

# l'Atelier de *Mirto*

Menu served at l'Atelier, exclusively to hotel guests

Lunch between 12:00pm to 1:45pm

Dinner between 7:00pm to 10:00pm

Seasonal soup of the day	... 18
Mountain style barley soup with black truffle	... 30
Mix of crunchy salads, lemon vinaigrette	... 12
Grisons salmon ceviche, lime, coriander, chilli pepper	... 32
Cured and dried meat from Valais, mountain cheeses and pickled vegetables	... 28
Dried meat plate and pickled vegetables	... 30
Valais cured ham (PDO)	... 30
Simmental veal and foie gras terrine, red onion and blueberry vinegar marmalade	... 32
Saffron risotto "Gran Riserva", red chicory and candied lemon (2 people minimum) per guest.	... 28
Maccheroncelli, "black nose" Valais lamb ragout	... 30
<i>Cheese fondue (from Verbier creamerie):</i>	
Traditional fondue	... 30
Tomato fondue	... 32
Fondue with black truffle	... 54
Local pikeperch fillet "en escabèche", stir-fried rice with vegetables	... 44
Stuffed St Gallen chicken, black truffle, port reduction and winter roots	... 52
Candied pork cheeks with red wine and smoked bacon, polenta <i>gratinée</i>	... 44
Big beef burger, bacon, Bagnes cheese, pickles, tartar sauce and french fries	... 38
Traditional beef tartare, toasts and french fries	... 44
Roasted aged Simmental beef, reduced meat juice in shallots and gamay, soft salsifies	... 56
Selection of swiss cheeses	... 18
Artisanal yogurt espuma sented with vanilla, caramelized pears	... 18
Chocolate soufflé, chocolate and ginger ice cream	... 18
Homemade sorbets and ice creams (per scoop)	... 6
Dessert of the day	... 15