

Restaurant's menu



The Best of Valais



Service et TVA 7.7% compris. Bedienung und Mehrwertsteuer inbegriffen . Service and all taxes included

Bien plus
qu'un château

château **villa** de

SIERRE



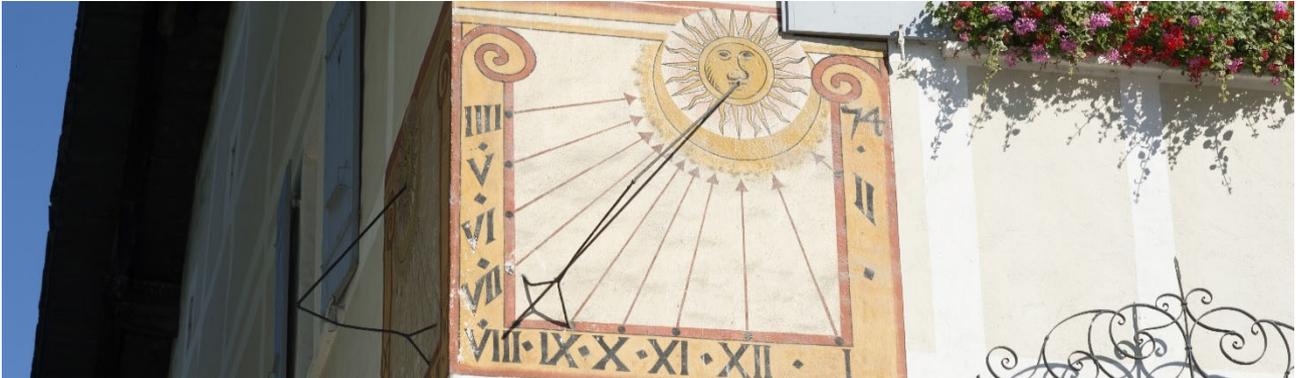
Allergen information

If you are subject to allergies or intolerances, our staff will be happy to inform you about the ingredients used in our dishes upon request.

Service et TVA 7.7% compris. Bedienung und Mehrwertsteuer inbegriffen . Service and all taxes included

Château de villa's History

The first stones were laid in the 15th century to build the part where the octagonal tower is located. The main body, which houses the restaurant, dates from the 17th century. At the end of the 15th century, the de Platea family ceded the Manor to the de Preux family whose descendants currently live in the area.



The building, which was almost abandoned since 1923 for various financial and inheritance reasons, was bought by a group of notables from Siere in 1947, who rehabilitated it under the name of a non-profit foundation. They signed the deed on November 17, 1951, with the idea of making the Manor a relay for the promotion of Valaisan products.



Since 1953, the restaurant and the wine gallery have been offering traditional Valaisan dishes such as Raclette, regional salted meats and a wine list with more than 700 references from 110 wine cellars.



Service et TVA 7.7% compris. Bedienung und Mehrwertsteuer inbegriffen . Service and all taxes included



Le comité d'organisation du Prix Suisse de l'Œnotourisme a tenu à honorer

Château de Villa

pour son rôle précurseur dans le développement de l'offre et la promotion de l'œnotourisme en Suisse.

Prix suisse de l'œnotourisme
Schweizer Weintourismuspreis



Premio svizzero dell'œnoturismo
Premi svizzer dal turissem da vin

Service et TVA 7.7% compris. Bedienung und Mehrwertsteuer inbegriffen . Service and all taxes included

**Bien
plus**
qu'un château

château **villa**
de

SIERRE



Partnership convention



The Château de Villa is an essential reference in the promotion of local products. Within its historic walls, the Château de Villa hosts a restaurant, a wine gallery and a sensorium which offer visitors "The Best of the Valais". Each product offered is carefully selected and meets the highest quality standards with no compromise. In a spirit of eco-responsibility and to protect the canton's heritage, priority is given to Valais productions.

Wines with character, cheeses with floral notes, vitamin-rich fruits and vegetables, authentic cured meats, traditional brandies, original rye bread and rare spices, the Valais is home to many exquisite local products. From the Rhone plain to the mountain pastures and the sun-drenched hillsides, the canton is a garden of delights, where ancestral know-how is combined with bold culinary creations for the pure pleasure of the taste buds.

To defend their passions, Valais producers can rely on Interprofessional or Associations that federate their work in several agricultural sectors. These organizations are at the origin of different programs of certification of origin and quality by confirming their production with different labels such as the Protected Designation of Origin (PDO), the Protected Geographical Indication (PGI), the Controlled Designation of Origin (AOC) or the "Valais Brand".

The Château de Villa is committed to

- ✓ To promote and popularize the following products in all its activities by proposing in priority:
 - PDO-AOC-IGP products from the Valais.
 - products certified " Brand Valais ".
 - Regional seasonal products.
- ✓ To identify and highlight the graphic elements specific to each profession with the approval of the partners.
- ✓ To highlight the Associations and Interprofessional as the gustatory headquarters for their products.

The Associations and Interprofessional are committed to

- ✓ to transmit to the Château de Villa the decisive information for the selection of the products in their respective fields:
 - the best results of the taxation sessions or agricultural competitions.
 - the complete contact details of the best producers.
 - royalty-free graphic material for promotional purposes (logos, photos, specifications, etc.).
The use of the supports will be under the supervision of the Interprofessional.
- ✓ To elect the Chateau de Villa as the gustatory headquarters of their products, giving priority to their promotional activities through the Chateau de Villa Foundation website.



Service et TVA 7.7% compris. Bedienung und Mehrwertsteuer inbegriffen . Service and all taxes included



SIERRE

Terroir Shop – Take away products

All the delicacies that you can enjoy at Château de Villa are also available to take away. Cured meats, raclette cheese, fondue mix, breads and other seasonal products will allow you to prolong the culinary experience at home while enjoying the highest standards of our meticulous gastronomic selection.

A store at the entrance of the castle already offers you various items ready for sale. You can also entrust your special wishes to our service team, who will prepare your order with the utmost care, subject to availability.

On request, we can also prepare your Valaisan dishes "ready to eat".

A tailor-made service to become true ambassadors of the Valais region!

| | | |
|--|-----------|--------------|
| Raclette Cheese Unpasteurized, different seasonal pastures, prepared and vacuumed | one kilo | 28.00 |
| Beets sausages | one piece | 4.50 |
| Château de Villa's sausages | one piece | 8.00 |
| Valaisan dried Bacon - one bloc, vacuumed, not sliced  | a kilo | 41.00 |
| Valaisan dried meat - one bloc, vacuumed, not sliced  | a kilo | 92.00 |
| Valaisan raw ham - one bloc, vacuumed, not sliced  | a kilo | 65.00 |
| Rye breads with nuts - sliced | one piece | 9.00 |
| Rye breads - sliced  | one piece | 9.00 |
| Mix for Fondue - vacuumed, ready to use | a kilo | 30.00 |
| Valaisan plate - dried meat, raw ham, dried bacon, sausage and cheese | 150g | 26.00 |
| Gift basket - on demand and according to your choice of products | from | 80.00 |

And of course our selection of 700 wines and liquors at our oenoteca or on our online shop.



Service et TVA 7.7% compris. Bedienung und Mehrwertsteuer inbegriffen . Service and all taxes included

Your « Raclette at home »



The Château de Villa puts its know-how at your disposal by offering you a "Raclette at home" service. You can thus benefit from our services directly at home while sharing an excellent moment of relaxation with your guests (from 10 persons).

The concept « Raclette at home »

Our racleur will come to your house with a selection of 5 different unpasteurized raclette cheeses from the Valais. He will explain to you their specificities and share with all your guests the subtleties and technics of the traditional Raclette. You're going to enjoy your time with your friends while tasting our 5 different Raclette cheeses. You will be served by our racleur. If some of your friends wants to try, our racleur will give them some advice with pleasure.

On demand, we can organise some Valaisan plate and a selection of wine from our enoteca.

Details

Included :

- The racleur
- Four electronics Raclette's oven
- Cheeses, pickles, onions, steamed potatoes.
- The first 25 km around the Château de Villa ate free of charge

Your side of the organisation:

- A table 200 x 80 cm for the ovens
- A table for the cheeses
- A high power 220v outlet
- Dishes
- The clean up after the Raclette
- If you want, some waiters

Price

Per adult, from 10 people 30.00
Per child under 12 years old 20.00

Package for 1 racleur (3 hours) 250.00
overtime, per racleur 50.00

Over than 50 people , we count 2 racleurs. From 100 people, please contact us.

The place must be accessible by car. It should be easy for our racleur to unloaded the equipment.

The first 25 kms around the Château de Villa are included, after the travelling expenses are CHF 1.00 per kilometer.



Service et TVA 7.7% compris. Bedienung und Mehrwertsteuer inbegriffen . Service and all taxes included



The art of fondue or the importance of know-how...

Service et TVA 7.7% compris. Bedienung und Mehrwertsteuer inbegriffen . Service and all taxes included

**Bien
plus**
qu'un château

château **villa**
de

SIERRE

Salaisons valaisannes

Meats are chosen by a special council to promote the work of the Valaisan craftsmen.
Here you can find some of their best work.

Classicals one

| | | |
|---|--------|-------|
| Valaisan sausage | 100 gr | 12.00 |
| Valaisan dried bacon served on plate  | 120 gr | 17.00 |
| Valaisan raw ham served on plate  | 120 gr | 24.00 |
| Valaisan plate - beef dried meat, bacon, raw ham, sausages and cheeses | 60 gr | 17.00 |
| | 150 gr | 31.00 |
| Valaisan beef dried meat served on plate - 1 kind  | 60 gr | 19.50 |
| Valaisan beef dried meat served on plate - 3 kinds of diferents producers  | 120 gr | 32.00 |
| | 150 gr | 36.00 |

Pigs from our pastures

We will serve you a specific pork meat, raised uniquely for the Château de Villa on very strict rules.

The fat, pure and firm, vector of taste, is preserved to better appreciate the authentic flavor of these products.

On the dish you can fin the following pieces :

Shoulder - Nut - Loin(thigh) - Square(fillet) - bacon

| | | |
|---------------|--------|-------|
| Pork's plate: | 100 gr | 23.00 |
| | 150 gr | 34.00 |



Service et TVA 7.7% compris. Bedienung und Mehrwertsteuer inbegriffen . Service and all taxes included



Milan, Master Racleur at le Château de Villa

Service et TVA 7.7% compris. Bedienung und Mehrwertsteuer inbegriffen . Service and all taxes included

**Bien
plus**
qu'un château

château **villa**

SIERRE

La Raclette du Valais

The real star of the Château de Villa, the Raclette is served in the form of a tasting of 5 A.O.P. cheeses chosen from the production of some twenty mountain pastures or dairies spread throughout the canton.

Carefully matured, they will reveal the unique characteristics of each production site.

Made exclusively with raw milk to preserve the authenticity of the terroir, Raclette is best enjoyed without haste, taking the time to savour an ancestral know-how that dates back to the 16th century.



| | |
|---|-------|
| Tasting of 5 different cheeses - at will | 36.00 |
| Tasting of 5 different cheeses - at will, with a Valaisan plat | 50.00 |
| Sheep or Goat Raclette served by the portion, according to availability | 10.00 |

The Raclette is served with steamed potatoes, pickles and small pickled onions.

Lunch service : last order before 14h00, Raclette is served until 15h00

Diner service : last order before 21h30, Raclette is served until 22h30

Side dishes

| | |
|-------------------------------------|-------|
| Homemade bittersweet curry zucchini | 5.00 |
| Homemade Vegetables pickles | 5.00 |
| Chanterelles | 12.00 |



Service et TVA 7.7% compris. Bedienung und Mehrwertsteuer inbegriffen . Service and all taxes included

Service et TVA 7.7% compris. Bedienung und Mehrwertsteuer inbegriffen . Service and all taxes included

**Bien
plus**
qu'un château

château **villa**
de



SIERRE

Fondues du Château

The Fondue is a big part of the classical swiss gastronomy. It's simplicity and friendliness are going to steal your heart away. The Château de Villa has its own custom Fondue mix.

| | |
|---|-------|
| Cheese Fondue | 26.00 |
| Shallots Cheese Fondue | 28.00 |
| Boletus Cheese Fondue | 29.00 |
| Chanterelles Cheese Fondue | 29.00 |
| Tomatoes Cheese Fondue - served with steamed potatoes | 28.00 |

Seasonal Fondue

| | |
|--|-------|
| Have a look at page "Les Plus du Château"... | 27.00 |
|--|-------|

Side dishes

| | |
|-------------------------------------|-------|
| Homemade bittersweet curry zucchini | 5.00 |
| Homemade Vegetables pickles | 5.00 |
| Chanterelles | 12.00 |
| Egg | 1.00 |



Service et TVA 7.7% compris. Bedienung und Mehrwertsteuer inbegriffen . Service and all taxes included



Service et TVA 7.7% compris. Bedienung und Mehrwertsteuer inbegriffen . Service and all taxes included

Bien plus
qu'un château

château **villa**

SIERRE

Cheese Slices // Croûtes au Fromage

| | |
|-----------------------------------|-------|
| Cheese slice | 22.00 |
| Cheese slice and onion | 25.00 |
| Cheese slice, ham and egg | 28.00 |
| Cheese slice, onion and egg | 28.00 |
| Cheese slice, oignons, ham et egg | 30.00 |



The Fondue Villa-Geoise

Only under reservation – from 10 persons

Tender beef marinated and spiced to perfection by the Fleury house in GrangesVS, a "Bacchus" broth with wine and aromatic herbs, 5 homemade sauces, served with pommes du Château and mixed salad as a starter.

| | |
|--|-------|
| Per person, 250g of meat included | 50.00 |
| With dessert: apricot sorbet sprinkled with apricotine, per person | 54.00 |
| Meat supplement - 100g | 12.00 |



Service et TVA 7.7% compris. Bedienung und Mehrwertsteuer inbegriffen . Service and all taxes included



La Cave de Garde du Château de Villa et sa cuvée spéciale « Villa Soleja »

Service et TVA 7.7% compris. Bedienung und Mehrwertsteuer inbegriffen . Service and all taxes included

Desserts

| | |
|---|-------|
| Coffee of Château - coffee with a ½ pie of the day | 7.00 |
| Pear flambé with pear liquor and sorbet | 14.00 |
| Kirsch cherries | 12.00 |
| Seasonal "Crème brûlée" | 10.00 |
| Verrine of the Château – depend the season. | 12.00 |
| Meringue | |
| With whipped cream | 7.00 |
| With vanilla ice cream | 9.00 |
| With vanilla ice cream and whipped cream | 10.00 |
| Homemade apple pie | 7.00 |
| With whipped cream | 8.00 |
| With vanilla ice cream | 10.00 |
| With vanilla ice cream and whipped cream | 11.00 |

Artisanal Ice cream cup and sorbet

Our artisanal ice cream and sorbets are made by confectioners from the region using natural and high quality products. Taste the following aromas :

Vanilla - Pear - Apple - Valais Apricot- Chocolat

| | |
|--|-------|
| A scoop | 3.50 |
| Whipped cream supplement | 1.50 |
| Coupe Montagnarde - Ice cream genépi | 12.00 |
| Coupe du Cervin - vanilla ice cream, chocolate topping and whipped cream | 12.00 |
| Coupe du Vignoble - vanilla ice cream, Valaisan grapes liquor | 12.00 |
| Apple sorbet and apple brandy | 12.00 |
| Apricot sorbet and Valaisan abricotine (apricot schnaps) | 12.00 |
| Pear sorbet and Valaisan williamine (pear schnaps) | 12.00 |
| Le Trio - tasting of 3 differents sorbet pulled with liquors - apple, pear, apricot | 12.00 |



Service et TVA 7.7% compris. Bedienung und Mehrwertsteuer inbegriffen . Service and all taxes included



Service et TVA 7.7% compris. Bedienung und Mehrwertsteuer inbegriffen . Service and all taxes included

**Bien
plus**
qu'un château

château **villa**
de

SIERRE

Beverages, Tea, Ciders and Valaisan Juices



Water and Ice Tea

| | | |
|---|--------|------|
| Water Pitcher du Château (free of charges if any other beverage ordered) | | 3.00 |
| Bottle of water Sembrancher - Sembrancher | 37.5cl | 4.50 |
| Sparkling or still | 75cl | 8.50 |
| Ice Tea – Bio Alp Tea | 2dl | 3.00 |
| With Valaisan herbs (mint, lady's mantle, plantago, verbena) | 3dl | 4.00 |

Fruit juices and Valaisan vegetables

| | | |
|---|------|------|
| Tomato juice – Iris Swiss à Riddes  | 25cl | 5.50 |
| Pear – Les Fruits de Martigny SA  | 25cl | 5.50 |
| Apricot nectar – Les Fruits de Martigny SA  | 25cl | 5.50 |
| Apple juice – Iris Swiss à Riddes  | 25cl | 6.00 |
| Pear & Quince – Opaline à Orsières | 25cl | 6.00 |
| Pear & Verbena – Opaline à Orsières | 25cl | 6.00 |
| Apple & Raspberry – Opaline à Orsières | 25cl | 6.00 |
| White grapes juice – Les Vergers du Soleil à Granges | 3dl | 4.50 |

Limonades et cidre du Valais

| | | |
|--|---------------|-------|
| Raspberry Lemonade – Opalin Swiss Fine Bubbles à Orsières | 33cl | 6.00 |
| Sierrois dry cider 2015 – Colline de Daval à Sierre | 7.5% Vol 75cl | 36.00 |
| Made like a traditionnal Champagne with Pink Lady apples | | |

Valaisan tea

| | |
|--|------|
| Tea from Rostal Grand Saint-Bernard | 3.80 |
| Valaisan herbs : Verbena, chamomile, sage, mint | |



Service et TVA 7.7% compris. Bedienung und Mehrwertsteuer inbegriffen . Service and all taxes included

Beverages, Coffee et tea

Valaisanne Beer



| | | | |
|---|------------|--------|------|
| La Marmotte - brewed in Crans-Montana - blond | 5.2 % vol. | 33cl | 6.00 |
| L'Echappée - brewed in Martigny - Pale Ale | 6.0 % vol. | 37.5cl | 7.50 |

Sodas et swiss Juice

| | | | |
|---|--|------|------|
| Sinalco | | 33cl | 4.50 |
| Rivella - red | | 33cl | 4.50 |
| Vivi Kola - Swiss Cola since 1938 - classic or zero | | 33cl | 5.00 |
| Vivi Soda Bio - jus de pommes | | 33cl | 5.00 |
| Vivi Soda Bio - citron & gingembre | | 33cl | 5.00 |

Classicals

| | | | |
|-------------------------------------|--|------|------|
| Orange Juice - Granini | | 2dl | 3.40 |
| Schwepes Indian Tonic | | 20cl | 4.50 |
| Bière sans alcool - feldschlösschen | | 33cl | 6.00 |

Coffee « Choucas » from Crans - Montana and hot Chocolate

| | | | |
|------------------------|--|--|------|
| Coffee and espresso | | | 3.90 |
| Double espresso | | | 5.00 |
| Renversé and cappucino | | | 5.00 |
| Hot chocolat - Caotina | | | 5.00 |

Tea

| | | | |
|----------------------|--|--|------|
| Black tea - Twinings | | | 3.80 |
| Green tea - Twinings | | | 3.80 |

Infusions

| | | | |
|----------------------|--|--|------|
| Lime-tree - Twinings | | | 3.80 |
| Rosehip - Twinings | | | 3.80 |



Service et TVA 7.7% compris. Bedienung und Mehrwertsteuer inbegriffen . Service and all taxes included

Brandies

| | |
|---|--------------|
| The Apricot Eaux-de-vie Tasting Trio (Morand AOP, Colline de Daval, B. Dupont) 3 x 1cl | 14.00 |
| The Trio of Apricot Millésimé eaux-de-vie tasting (B. Dupont – 1989, 1999 et 2009) 3 x 1cl | 18.00 |

| Abricot | | 2cl | 4cl |
|---|------------|------------|------------|
| Colline de Daval | 43% vol. | 7.00 | 12.00 |
| Distillerie Morand - Abricotine AOP  | 43% vol. | 6.00 | 10.00 |
| Bernard Dupont | 42% vol. | 7.00 | 12.00 |
| Abricool | 40% vol. | 8.00 | 14.00 |
| Abricool - affinée en barrique | 40% vol. | 10.00 | 18.00 |
| | | | |
| Poire | | | |
| Distillerie Morand - Williamine | 43% vol. | 6.00 | 10.00 |
| Distillerie Morand - Vieille Williamine | 41% vol. | 7.00 | 12.00 |
| Gilbert Devayes, Cave la Dôle Blanche - Poire William | 42% vol. | 6.00 | 10.00 |
| Distillerie o2Vie, - Poire William | 42,6% vol. | 6.00 | 10.00 |
| | | | |
| Pomme | | | |
| Calvalais | 40% vol. | 6.00 | 10.00 |
| Calvalais - Hors d'âge | 40% vol. | 8.00 | 14.00 |
| Colline de Daval | 40% vol. | 7.00 | 12.00 |
| | | | |
| Prune | | | |
| Abricool - Bérudge | 38% vol. | 8.00 | 14.00 |
| Gregor Kuonen - Vieille prune | 41% vol. | 8.00 | 14.00 |
| Distillerie Morand - Vieille Prune | 41% vol. | 7.00 | 12.00 |
| | | | |
| Mirabelle | | | |
| Abricool | 41% vol. | 8.00 | 14.00 |



Service et TVA 7.7% compris. Bedienung und Mehrwertsteuer inbegriffen . Service and all taxes included

Brandies

| | | 2cl | 4cl |
|---|----------------------------------|----------------------|-------------------------|
| Cherry Distillerie Morand - Vieux Kirsch | 43% vol. | 5.00 | 8.00 |
| Quince Abricool | 40% vol. | 8.00 | 14.00 |
| Cassis Abricool | 38% vol. | 9.00 | 16.00 |
| Génépi Château Ravire - Génépi d'Anniviers Rostal Grand Saint-Bernard | 41% vol. 42% vol. | 5.00 6.00 | 8.00 10.00 |
| Gentiane Abricool | 38% vol. | 10.00 | 18.00 |
| Lie du Valais / Marc de Dôle Distillerie Morand | 43% vol. | 4.00 | 6.00 |
| Grappa Abricool - Muscat de Venthône Grégor Kuonen - Esprit de Merlot Grégor Kuonen - Esprit de Syrah | 40% vol. 41% vol. 41% vol. | 9.00 9.00 9.00 | 16.00 16.00 16.00 |
| Gin valaisan Alata/Distillerie Morand - Poire et genévrier | 41% vol. | 7.00 | 12.00 |



Service et TVA 7.7% compris. Bedienung und Mehrwertsteuer inbegriffen . Service and all taxes included

Liqueurs

| | |
|--|-------------|
| The Liqueur Tasting Trio 3 x 1cl | 9.00 |
| Pear Williamine sur Fruit Morand AOP, Raspberry Abricool, Apricot B. Dupont | |

4cl

Apricot

| | | |
|--|----------|------|
| Distillerie Morand - Douce d'abricot | 30% vol. | 6.00 |
| Bernard Dupont - Lie-Coeur | 15% vol. | 8.00 |
| Abricool - Abricoolerie, cordial aux oeufs | 15% vol. | 8.00 |

Pear

| | | |
|--|------------|------|
| Distillerie Morand - Douce de William | 30% vol. | 6.00 |
| Distillerie Morand - Williamine® sur Fruit  | 21.5% vol. | 6.00 |

Quince

| | | |
|-------------------------------------|----------|------|
| Distillerie Morand - Douce de coing | 30% vol. | 6.00 |
|-------------------------------------|----------|------|

Raspberry

| | | |
|---------------------------------|----------|------|
| Abricool - liqueur de framboise | 20% vol. | 9.00 |
|---------------------------------|----------|------|

Génépi

| | | |
|--|----------|------|
| Distillerie o2Vie - liqueur de Génépi | 40% vol. | 8.00 |
| Rostal Grand Saint-Bernard - liqueur de Génépi | 25% vol. | 6.00 |

Blueberry

| | | |
|--|----------|------|
| Grand-Père Cornut - liqueur de myrtilles | 20% vol. | 9.00 |
|--|----------|------|

Cassis

| | | |
|---------------------------------------|----------|------|
| Grand-Père Cornut - liqueur de cassis | 20% vol. | 9.00 |
|---------------------------------------|----------|------|

Lemon

| | | |
|--------------------------------------|----------|------|
| NG Liqueurs - liqueur de citrons bio | 26% vol. | 6.00 |
|--------------------------------------|----------|------|

Lemon/Orange

| | | |
|---|----------|------|
| NG Liqueurs - liqueur de citrons et d'oranges bio | 26% vol. | 7.00 |
|---|----------|------|



Merci de votre visite et au plaisir de vous revoir bientôt au Château de Villa !



Service et TVA 7.7% compris. Bedienung und Mehrwertsteuer inbegriffen . Service and all taxes included

Bien plus
qu'un château

château **villa**

SIERRE



Merci de votre visite et au plaisir
de vous revoir bientôt au Château de Villa.



Service et TVA 7.7% compris. Bedienung und Mehrwertsteuer inbegriffen . Service and all taxes included

**Bien
plus**
qu'un château

château **villa**
de

SIERRE