

1650 by LeMontBlanc

ENGLISH



Inspired by the richness of local and Swiss produce, Chef Yannick Crepaux's menu reinvents itself with the seasons, exalting each ingredient with precision and celebrating the art of sharing in a warm and indulgent spirit.

Served from 12:00 to 13:30 every lunch and from 19:00 to 21:30 on Monday and Tuesday.

Tapas to share or not

TARTINE	
Sérac local whey cheese	21
FOCACCIA	
Beef tartare, smoked Parmesan, rocket salad, sun-dried tomato	39
TREMPETTES	
Corn, buckwheat, chili, carrot and ginger hummus	19
GIGI'S ARANCINIS (PER PIECE)	
Safran from Lens village, pistachio	6
CORBYRE'S ALPINE CHEESE	
Thinly slices	22
WALISER PLATTER FROM COTTER BUTCHERY	
Air-dried beef, cured ham, dry-cured bacon, sausage, Wallis AOP rye bread & condiments	48

From here and far – To start

CHEF'S VITELLO TONNATO	
Simmental's veal tartare, tuna siphon, citrus and hazelnut	39
M. BESSON'S LITTLE WARM GOAT CHEESE	
Fruity rye bread	28
MR. MAYOR'S DELUXE FREE-RANGE EGG (ICOGNE)	
Agria potato, summer truffle, crispy crouton	49



Sharing bowls

GRAIN TABBOULEH

Einkorn wheat, fresh herb, flower, fresh mint, versjus dressing 32

WALISER DAHL

Red lentils, goat yogurt, lovage from our garden 32

GOURMET CRUNCH

Spinach salad, macadamia nuts, Belp cheese, sphere, smoked maple syrup 29

CAESAR SALAD

Heart of lettuce, homemade breaded chicken, smoked Parmesan, sun-dried tomato, anchovy, bacon 32

Cocottes

SUMMER POT-AU-FEU

Veal tongue, yuzu kosho, summer vegetables, summer truffle 52

PLEASE DRAW ME A SHEEP

Upper Wallis lamb shoulder with wild thyme 62

THE RÖSTI... MIAM !

Wallis raclette cheese, chanterelle mushroom, wild garlic, red onions 31

Casse-croute

THE BURGER « LC »

Rawyl butcher's patty, smoked raclette cheese, grilled bacon, ketchup, Basil mayonnaise, baby lettuce, sun-dried tomato 42

LOBSTER ROLL

Wasabi, yuzu, avocado 47

HOT DOG

Shallot confit, Vienna sausage, mustard seed, summer truffle 47

SWISS OSCIETRA CAVIAR OONA (BE)

Blinis, Gruyère double cream, cucumber, fresh herb

50gr / 100gr

350 / 650



Little extras

FRENCH FRIES.	11
DELUXE FRENCH FRIES Smoked Parmesan, summer truffle	24
SEASONAL VEGETABLES Espelette pepper, olive oil	14

Vik « very important kid »

Swiss ribe eye steak, mashed potatoes, light meat jus	37
Homemade breaded chicken tenders and homemade fries	28
Fish fillet and seasonal vegetables with olive oil	31

Les desserts

PAVLOVA Pomegranate, red berries, sumac, double cream	26
CRUNCHY BISCUIT Caramelized almond, coconut, lime	28
ROASTED WALLIS APRICOT Thyme ice cream, vanilla- mascarpone cream, crepe dentelle, pecan nut	29
ICE CREAM Coffe, caramel, chocolate, hazelnut, pistachio, vanilla, yogurt	Boule/ 6
SORBET (VEGAN, LACTOSE FREE) Almon, lemon, coconut, strawberry, raspberry, Passion fruit-mango	Boule/ 6

Prices in Swiss Francs. Service charge and VAT 8.1% included.

For any allergies or intolerances, we will be happy to provide information about the ingredients used in our dishes.

Meats sourced from Switzerland. Our fish is sourced from Switzerland, Norway and Atlantic Ocean.

In our commitment to quality and depending on arrivals, some products may be unavailable. We apologize for any inconvenience.