















MA PARENTHÈSE
GUSTATIVE
#ANZEINDADDICT

Enjoy!







OUR STARTERS

Soup of the day <i>Served with croutons and grated cheese</i>	 	11.--
L'Ardoise du Refuge <i>Dried meat, beef sausage from «Cergnement», fried bacon, raw ham, alpine cheese from the Tour d'Ai</i>	 	1/2 18.-- 26.--
L'Ardoise de fromage <i>Alpine cheese from the Tour d'Ai, goat cheese from Anzeindaz, «Séré fumé», tommes vaudoise and Tête de Moine</i>	  	20.--

OUR SALADS

Farmer Salad <i>Mixed salad, tomatoes, croutons, hard-boiled egg, sliced chicken, shavings of Tour d'Ai cheese</i>	 	23.--
Salad with fresh goat cheese from Anzeindaz <i>Mixed salad, tomatoes, goat cheese from Anzeindaz, honey, roasted seeds, and basil sauce</i>	 	23.--
Mixed salad <i>small (small bowl) / Large (plate) 1 hard-boiled egg (+ Fr. 2.-)</i>		6.-- 11.--

OUR SAVOURY CRÊPES

La Montagnarde <i>Reblochon cheese, potatoes, bacon, cream, pickled onions</i>	 	20.--
La Campagnarde <i>minced meat, grilled peppers, pickled onions, grated Gruyère, fried egg</i>	 	20.--
The Vegetarian <i>goat cheese and fresh vegetables</i>	 	20.--





*** Shared dish: plate & extra cutlery 3.--

For information on allergens, please contact
the service staff. Thank you! ***

OUR MAIN COURSES

Paillasson d'Anzeindaz <i>Rösti and carrots, «Tomme vaudoise» gratinated with honey</i>		23.--
Penne du Chalet <i>Penne, fried potatoes, bacon, onions, Gruyère cheese, crème fraiche</i>	 	21.--
Croûte au fromage Nature <i>Toasted bread, white wine, onions, raclette cheese and pickles + ham (+Fr. 3.-) / + fried egg (+Fr. 2.--)</i>	  	20.--
Fried sausage (Switzerland/180g) <i>Farmer's pork sausage, wine and onion sauce,</i> spätzli		23.--
Fondue (from 2 p. / surcharge Fr. 2.- if single person) <i>Fondue (60% Vacherin, 40% Gruyère) 220g</i>	 	26.--










FOR THE LITTLE ONES (up to 12 years)

Penne du Chalet <i>Penne, fried potatoes, bacon, onions, Gruyère cheese, crème fraiche</i>	 	12.--
Penne with olive oil	 	10.--

*** Shared dish: plate & extra cutlery 3.--

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DESSERTS

Homemade fruit cake (see daily display)	 	from 7.--
Meringue with double cream, blueberry coulis	 	10.--
Sweet Crepes	 	
• Nutella		9.--
• Jam (raspberry or apricot)		8.--
• Butter and sugar		7.--
Supplement:		
• Double cream		3.50
• Whipped cream		2.--
Cornet Ice Cream <i>Vanilla / Chocolate / Strawberry</i>	 	3.50
Rocket Ice Cream		2.--