

La Prairie



RESTAURANT MENU

Starters

1/2



Green salad

Fr. 9.-

Mixed salad

Fr. 10.- Fr. 15.-

Mountain salad

Soft-boiled egg, mountain cheese,
bacon, croutons

Fr. 20.- Fr. 26.-

Soup of the day



Fr. 7.- Fr. 12.-

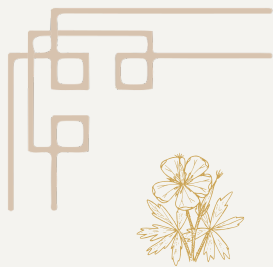
Cured beef from Valais

Fr. 22.- Fr. 32.-

Valais platter

Fr. 20.- Fr. 30.-





La Prairie



Main courses

Meats



Grilled beef fillet with morel
mushroom sauce

Home made potato dauphines
and fresh vegetables

Fr. 48.-

Beef Rumpsteak "feu d'enfer"

With coarse black ground pepper,
flamed with cognac and cream,
choice of side dishes

Fr. 42.-



Herb-crusted rack of lamb

Mixed vegetables

Fr. 46.-

Beef tartar, hand-cut

Toast, fries and small salad

Fr. 42.-



Homemade veal cordon bleu

Served with fries and vegetables of the day

Fr. 45.-

Burger « La Prairie »

Served with fries and coleslaw

Fr. 29.-



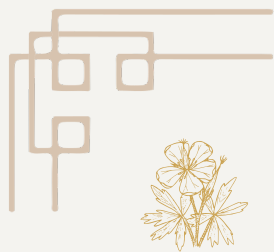
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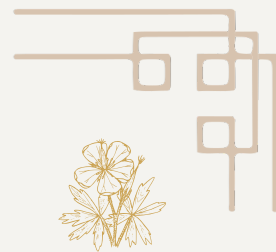
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La Prairie



Meat fondues

Fondue « Bacchus »
(min. 2 pers. / 200gr. per person)

Fr. 45.- p.p.

Beef cooked in red wine broth,
served with rice or fries
and mixed salad as a starter



Extra meat Fr. 11.- per 100 grams

Fondue « La Prairie »
(min. 2 pers. / 200gr. per person)

Fr. 45.- p.p.

Beef, veal & poultry,
cooked in vegetables & porcini broth,
served with rice or fries
and mixed salad as a starter

Extra meat Fr. 11.- per 100 grams



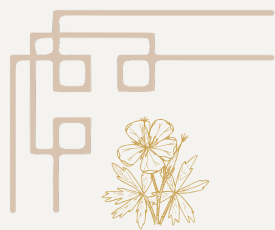
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Local specialities

Cheese fondue

Fr. 28.-

Boletus and cognac fondue

Fr. 32.-



Tomato fondue

Fr. 30.-

Shallot fondue

Fr. 30.-

Chilli fondue

Fr. 30.-

Morel fondue

Fr. 38.-

Cheese toast with ham & egg

Fr. 25.-

Raclette with Valaisan starter (min. 2 pers.)

Fr. 40.- p.p.

Raclette without starter (min. 2 pers.)

Fr. 34.- p.p.

Roesti country style

Fr. 28.-

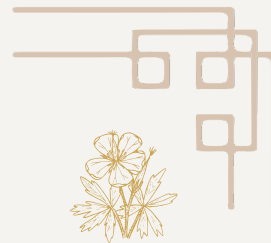
"Hash brown potatoes"

Bacon, eggs & cheese





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Fish

Perch Fillet from Valais, meunière style

Fr. 42.-

Served with french fries and tartar sauce

Pasta

Tagliatelle with tomato sauce

Fr. 20.-

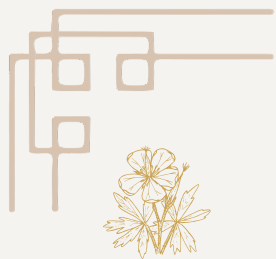
Tagliatelle with Bolognese sauce

Fr. 25.-

Tagliatelle with morels sauce

Fr. 35.-





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For vegetarians

Madras vegetable curry

Fr. 28.-

Sweet potatoes, chickpeas,
coconut milk and cashews nuts



Children's corner

Mini-steak, fries, vegetables

Fr. 18.-

Chicken nuggets

Fr. 16.-

Plate of French fries



Fr. 8.-

Don't hesitate to ask for our current suggestions!

Please inform our staff if you have any
allergies or intolerances.

Origin of our meat and fish :

Beef: Switzerland

Veal: Switzerland

Chicken: Switzerland or France

Duck: France

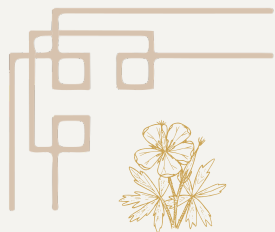
Perch: Switzerland

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Prices in CHF incl. 8.1% T.V.A



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Desserts

Our suggestions



Dessert of the day

Fr. 7.-

Warm and cold blueberries

Fr. 12.-

Vanilla ice cream, warm blueberries and
whipped cream

Homemade tart



Fr. 7.-

Double cream meringue & mixed berries

Fr. 14.-

“Crème brûlée” with vanilla & tonka bean

Fr. 12.-



Our cups

Denmark Cup

Fr. 12.-

Vanilla, chocolate sauce & Chantilly

Bailey's coffee



Fr. 14.-

Vanilla, washed down with coffee,
Amaretto or Baileys of your choice & Chantilly

Squirrel cup

Fr. 12.-

Hazelnut, Panna, Caramel & Chantilly



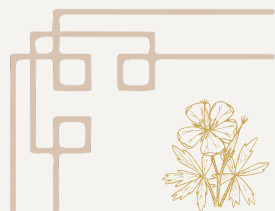
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Various sorbets

Colonel

Lemon with vodka

Fr. 14.-

Raspberry

With raspberry liqueur

Fr. 14.-

Apricot sorbet

With Abricotine

Fr. 14.-

Williams sorbet

With Williamine

Fr. 14.-



Ice cream



Vanilla



Chocolate



Hazelnut



Strawberry



Blackcurrant



Raspberry



Apricot



Caramel



Pistachio



Green apple



Lemon



Coffee



Pear

Fr. 3.50 per scoop - Fr. 1.- Chantilly