



GLACIER 3000

High level experience.

Restaurant Botta

Menu propositions

2019



We have created these menus for you. We look forward to pamper you with our cooking. The menus are proposals and you can mix them as you like. We are at your disposal to advise you and suggest other menus. The rates are in Swiss francs and for groups from 10 people.

Meat

<u>Menu Dôme</u>	31.00
Green salad	7.00
Lasagne with bolognese sauce	17.00
Sorbets strawberry and lemon, chantilly cream	8.00
<u>Menu Tsanfleuron</u>	35.00
Vegetable soup	8.00
Pistou tagliatelle, tomatoes and rocket salad	17.00
French toast with apple and cinnamon	8.00
<u>Menu Ebnefluh</u>	46.00
Salad of the Alps (green salad with bacon, cheese and croutons)	12.50
Poultry breast with mushrooms, polenta and vegetables	25.50
Blueberry tart	8.50
<u>Menu Breithorn</u>	50.00
Tomato soup	9.50
Roasted fillet of pork with mustard sauce, mashed potatoes and vegetables	31.50
Meringue with cream of Gruyère	10.00
<u>Menu Geltenhorn</u>	48.00
Salad from Vaud (tomme cheese and sausage from Vaud)	12.50
Roasted chicken with thyme, risotto and sautéed zucchini	23.50
Sherbet Williamine	12.50

<u>Menu Arpelistock</u>	<u>49.00</u>
Pastry filled with goat's cheese and salad	12.50
Rösti Zürich style (sliced veal, mushroom sauce)	27.00
Chocolate cake and its heart of melting chocolate	10.00
<u>Menu Doldenhorn</u>	<u>43.00</u>
Mixed salad	9.00
Pork scallop with a creamy sauce, wild rice and vegetables	22.50
Sherbet from Wallis	12.00
<u>Menu Oldenhorn</u>	<u>45.00</u>
Dubarry soup (cauliflower soup)	9.50
Veal stew, pilaf rice	27.50
Bavarois cream dessert with red berries	8.50
<u>Menu Grosses Rinderhorn</u>	<u>41.00</u>
Aubergine filled with vegetables	11.50
Sliced chicken with mushroom sauce, tagliatelle, vegetables	21.50
Ice cream	8.50
<u>Menu Wildhorn</u>	<u>46.50</u>
Salad mediterranean style (croutons with tapenade and dried tomatoes)	12.50
Sliced beef Stroganov, rösti and vegetables	25.50
Fresh fruit salad	9.50

Menu Wildstrubel 71.50

Fried fish, tartare sauce 13.00

Square of veal from Simmental, potato gratin and vegetables 48.50

Ice coffee 10.50

Menu Balmhorn 50.00

Kebab of the Alps with green salad 12.50

Roastbeef with béarnaise sauce, potato gratin and vegetables 28.50

Lemon tart decorated with meringue 9.50

Menu Les Diablerets 53.00

Vegetable soup 8.50

Fillet of beef with pepper sauce, sautéed potatoes and tomato with herbs 36.50

Profiterole chou pastry 10.00

Fondue et raclette

Menu Raclette 44.00 (54.00)

Small plate of Swiss air-dried meat 9.50

Raclette of Les Diablerets, 3 per person 26.00

(Raclette of Les Diablerets at discretion) 36.00)

Fresh fruits carpaccio 9.00

Menu Fondue 46.50

Air-dried meat, raw ham and smoked bacon with rye bread 13.50

Cheese fondue « Petit Diable » 24.00

Colonel sherbet 9.50

Menu Chinese Fondue	55.50
Green salad	8.50
Chinese fondue with beef and chicken Sauces and french fries	38.00
Black forest cake	9.50

Fishes

Fillet of sea bream, white butter sauce, gratin and vegetables	39.00
Fillet of salmon, vierge sauce Potatoes and vegetables	36.00
Kebab of shrimps with garlic sauce, rice and vegetables	35.00

Vegetarian meals

Mushroom pastry, rice	26.00
Vegetarian rösti	26.00
Gratin of pasta with vegetables	25.00
Vegetables lasagna	25.00
Pistou tagliatelle, tomatoes and rocket salad	17.00