

Cold Starters

1/2

Green salad		Fr. 7.-
Mixed salad	Fr. 10.-	Fr. 15.-
« La Prairie » salad	Fr. 16.-	Fr. 24.-
(Salmon, foie gras, smoked duck breast and salads)		
Caprese salad with basil sorbet		Fr. 14.-
(tomato, mozzarella, olive oil and basil)		
Herbed salmon tartare	Fr. 18.-	Fr. 26.-
shrimp and smoked salmon rillettes	Fr. 16.-	
Warm goat cheese salad	Fr. 15.-	Fr. 22.-

Warm Starters

Soup of the day		Fr. 7.-
Tomato soup		Fr. 7.-
Mushrooms in puff pastry		Fr. 17.-
Snails Bourguignonne	Fr. 13.-	Fr. 26.-
	(6 pieces)	(12 pieces)

Fish & seafood

Cream and basil salmon	Fr. 36.-
Perch fillets with tartar sauce	Fr. 32.-

Our Meats

Duck brest in honey sauce	Fr. 38.-
Grilled Beef Fillet	Fr. 45.-
Grilled Beef entrecote Parisienne	Fr. 28.-
“Hell fire” rump steak	Fr. 35.-
Rack of lamb roasted with thyme (min. 2 pers.)	Fr. 42.- p. p.
Beef Tartar knife cut	Fr. 42.-
Homemade cordon bleu	Fr. 45.-

Choice of Sauces

Morel Mushrooms	Fr. 8.-
Green Pepper	Fr. 6.-
Mushrooms	Fr. 6.-

Butters

Maitre d’hotel	Fr. 4.-
Wine merchant	Fr. 4.-
House butter	Fr. 4.-

From the Cauldron *1/2*

Dried meat Platter	Fr. 18.-	Fr. 30.-
Valaisanne Platter	Fr. 16.-	Fr. 28.-
Cheese fondue		Fr. 24.- p.p.
Cheese fondue with bolet mushrooms		Fr. 29.- p.p.
Cheese tomato fondue		Fr. 26.- p.p.
Cheese shallot fondue		Fr. 26.-
Grilled cheese on bread with ham and egg		Fr. 19.-
Raclette with a Valaisanne Starter (min. 2 pers)		Fr. 34.- p.p
Raclette without starter (min. 2 pers)		Fr. 28.-p.p
Country style roesti		Fr. 18.-

Our Meat Fondues

Chinese fondue (min. 2 pers.)	Fr. 41.- p.p
Fondue « La Prarie » (min. 2 pers.) (Beef, veal, chicken, vegetable and bolet mushrooms bouillon)	Fr. 43.-p.p

Our Pastas

Salmon tagliatelles	Fr. 24.-
Penne al arrabiata	Fr. 20.-
Spaghetti carbonara	Fr. 24.-
Spaghetti bolognese	Fr. 18.-

Kids Corner

Mini Steak, French fries, vegetables	Fr. 16.-
Chicken nuggets	Fr. 15.-
French fries platter	Fr. 7.-
Spaghetti with Bolognese sauce	Fr. 15.-

Origin of our meats

Beef: Switzerland, Brazil, Paraguay- Chicken: France, Brazil- Veal: Switzerland, Germany
Duck: France- Lamb: New-Zeland

Our Desserts

Our suggestions

Pie of the house	Fr. 5.50
Meringue with whipped cream	Fr. 8.-
Flambé Parfait mocha	Fr. 9.50
Homemade flan with orange blossom	Fr. 9.-
Crème brûlée	Fr 10.-

Sorbet with alcohol

Ice chocolate with mango liquor

Lemon sorbet with Vodka

Raspberry sorbet with Raspberry liquor

Apricot sorbet with Abricotine

Peer Sorbet with Wiliamine

Fr. 12.50

Cups of ice cream

Cup Denmark

Fr.10.-

Berries cup

Fr.13.-

Coffee Baileys

Fr.11.50

Squirrel cup

Fr.10.50

Selection of ice cream

Vanilla



Coffee



Chocolate



Caramel



Azelnut



Pistachio



Strawberry



Green apple



Apricot



Lemon



Peer



Cassis



Raspberry



Fr. 3.- the scoop of ice cream – Fr. 1.- Chantilly


hôtel la prairie
crans-montana