

# L'Atelier de *Mirto*

Lunch between 12:00pm to 1:45pm  
Dinner between 7:00pm to 10:00pm

Tomatoes from the Saillon vegetable garden and mozzarella from Val de Travers	... 28
Purple eggplants from Saillon, red peppers, mustard and arugula	... 28
Risotto "Gran Riserva" with safran, shredded candied oxtail (2 people minimum) per guest.	... 28
Brigue semolina tagliolini, guanciale, tomato and sbrinz cheese	... 28
Mont d'Or snails, black garlic and rice chips	... 34
Fera from Lake Zug, tarragon emulsion and green beans	... 44
Trout from Swiss lakes, fermented red pepper and fennel	... 46
Appenzell duck lacquered with flat peaches, carrots and nasturtium	... 54
Simmental veal cheeks, summer mushrooms and lovage	... 46
Piece of beef from the Lucerne pastures, lemon and chilli pepper juice	... 56
Selection of swiss cheeses	... 18
Tomme du Bougne, mostarda with candied fruits	... 18
Valais apricot cheesecake	... 18
Chocolate fondant, heart of vanilla ice cream and black cherries	... 18
Homemade sorbets and ice creams (per scoop)	... 6

## And still. . .

Mix of crunchy salads, lemon vinaigrette	... 14
Cured and dried meat from Valais, mountain cheeses and pickled vegetables	... 28
Raw ham "de Bosses" (Aosta Valley)	... 30
Cheese fondue (from Verbier creamerie): traditional or tomato	... 34 or 36
Traditional beef tartare, toasts and french fries	... 44

## For the whole table

### Menu "Terroir" CHF 95

4 courses tasting menu

Wine pairing CHF 45

Cheeses tasting CHF 15

### Menu "Atelier" CHF 135

6 courses tasting menu

Wine pairing CHF 65

Cheeses tasting CHF 15