

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.

LA RACLETTE

Tasting of 5 different cheeses - at will		38.-
Tasting of 5 different cheeses - at will, with a Valaisan plat		52.-
Sheep or Goat Raclette served by the portion, according to availability		8.-

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

Lunch service: last order before 2.00pm, Raclette is served until 3.00pm

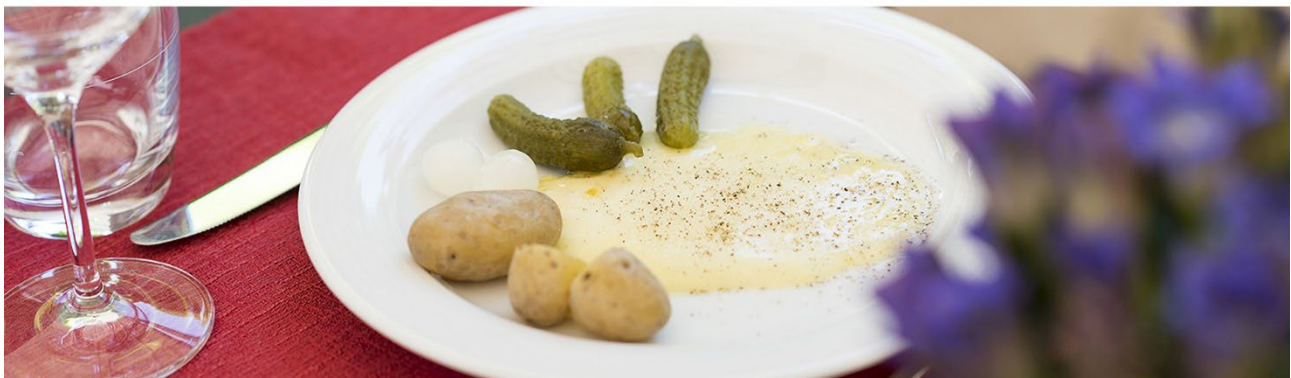
Dinner service: last order before 9.30pm, Raclette is served until 10.30pm

SIDE DISHES

Homemade bittersweet curry zucchini	7.-
Homemade Vegetables pickles	7.-
Chanterelles	12.-



« L'astérisque (*) signifie que le plat ne répond pas aux exigences du Label Fait Maison »
Service et TVA 8.1% compris. Bedienung und Mehrwertsteuer inbegriffen. Service and all taxes included



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.-
Valaisan dried bacon served on plate 	120 gr	17.-
Valaisan raw ham served on plate 	120 gr	24.-
Valaisan plate - beef dried meat, bacon, raw ham, sausages and cheeses	60 gr	17.-
	150 gr	31.-
Valaisan beef dried meat served on plate - 1 kind 	60 gr	19.50
Valaisan beef dried meat served on plate - 3 kinds of different producers 	120 gr	32.-
	150 gr	36.-

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 find the following pieces :

Neck - Rib rack - Bacon

Alpine pork platter:	100 gr	23.-
	150 gr	34.-



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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.-
Shallots Cheese Fondue	28.-
Mushroom Cheese Fondue	29.-
Chanterelles Cheese Fondue	29.-
Tomato Cheese Fondue - served with steamed potatoes	28.-

SEASONAL FONDUE

Information available from the staff	29.-
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SIDE DISHES

Homemade bittersweet curry zucchini	7.-
Homemade Vegetables pickles	7.-
Chanterelles	12.-
Egg	1.-



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CHEESE SLICES // CROÛTES AU FROMAGE

Cheese slice	22.-
Cheese slice and onion	25.-
Cheese slice, ham and egg	28.-
Cheese slice, onion and egg	28.-
Cheese slice, oignons, ham et egg	30.-



KID'S MENU



MAIN COURSE:

Fresh ravioli with Hérens beef and local pork tomato sauce and cured ham (Valais production)	15.-
La race d'Herens beef burger (breed of cows from the Valais).	15.-

DESSERTS

Our ice creams and sorbets flavours
Vanilla, apricot, pear, apple, chocolate

The knight's cup: ice cream/ sorbet with Smarties and whipped cream	1 scoop	6.50
	2 scoop	9.50
Scoop of ice cream		4.-
with whipped cream		1.50
Colouring book – The story of the Valais through the eyes of their cows		5.-

CHÂTEAU SEASONAL MENU

Chef Vincent and his team, offer you a seasonal menu fill with friendly and original recipes.

Allow our team to guide you through the menu to enjoy the experience fully.

STARTERS

Green Salad	7.-
Mixed Salad	9.- / 18.-
Soup of the day	12.-
Salad of Gravlax-style Trout from Vionnaz, served with citrus fruits	18.- / 28.-
Valaisan beef tartare Swiss beef diced dried beef, walnuts, pear brandy, ketchup, toast, green salad.	19.50

OUR CLASSIC DISHES

Fresh Ravioli of the moment 100% (Valaisan production in Eyholz)	28.-
Valaisan beef tartare Swiss beef diced dried beef, walnuts, pear brandy, ketchup, toast, green salad and sautéed potatoes.	39.-
Hérens veal raised in the heart of the Finges forest	subject to availability

THE HÉRENS VEAL RAISED IN THE HEART OF THE FINGES FOREST

Discover our seasonal recipes prepared exclusively with veal from the Hérens breed, raised under the mother in the heart of the PFYN-FINGES Nature Park and prepared by Meyer Butchery in Turtmann.

A high-quality local meat, certified with the "Valais Brand" label, cooked according to the ecological "nose-to-tail" concept.

Depending on availability, the Chef offers original dishes such as osso buco, veal steak, roast veal, sliced veal, veal chop, or stew.

Current recipe available on request from our service staff.



DESSERTS

Coffee of Château - coffee with a ½ pie of the day	7.-
Pear flambé with pear liquor and sorbet	14.-
Kirsch cherries	12.-
Seasonal "Crème brûlée"	12.-
Mousse au chocolat	12.-
Meringue*	
With whipped cream	7.-
With vanilla ice cream	10.-
With vanilla ice cream and whipped cream	11.-
Homemade pie *	7.-
With whipped cream	8.-
With vanilla ice cream	11.-
With vanilla ice cream and whipped cream	12.-

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

The scoop	4.-
Whipped cream supplement	1.50
Coupe Angelin - vanilla ice cream with Whisky 1815 Sempione	14.-
Coupe du Cervin - vanilla ice cream, chocolate topping and whipped cream	14.-
Génépi ice cream and Génépi ice cream	12.-
Apple sorbet and apple brandy	12.-
Apricot sorbet and Valaisan abricotine (apricot schnaps)	12.-
Pear sorbet and Valaisan williamine (pear schnaps)	12.-
Le Trio - tasting of 3 different sorbet pulled with liquors - apple, pear, apricot	15.-



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CHÂTEAU DE VILLA

Le Royaume des Terroirs



For the past 70 years, the foundation Chateau de Villa has worked as official ambassador of the products from the Valais. Under this premise, we have selected for you, the best products from the region to create authentic homemade recipes (that follow the standards required to be called homemade).

Honouring the traditional cheese dishes, like our famous five cheeses raclette tasting (tasting made of five raw milk cheeses), our cheese fondues as well as our own dried beef and Alpine porks (highland pasture pork) and others Valaisan cured meats.

Our Head chef offers you as well, a seasonal menu made with fresh and tasty products.



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. Bread source from Switzerland.



CONNECTION WI-FI

Domaine SSID: chateaudevilla

Password: chateauvilla



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BEVERAGES, TEA, CIDERS, BEERS AND JUICES (VS)

WATER AND ICE TEA

Water Pitcher du Château (free of charges if any other beverage ordered)			3.-
Bottle of water Sembrancher - Sembrancher		37.5cl	5.-
Sparkling or still		75cl	9.-
Bio Ice Tea peach flavour – Swiss craft		3dl	5.-

VALAISAN FRUIT JUICES

Pear – Les Fruits de Martigny SA		25cl	5.50
Apricot nectar – iris Les Fruits de Martigny SA		25cl	5.50
Apple juice – Iris Les fruits Martigny SA		25cl	5.50
White grapes juice – Cave Colline de Daval		25cl	5.50

CIDERS AND LEMONADES FROM VALAIS

Bondzô Cola – 1st Valaisan Cola- Swiss Craft		33cl	5.-
Bio Lemonade – Swiss Craft		33cl	5.-
Apricot Bio Lemonade – With Valaisan Apricots- Opalin Swiss fine Bubbles Vétroz		33cl	6.-
Apple Bio Lemonade – With valaisan Apples-Opalin Swiss fine Bubbles Vétroz		33cl	5.-
L'Orthéria Thymus nettle and thyme based – L'Orthéria à Saillon		33cl	6.-

BEER FROM VALAIS

Hoppy People - brewed in Sierre - Porn Star India Pale Ale	6.1 % vol.	33cl	6.50
Hoppy People – brewed in Sierre – 24/7 Session IPA	3.6 % vol.	33cl	6.50
White Frontier - brewed in Martigny - Pale Ale ambrée	5.0 % vol.	33cl	7.-
Beer alcool free - Valaisan beer	0.0 % vol.	33cl	6.-



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BEVERAGES, COFFEE ET TEA



SODAS ET SWISS JUICE

Sinalco	33cl	5.-
Rivella - red	33cl	5.-
Vivi Kola - Swiss Cola since 1938 - classic or zero	33cl	5.-
Orange Juice - Granini	30cl	5.-
Schweppes Indian Tonic	20cl	5.-

CAFES « CHOUCAS » TORREFIES A CRANS - MONTANA ET CHOCOLAT CHAUD

Café et espresso	4.-
Double espresso	6.-
Renversé et cappucino	5.-
Chocolat Chaud - Caotina	5.-

TEA & INFUSIONS

Black tea - Twinings	4.-
Green tea - Twinings	4.-
Rosehip – Twinings	4.-
Lime-tree -Twinings	4.-

VALAISAN INFUSIONS

Infusion Rostal Grand Saint Bernard	
Verbena, Chamomile, Sage, Lemon balm	4.-



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BRANDIES

The Apricot Eaux-de-vie Tasting Trio (Morand AOP, Colline de Daval, B. Dupont) 3 x 1cl	15.-
The Trio of Apricot Millésimé eaux-de-vie tasting (B. Dupont – 1986, 1996 et 2016) 3 x 1cl	19.-

Apricot

		2cl	4cl
Colline de Daval	43% vol.	8.-	14.-
Distillerie Morand - Abricotine AOP	43% vol.	7.-	12.-
Bernard Dupont	42% vol.	8.-	14.-
Abricool	40% vol.	9.-	16.-
Abricool – affinée en barrique	40% vol.	12.-	22.-



Pear

Distillerie Morand - Williamine	43% vol.	7.-	12.-
Distillerie Morand - Vieille Williamine	41% vol.	9.-	16.-
Gilbert Devayes, Cave la Dôle Blanche - Poire William	42% vol.	7.-	12.-
Distillerie o2Vie, - Poire William	42,6% vol.	7.-	12.-

Apple

Calvalais 3 ans	40% vol.	7.-	12.-
Calvalais - Hors d'âge 10 ans	40% vol.	11.-	20.-
Colline de Daval	40% vol.	8.-	14.-

Plum

Abricool - Bérudge	38% vol.	9.-	16.-
Gregor Kuonen - Vieille prune	41% vol.	9.-	16.-
Distillerie Morand - Vieille Prune	41% vol.	9.-	16.-

Mirabelle

Abricool	41% vol.	9.-	16.-
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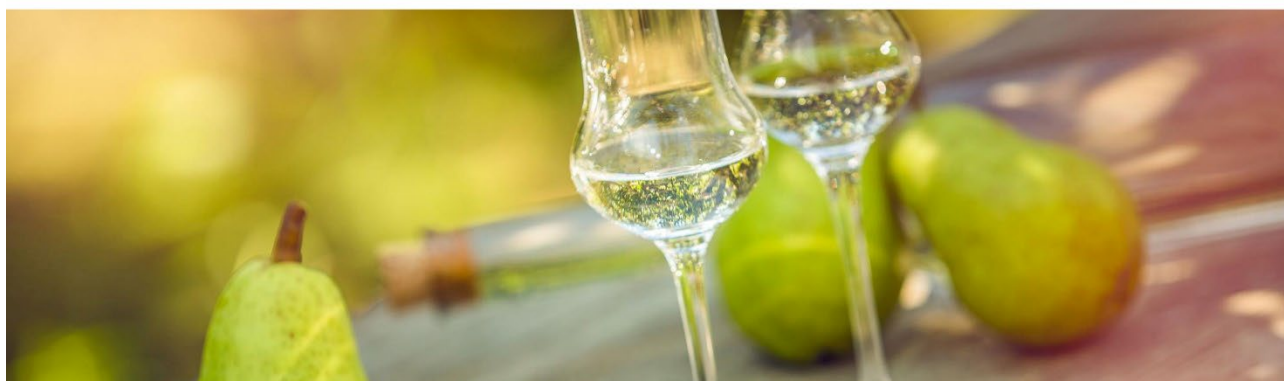


BRANDIES

Cherry Distillerie Morand - Vieux Kirsch	43% vol.	2cl 6.-	4cl 10.-
Quince Abricool	40% vol.	9.-	16.-
Cassis Abricool	38% vol.	10.-	18.-
Génépi Château Ravire - Génépi d'Anniviers Rostal Grand Saint-Bernard	41% vol. 42% vol.	6.- 7.-	10.- 12.-
Gentian Abricool	38% vol.	11.-	20.-
Lie du Valais / Marc du Valais Distillerie Morand Denis Mercier	43% vol. 45% vol.	5.- 6.-	8.- 10.-
Grappa Abricool - Muscat de Venthône Cave du Vieux Moulin, Vétroz " Spiritus Vitis Aminea" 5 ans	40% vol. 41% vol.	10.- 11.-	18.- 20.-
Gin valaisan Alata/Distillerie Morand - Poire et genévrier	41% vol.	8.-	14.-
Whisky 1815 – Sempione Distillerie Sempione Ltd	42% vol.	9.-	16.-



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LIQUEURS

The Liqueur Tasting Trio 3 x 1cl	12.-
Pear Williamine sur Fruit Morand AOP, Raspberry Abricool, Apricot B. Dupont	

4cl

Apricot

Distillerie Morand - Douce d'abricot	30% vol.	7.-
Bernard Dupont - Lie-Coeur	15% vol.	9.-
Abricool - Abricoolerie, cordial aux oeufs	15% vol.	9.-

Pear

Distillerie Morand - Douce de William	30% vol.	7.-
Distillerie Morand - Williamine® sur Fruit	21.5% vol.	7.-



Quince

Distillerie Morand - Douce de coing	30% vol.	7.-
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Raspberry

Abricool - liqueur de framboise	20% vol.	10.-
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Génépi

Distillerie o2Vie - liqueur de Génépi	40% vol.	9.-
Rostal Grand Saint-Bernard - liqueur de Génépi	25% vol.	7.-

Blueberry

Grand-Père Cornut - liqueur de myrtilles	20% vol.	10.-
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Cassis

Grand-Père Cornut - liqueur de cassis	20% vol.	10.-
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Lemon

NG Liqueurs - liqueur de citrons bio	26% vol.	7.-
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Edelweiss

Abricool - liqueur d'Edelweiss Edel'eis	37.5% vol.	18.-
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CIGARS

Davidoff Signature 2-0	20.-
Davidoff Anniversario Entreacto Short Corona	14.-
Davidoff Anniversario Spécial R	32.-
Davidoff Nicaragua Robusto	24.-
Davidoff Winston Churchill Late Hour Robusto	31.-
Davidoff Escurio Gran Perfecto	27.-
Davidoff Yamasa Petit Churchill	19.-
AVO XO Intermezzo Robusto	18.-
Romeo Y Julieta n°2 Petit Corona	11.-
Montecristo Petit Edmondo	25.-
Partagas Série D4	27.-



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SPECIAL SERVICES **UPON RESERVATION**

« 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).

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.



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.-
With dessert: apricot sorbet sprinkled with apricotine, per person	54.-
Meat supplement - 100g	12.-



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SPECIAL WEEKEND MENU FROM 2 P.M. TO 6 P.M.

Saturdays and Sundays

Chef Pierre Cotard and his team, offer you a seasonal menu fill with friendly and original recipes.
Allow our team to guide you through the menu in order to enjoy the experience fully.

STARTERS

Green Salad	7.-
Mixed Salad	9.- / 18.-
Valaisan beef tartare	19.50
Swiss beef diced dried beef, walnuts, pear eau de vie, ketchup, toast	

LES SALAISONS

Valaisan sausage	100 gr	12.-
Valaisan plate - beef dried meat, bacon, raw ham, sausages and cheeses	60 gr	17.-
	150 gr	31.-
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.-
	150 gr	36.-
Pigs from our pastures – Pork's plate	100 gr	23.-
	150 gr	34.-

LES FONDUES DU CHATEAU

Cheese Fondue	26.-
Shallots Cheese Fondue	28.-
Mushroom Cheese Fondue	29.-
Chanterelles Cheese Fondue	29.-
Tomatoes Cheese Fondue - served with steamed potatoes	28.-



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CHÂTEAU DE VILLA

Le Royaume des Terroirs



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

