with white wine

### the traditional ones

<b>House cheese fondue</b> 100% Gruyère AOP	(for 1 person)	per person	24.-
<b>«Half and Half» cheese fondue</b> raw milk Gruyère AOP and thermized milk Vacherin Fribourgeois AOP		per person	29.-

### the Savièse's discoveries

<b>Alcohol free - «Half and Half» cheese fondue</b>		per person	27.-
<b>Lactose free - Goat cheese fondue</b> served with boiled potatoes, grapes and apples wedges	(for 1 person)	per person	32.-
<b>Royal cheese fondue</b> Half and Half champagne cheese fondue with morels mushrooms		per person	39.-
<b>Boletus mushrooms house cheese fondue</b>		per person	29.-
<b>Morels mushrooms house cheese fondue</b>		per person	35.-
<b>Green pepper and shallots house cheese fondue</b>		per person	27.-
<b>Tomato house cheese fondue</b> served with boiled potatoes		per person	27.-
<b>Valaisanne handmade beer house cheese fondue</b>		per person	26.-
<b>Champagne house cheese fondue</b>		per person	29.-
<b>Cognac house cheese fondue</b>		per person	26.-

#### Accompanying our cheese fondues:

★ Extra basket of boiled potatoes	4.-
★ Kirsch shot	4.-
★ Fruit plate grapes and apple wedges	4.-

## THE RACLETTE

Swiss speciality: slices of melted cheese served with boiled potatoes, pickles and onions

<b>Raclette menu</b> small special Valais IGP plate and 3 Raclette AOP portions	33.-
<b>Raclette AOP portion</b>	7.-

**Any meal ordered only with jugs of tap water will be increased of 2.- CHF p.p.**  
information on the possible presence of allergens in menu items. In case of allergy or intolerance, please

# RESTAURANT AUBERGE DE SAVIÈSE



## MEAT FONDUES

(min. 2 pers.)

<b>Bourguignonne fondue 210 g</b> (beef) small pieces of sirloin steak, cooked «fondue style» in boiling oil – a regional speciality – served with various homemade sauces and French fries	per person	41.-
<b>Chinese fondue «all you can eat»</b> (beef) thin slices of beef, cooked «fondue style» in boiling bouillon served with various homemade sauces and French fries	per person	44.-
<b>Fondue Savièsarde 260 g</b> per person (beef) slices of flavored beef with Valais spices, cooked «fondue style» in a special aromatical boiling bouillon, served with various homemade sauces and French fries	per person	48.-

## MEATS

<b>Beef steak</b> (210 g) and its homemade butter served with French fries, vegetables and a green salad	34.-
<b>Veal «émincé à la Zurichoise»</b> thin slices of veal – Swiss speciality – in Zürich style sauce served with homemade rösti	39.-
<b>Grilled veal sausage</b> served with French fries and vegetables	22.-
<b>Longeole IGP from Geneva</b> sausage made from pork and flavored with fennel seeds, a local specialty, served with Geneva green lentils and a small green salad	27.-

## SUGGESTIONS

<b>«Le Rustique du Savièse»</b> 25.- pasta, potatoes, Gruyère AOP, bacon IGP from Valais and cream, served with a green salad	<b>Perch filets meunière</b> (fish) 34.- Served with homemade tartar sauce, French fries and a green salad
<b>«Les croûtes»</b> melted cheese on toasted bread	<b>Orsonnens tofu</b> (depending on delivery) 27.- Made by the monks of the village of Orsonnens in the Swiss canton of Fribourg, served with sautéed vegetables and homemade tomato sauce
★ <b>Raclette cheese AOP «croûte»</b> 19.-	
★ <b>Royal «croûte»</b> 22.- Raclette AOP, ham and Bio Swiss egg	
<b>Omelette (Bio Swiss free range eggs)</b> 17.- served with a green salad	<b>Our Homemade Rösti</b>
★ <b>With dried bacon IGP from Valais</b> 19.-	★ <b>Nature</b> 15.-
★ <b>With ham and Gruyère cheese AOP</b> 19.-	★ <b>Royal Gruyère AOP, ham and Bio Swiss egg</b> 21.-
<b>Vegetables Pan</b> 15.-	<b>Children's menu</b> 13.-
<b>French fries portion</b> 5.50	★ <b>Chicken fritters</b> French fries and vegetables
	★ <b>Veal sausage</b> French fries and vegetables
	★ <b>Spaghetti bolognese</b> (beef)



follow us  
on Instagram

**Origin of our fish/meats**

Trout CH - Perchs EE - Meats CH

contact our staff who will be happy to inform you.



# RESTAURANT AUBERGE DE SAVIÈSE

## SUMMER MENU 2021

### WINES & COCKTAILS

	Cont.	Prix
<b>Gamaret of Geneva - Cave des Rothis Dardagny AOC (red)</b>	1 dl	5.10
<b>Pinot Blanc of Geneva «Le Prieuré» Satigny AOC (white)</b>	1 dl	4.80
<b>Côtes de Provence - Château de Guiranne (rosé)</b>	1 dl	4.60
<b>Sangria Homemade</b>		8.-
<b>Williamine Spritz <i>by Geneva Discovery</i></b>		14.-
<b>Mojito</b>		14.-
<b>Caïpirinha, Caïpiroska</b>		14.-
<b>Virgin Mojito (alcohol free)</b>		9.-

### STARTERS / MAIN

<b>Melon with cured ham IGP from Valais</b>	16.-	24.-
<b>Roastbeef Savièsard</b> (served cold) homemade tartar sauce, French fries and green salad	19.-	29.-
<b>Salad of duck breast from Périgord and smoked in Valais</b> tomato, lettuce, red onions, walnuts with an Italian sauce dressing	17.-	26.-
<b>Red tuna carpaccio with parmesan cheese</b> basil and a lime sauce dressing served with French fries	18.-	28.-
<b>Smoked trout from Valais and its toasts</b> with green salad		32.-
<b>Pataclette</b> (6 pieces) half swiss potato hollowed out and filled with choice of: Vacherin Fribourgeois AOP, Gruyère AOP or Raclette du Valais AOP		18.-

### MAIN COURSES

<b>Cordon Bleu (ham and cheese pork escalope) stuffed with Vacherin Fribourgeois AOP</b> served with vegetables and French fries		24.-
<b>Fera fillet meunière (fish) from the Léman Lake</b> (depending on delivery) served with vegetables and French fries		36.-
<b>Savièse Casserole</b> with potatoes, bacon IGP from Valais, onions, Raclette AOP served with a small green salad		24.-
✓ <b>Orsonnens tofu</b> (depending on delivery) with sautéed vegetables and homemade tomato sauce The tofu is made by the monks of the village of Orsonnens in the canton of Fribourg in Switzerland.		27.-
<b>Longeole IGP from Geneva</b> sausage made from pork and flavored with fennel seeds, a local specialty, served with Geneva green lentils and a small green salad		27.-

#### Origin of our fish/meats

Fera, Trout CH - Tuna LKA - Duck F - Meats CH

# ALCOHOLS AND BEVERAGES

<b>APERITIFS</b> from 15 to 45 % vol.	Cont.	Price
Martini Red or White	4 cl	5.50
Porto Red or White	4 cl	5.90
⊕ Appenzeller	4 cl	5.90
Americano	4 cl	10.-
Campari	4 cl	7.-
Pastis 51, Ricard	2 cl	3.70
Pastis 51, Ricard	4 cl	6.50
Kir Cassis (Blackcurrant cream)	1 dl	5.-
Suze	4 cl	5.50
Aperol Spritz		10.-

<b>SPIRITUOUS</b> from 37,5 to 43 % vol.		
Cognac Rémy Martin	2,5 cl	15.-
Calvados	4 cl	9.-
Vodka Absolut or Zubrowka	4 cl	10.-
Gin Bombay Sapphire	4 cl	10.-
Whisky JB / Ballantines / JW Red	4 cl	12.-
Chivas / Jack Daniel's / JW Black	4 cl	14.-
Rhum Havana 7 Añejo	4 cl	12.-
Rhum Don Papa	4 cl	15.-
⊕ Williamine Morand	4 cl	9.-
⊕ Raspberry/Abricotine Morand	4 cl	9.-
⊕ Kirsh	4 cl	8.-
⊕ "Moitié-Moitié" Morand	4 cl	9.-
⊕ Plum, ⊕ Apple	4 cl	7.-
Grappa, Limoncello	4 cl	7.-
Old Plum / Old Lie	4 cl	9.-
Marc of Wallis	4 cl	7.-

<b>CHAMPAGNE</b>		
Coupe de Champagne	1 dl	12.-
Kir Royal	1 dl	14.-

<b>WHITE WINES</b>		
⊕ Chasselas of Geneva	1 dl	3.90
⊕ Fendant	1 dl	4.30
⊕ Chardonnay of Geneva	1 dl	4.40
⊕ Johannisberg	1 dl	4.40
⊕ Mont-sur-Rolle "Grand Cru"	1 dl	4.80

<b>RED WINES</b>		
Côtes du Rhône	1 dl	3.80
⊕ Gamay of Geneva	1 dl	3.90
⊕ Dôle of Wallis	1 dl	4.20
⊕ Pinot Noir of Wallis	1 dl	5.90

<b>ROSÉ WINES</b>		
⊕ Rosé de Goron of Wallis	1 dl	3.90
⊕ Dôle Blanche of Wallis	1 dl	4.40

<b>MODERATE PRICE DRINKS</b>		
Glass of Lemonade	3 dl	3.-
Glass of Milk	3 dl	3.-
Glass of Syrup	3 dl	3.-

<b>COMPOSED DRINKS</b>	Cont.	Price
Gin / Vodka (Tonic or Orange)	4 cl	10.-
Rhum / Whisky Coca	4 cl	12.-

<b>LIQUORS</b> from 18 to 42 % vol.		
Fernet Branca	4 cl	9.-
⊕ Williamine Morand	4 cl	9.-
Cointreau	4 cl	9.-
Sambuca / Get 27	4 cl	9.-
Baileys, Grand-Marnier	4 cl	9.-
Amaretto	4 cl	7.-

<b>DRINKS WITHOUT ALCOHOL</b>		
<b>MINERAL DRINKS</b>		
⊕ Henniez Still Water	5 dl	4.40
⊕ Henniez Sparkling Water	5 dl	4.40
Coca-Cola	3,3 dl	4.90
Coca-Cola Zero	3,3 dl	4.90
⊕ Romanette Lemonade	3,3 dl	4.60
⊕ Sinalco Orangeade	3,3 dl	4.60
Schweppes Tonic	2 dl	4.60
Bitter Red St-Pellegrino	1 dl	4.60

<b>FRUITS JUICE</b>		
Granini Tomato / Pineapple	2 dl	4.60
⊕ Granini Wallis Apricots	2 dl	4.60
⊕ Granini Williams Pear	2 dl	4.60
⊕ Ramseier Apple Juice	3,3 dl	4.90
Ice-Tea Lemon / Peach	3 dl	4.50
⊕ Rivella Red	3,3 dl	4.90

<b>HOT DRINKS</b>		
Coffee, Espresso, Ristretto		3.80
Coffee "Renversé"		4.60
Coffee, Espresso, Ristretto (Decaffeinated)		3.90
Cappuccino		4.90
Black Tea or Green Tea		3.60
⊕ White Tea with Swiss Edelweiss Flower		5.90
Infusion		3.60
⊕ Hot or Cold Chocolate		4.60

<b>BEERS</b>			
⊕ SWISS BEER Draft	2 dl	3 dl	5 dl
Feldschlössen Original	3.40	4.80	7.80
Feldschlössen White	3.60	4.90	8.20
Feldschlössen Amber	3.60	4.90	8.20
Wallis Handmade	3.80	5.20	8.60
Spring/Christmas Beer	3.60	4.90	8.20
(in season)			

⊕ SWISS BEER Bottle			
Feldschlössen Without Alcohol	3,3 dl	5.20	
Calvinus of Geneva Blonde	3,3 dl	5.90	

<b>FOREIGN BEER Bottle</b>		
Heineken	2,5 dl	4.90

ask for our wine list

# RESTAURANT AUBERGE DE SÂVIÈSE

## DESSERTS MAISON



### FLAN CARAMEL

Réalisé par notre Chef  
Fr. 7.00



### MERINGUES & DOUBLE CRÈME

Meringues artisanales au feu de  
bois et double crème de Gruyère  
Fr. 11.00



### CRÈME BRÛLÉE

Réalisée par notre Chef  
Fr. 9.00

# RESTAURANT AUBERGE DE SÂVIÈSE

## DESSERTS MAISON



### CRUMBLE AUX POMMES

Réalisé par notre Chef  
Fr. 8.00



### TIRAMISU

Réalisé par notre Chef  
Fr. 11.00



### TARTE AUX POMMES

Servi chaud    Avec glace vanille  
Fr. 7.00            Fr. 10.50

# RESTAURANT AUBERGE DE SÂVIÈSE

## DESSERTS



**GRIOTTES AU KIRSH**

Fr. 11.00



**IRISH COFFE**

Whisky, café et crème chantilly

Fr. 11.00



**CASSATA**

Nature

Fr. 7.00

Arrosée

Fr. 10.00



**PARFAIT MOCCA**

Nature

FR. 8.00

Flambé

FR. 11.00



# RESTAURANT AUBERGE DE SÂVIÈSE

## DESSERTS



### MINI VIENNETTA

Nature                      Avec chantilly  
CHF 7.00                      CHF 9.00



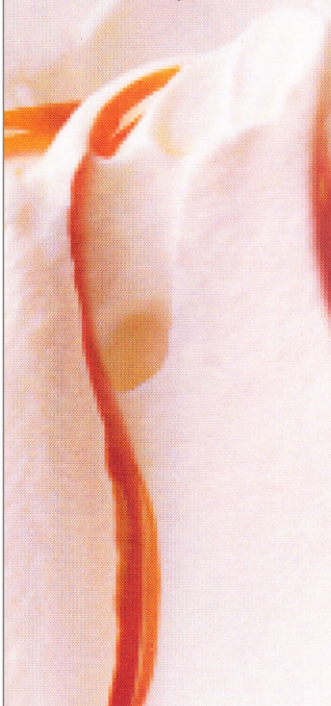
### YACHY

Glace vanille - Glutenfree  
Fr. 7.00



### MOELLEUX AU CHOCOLAT

Servi chaud                      Avec chantilly  
Fr. 9.00                      Fr. 11.00



**VANILLA DREAM**



**ESPRESSO CROQUANT**

Contient des fruits à coque



**SWISS CHOCOLATE**



**BLUEBERRY  
CHEESECAKE**

The most important ingredient in ice cream is cream! So we use only the best. Our farmers have small forms which are located in the serenity of the Alps. Our cows are mostly in open stalls and lawns, fed primarily on grass, flowers and herbs.

Die wichtigste Zutat von Glace ist Rahm! Daher verwenden wir nur den besten. Die kleinen Höfe unserer Bauern liegen in beschaulicher Alpenlandschaft. Unsere Kühe leben grösstenteils in offenen Ställen und auf Weiden, wo sie sich vor allem von Gras, Blumen und Kräutern ernähren.

L'ingrédient le plus important dans la crème glacée, c'est la crème ! Nous utilisons donc seulement la meilleure. Nos paysans ont de petites exploitations situées dans le calme des Alpes. Nos vaches sont pour la plupart élevées dans des fermes et des prairies ouvertes et se nourrissent principalement d'herbe, de fleurs et de plantes.

L'ingrediente più importante di un gelato è la panna. Ecco perché usiamo solo la migliore. I nostri contadini hanno piccole fattorie situate in luoghi idilliaci nel cuore delle Alpi. Le nostre mucche, tenute in stalle all'aperto circondate da vasti pascoli, si nutrono principalmente di erba, fiori ed erbe.



La boule Fr. 3.80

Suppl. Chantilly Fr. 2.00



**LEMON & LIME**



**APRICOT**



**PEAR**



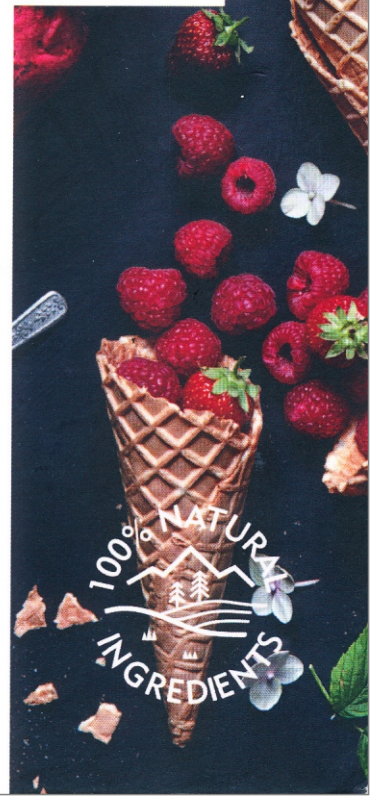
**RASPBERRY &  
STRAWBERRY**

“Open a window into the garden of pleasure” Ueli Prager, our founder, believed that natural ingredients would provide pleasurable indulgence. We believe that pure, natural ingredients create a delicious and premium ice-cream experience.

«Öffne ein Fenster zum Garten des Genusses» Ueli Prager, unser Gründer, war überzeugt, dass es für höchsten Genuss natürliche Zutaten braucht. Wir sind überzeugt, dass die Verbindung reiner, natürlicher Zutaten für ein unvergleichlich köstliches Glaceerlebnis sorgt.

«Ouvre une fenêtre sur le jardin du plaisir». Ueli Prager, notre fondateur, était convaincu que les ingrédients naturels seraient source de plaisir. Nous croyons qu'il est possible de créer une expérience glacée délicieuse et exceptionnelle avec des ingrédients purs et naturels.

“Aprite una finestra sul giardino del piacere”: Ueli Prager, il nostro fondatore, ha sempre creduto che solo gli ingredienti naturali possano regalare il vero piacere del gelato. E noi siamo convinti che il connubio di ingredienti puri e naturali offra un'esperienza senza pari in termini di gusto



100% NATURAL  
INGREDIENTS



### **DANEMARK**

Crème glacée Vanilla Dream, sauce au chocolat, chantilly.

Fr. 11.00



### **ICE COFFEE**

Crème glacée Espresso Croquant, café, chantilly et biscuit.

Fr. 11.00



### **CHOCOLAT LIÉGEOIS**

Crème glacée Swiss Chocolate and Vanilla Dream, sauce au chocolat et chantilly.

Fr. 11.00



### **SAVIÈSE**

Sorbet Apricot arrosé d'Abricotine.

Fr. 12.50



### **VALAISANNE**

Sorbet Pear arrosé de Williamine.

Fr. 12.50





### **COLONEL**

Sorbet Lemon & Lime arrosé de  
Vodka.

Fr. 12.50



### **YAIKEL**

Sorbet Raspberry & Strawberry  
arrosé de Maraschino.

Fr. 12.50



### **GÉNÉRAL**

Crème glacée Vanilla Dream arrosée  
de Whisky.

Fr. 12.50



La crème utilisée pour les glaces Mövenpick provient de petites exploitations agricoles. Les vaches se nourrissent principalement d'herbe, de fleurs et de plantes des alpes Suisse.

The cream used to produce Mövenpick ice cream come from small farms. The cows are mostly in open stalls and lawns, fed primarily on grass, flowers and herbs from Swiss Alps.