



GLACIER 3000

High level experience.

– STARTERS –

Seared Foie Gras Roll	19 CHF
Seasonal 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 white butter sauce, with baby-potatoes and seasonal vegetables	
Entrecôte Premium from our Region	
Café de Paris sauce, seasonal vegetables and Rösti-Fries	
Approx. 200 grammes	49 CHF
Pulled Beef Burger "Scex-Rouge"	29 CHF
Bacon, Raclette cheese, tomatoes, meat stock, Rösti-Fries	
Chasselas-Risotto	25 CHF
With seasonal vegetables (available in vegan)	
Bread beed with mushrooms	27 CHF
Toasted bread with garlic, white wine, cream	

– 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!