



GLACIER 3000

High level experience.

– STARTERS –

Seared Foie Gras Roll 19 CHF
With pear-ginger chutney

Alpine Salad

Green Salad, tomatoes, Bread-Crumbs, raw ham, dried meat and egg

Starter 17 CHF

Main 27 CHF

Mixed salads 11 CHF

Seasonal leaf salad 9 CHF

Homemade mushroom soup 12 CHF

PLATE OF THREE CANTONS

Raw bacon, smoked meat, rawham,
dried sausage and sliced cheese

per portion 26 CHF

DRIED MEAT FROM VALAIS

per portion 28 CHF

Beef, veal and pork sourced from Switzerland.

Duck sourced from France.

Our dishes may contain allergens:

Please ask staff for details.

– MAINS –

Sliced Veal Olden-Alpine-Style 35 CHF
With morels and rösti

Rösti Alpine-Style 29 CHF
With Raclette-Cheese, dried meat and raw ham

Brook Trout filet

Fish farm Guibert, Montreux 39 CHF
Meuniere-Style with Homemade Tartar-Sauce, with baby-potatoes and seasonal vegetables

Entrecôte Premium from our Region

Café de Paris sauce, seasonal vegetables and Rösti-Frites
Approx. 200 grammes 54 CHF

Botta's Raclette Burger 29 CHF
Meuniere-Style with Homemade Tartar-Sauce, with baby-potatoes and seasonal vegetables

Chasselas-Risotto 25 CHF
With seasonal vegetables (available in vegan)

– SWISS SPECIALITIES –

Cheese fondue from Les Diablerets

Traditional, served with bread 26 CHF

With tomatoes, served with potatoes 28 CHF

With black truffles, served with bread 35 CHF

ADDITIONAL COVER 10 CHF

Raclette from Les Diablerets

Unlimited with potatoes 32 CHF

Portion with potatoes 9 CHF

Bon appétit!