



colombire

LE RELAIS

ENTREES

LE CROQ'MONTANA

A gourmet creation with raclette cheese, on white bread, wrapped in crispy, perfectly grilled bacon. Served with salad. **14.-**

SOUP OF THE DAY

A homemade soup with seasonal flavors **12.-**

AUTHENTIC FRENCH ONION SOUP

A cheese-gratinée soup topped with croutons **14.-**

MIXED SALAD

A freshly prepared salad with crisp vegetables and a variety of flavors **12.-**

VALAISAN PLATTER

A selection of cured meats and cheeses from Valais, served with rye bread and pickles **21 / 31.-**

CHEESE PLATTER

A selection of local cheeses **18.-**

COLOMBIRE PLATTER

Includes tartines of the moment, polenta, mini Croq'Montana, cured meats, and cheeses. **32.-**

DESSERTS

CHOCOLATE FONDUE

Served with fruits and other treats **18.- / pers**
(for 2 or more people)

SEASONAL FRUIT TART

Depending on the mood :) **9.-**

THE GOURMET COOKIE

Caramel Sauce & Vanilla Ice Cream Scoop **12.-**

RACLETTE CHEESE

All-you-can-eat, by reservation, for 10 or more people **35.-**

BEEF JOWL

Like a Burgundy-style dish, with vegetables and creamy polenta **36.-**

BUTCHER'S RIB'S

Served with roasted potatoes, mixed salad, and homemade barbecue sauce **38.-**

THE HAMEAU MACARONIS

25.-

ROASTED TOMME

Served with roasted potatoes, mixed salad **28.-**

TRADITIONAL

VEGETABLE STEW

Seasonal vegetables & lentils. Served with a slice of country bread **28.-**

CHEESE CROÛTE

24.-

PLATS

HAM & CHEESE CROÛTE

26.-

HAMEAU CROÛTE

Ham, cheese, caramelized onions, egg **28.-**

GRANDMA'S POLENTA

Raclette & caramelized onions **26.-**

MOUNTAIN POLENTA

Raclette, caramelized onions & bacon **28.-**

TRADITIONAL FONDUE

Half-Half

29.-

Goat & sheep cheese

30.-

Mushrooms

32.-

Tomato

(Tomato fondue served with potatoes) **32.-**

Extra Potatoes

Our fondues are served with bread, apples, pickles & fried onions **5.-**