



# menu

## starters

<b>Green salad / mixed salad</b>	6 / 8
<b>Mushrooms toast</b> , pinch of garlic and cream	14 / 30
<b>Wild snails from Mont-d'Or</b> 6 pieces	14
gratinated with homemade butter	
<b>Valais platter dried meat</b> , bacon,	18 / 28
cured ham, dried sausage, seasonal cheese, rye bread, pickles & pearl onions	

## the classics

<b>Malakoff cheese fritter</b>	1p 12 / 2p 22
with mesclun and pickles	
<b>Slow-cooked rabbit</b>	38
"just like my mom made on Sundays" creamy Bergamasque polenta, vegetables	
<b>Homemade cordon-bleu "Geneva style"</b>	32
raclette AOP, French fries	

## Swiss corner

<b>Cheese fondue</b> Martigny cheese dairy	25
<b>Tomato fondue</b> from Martigny cheese dairy	27
<b>Boletus mushroom fondue</b> Martigny cheese dairy	29
<b>Plain rösti</b>	20
raclette cheese AOP from La Bâtiaz	+3
ash-coated goat cheese, honey and walnuts	+5
country ham	+3
bacon	+3
egg	+2
caramelized onions	+2
<b>Pan-fried</b> cheese toast	20
<b>Double-layer cheese toast</b> egg or ham	22
<b>Triple-layer cheese toast</b> egg and ham	24

## for the kiddos

<b>Penne with tomato sauce</b>	14
<b>Homemade chicken nuggets</b> French fries	16

## deserts

<b>Seasonal fruit tart</b> homemade crust	8
<b>Salted caramel and chocolate</b> homemade crust	10
<b>Auberge's churros</b> chocolate, caramel	9
or strawberry dipping sauce, or sugar-cinnamon	
<b>Ice-creams and sorbets</b> <b>Tourbillon Glacé</b> ,	4.20/10
<b>milkshake</b> chocolate 75%, coffee, vanilla, roasted pistachio, salted caramel, almond-hazelnut praliné, strawberry, apricot, lemon-verbena	

## a taste of spring in the Vallon

**Auberge eggs in red wine sauce**  
smoked pork belly, onions, button mushrooms  
and toasted buttered bread  
14

**White asparagus from Valais  
from the Sauthier family in Charrat**  
homemade mayonnaise  
300g 16 / 600g 28  
**with DOP Parma ham**  
100g +10

**The Macka, Nordic tartine**  
dark rye bread, fresh cheese, hot-smoked trout  
fillets, lime, garden cress, trout roe,  
dill and house-made pickled onions  
14 / 26

**De Cecco tagliatelle**  
with morel mushrooms and green asparagus  
32

**Slow-cooked Grand Cru pork chop**  
**cider-mustard sauce**  
pressed buttered potatoes  
42

**Pulled Limousin beef burger**  
**slow-cooked, house-made barbecue sauce**  
**smoked with fir from the Vallon**  
house pickles, pickled cabbage,  
provolone, French fries  
32

## fresh drinks !

<b>Draft beer</b> with ginger	6
<b>El Tony</b> maté, 33cl	5
<b>Matcha latte</b> hot or cold, 3dl	7
<b>Milkshake</b> ice-cream or sorbet	10



Except for our French fries and churros  
dippings, all the dishes on our menu are  
**HOMEMADE**

All our meat is sourced from Switzerland and France

Prices in CHF incl. VAT | If you have any allergies, please speak to a member of staff.



# drinks

## wine by the glass

<b>Fendant</b>	4.50
Pierrafeu, AOC Valais	
<b>Johannisberg</b>	6
Albert Biollaz, Chamoson	
<b>Petite Arvine</b>	7
Grand Métral, AOC Valais	

<b>Gamay</b>	4.50
Coqueret, AOC Valais	
<b>Pinot noir</b>	6
Grand Métral, AOC Valais	
<b>Humagne rouge</b>	7
Grand Métral, AOC Valais	
<b>Apologia Pink, rosé</b>	4.50
Provins, AOC Valais	

## aperitifs

<b>Spritz Apérol</b>	12
<b>Hugo Saint-Germain</b>	12
<b>Ricard</b>	7
<b>Martini</b>	7
<b>Suze</b>	7
<b>Bitter</b>	5
<b>Kir</b>	7

## on tap and craft beers

<b>Valaisanne draft, 2.5dl / 5dl</b>	4.20 / 8
<b>Dérupe, Brasserie du Virage, GE 3.3dl, lager</b>	7.50
<b>Discorde, Brasserie du Virage, GE 3.3dl, white</b>	7.50
<b>Unicorne, Brasserie du Virage, GE 3.3dl, IPA</b>	7.50
<b>Etincelle, Brasserie du Virage, GE 3.3dl, amber ale</b>	7.50
<b>Calanda, 0% 3.3dl, alcohol-free beer</b>	5

## fruit juices

<b>Apple juice Iris 3dl, Martigny</b>	5
<b>Tomato juice Iris 2.5dl, Martigny</b>	5
<b>Apricot nectar Iris 2.5dl, Martigny</b>	5
<b>Pear nectar Iris 2.5dl, Martigny</b>	5

## digestifs

<b>Abricotine</b>	7
<b>Abricotine douce</b>	7
<b>Williamine</b>	7
<b>Williamine douce</b>	7
<b>Menthe Morand / Amaretto / Limoncello</b>	7
<b>Coing</b>	7
<b>Douce de coing</b>	7
<b>Génépi d'Anniviers</b>	7
<b>Pomme / Prune</b>	7
<b>Grappa blanche / Grappa brune</b>	7 / 9
<b>Aquavit</b>	8

## soft drinks

<b>Filtered water still, 3.5dl / 5dl / 1l</b>	3 / 4 / 7
<b>Filtered water sparkling, 3.5dl / 5dl / 1l</b>	3 / 4 / 7
<b>Coca Cola, Zero 3.3dl</b>	5
<b>Ice tea peach, lemon 3.3dl</b>	5
<b>Sprite 3.3dl</b>	5
<b>Pepita 3.3dl</b>	5
<b>Sinalco 3.3dl</b>	5
<b>Rivella 3.3dl</b>	5
<b>Schweppes 2dl</b>	5
<b>Pot de sirop Morand 5dl / 1l</b>	5 / 8

## hot drinks

<b>Coffee americano, espresso</b>	4
<b>Americano with milk, cappuccino</b>	5
<b>Latte macchiato</b>	6
<b>Double espresso</b>	6
<b>Earl grey, English breakfast, green tea</b>	4
<b>Infusion mint, verbena, chamomille</b>	4
<b>Chocolat hot or cold</b>	5
<b>Ovomaltine hot or cold</b>	5
<b>Viennois chocolate or coffee</b>	6



# wines

## wine by the glass

<b>Fendant</b>	Pierrafeu	2023	1 dl	<b>4.50</b>	75cl	<b>30</b>
<b>Johannisberg</b>	Albert Biollaz, Chamoson	2022	1 dl	<b>6</b>	75cl	<b>49</b>
<b>Petite Arvine</b>	Grand Métral	2022 / 23	1 dl	<b>7</b>	75cl / 50cl	<b>49 / 32</b>
<b>Gamay</b>	Coqueret, AOC Valais	2022 / 23	1 dl	<b>4.50</b>	75cl / 37.5cl	<b>30 / 15</b>
<b>Pinot Noir</b>	Grand Métral	2023	1 dl	<b>7</b>	75cl / 50cl	<b>49 / 32</b>
<b>Humagne Rouge</b>	Grand Métral	2023 / 21	1 dl	<b>7</b>	75cl / 50cl	<b>49 / 32</b>
<b>Apologia Pink, rosé</b>	Provins, AOC Valais	2023	1 dl	<b>4.50</b>	75cl	<b>32</b>

## Grand Métral, AOC Valais, Provins

<b>Heida</b>	2023	75cl / 50cl	<b>49 / 32</b>
<b>Merlot</b>	2023	75cl	<b>49</b>
<b>Cornalin</b>	2022	75cl / 50cl	<b>49 / 32</b>
<b>Syrah</b>	2022	75cl / 50cl	<b>49 / 32</b>



# Auberge du Vallon de Van

SALVAN • VALAIS

We are committed to making the Auberge a warm and welcoming place, where every detail is designed to make you feel at home. Whether you're here for a family meal, a gathering with friends, or a more intimate moment, we do everything we can to offer you a unique experience—one that combines generosity and flavor.

## The water

To reduce our carbon footprint, we've chosen a simple solution: stopping the import of San Pellegrino bottled water from Italy—a process that requires energy-intensive and environmentally unfriendly transportation.

Beyond its environmental impact, this system also represents a significant cost for our restaurant.

We've therefore opted for a local and sustainable alternative. The water we serve is micro-filtered, treated, and carbonated directly on-site. This service (not the water itself) is offered at the following rates: CHF 3.- for 3.5dl, CHF 4.- for 0.5 litre, and CHF 7.- for 1 litre.



## Le label Fait Maison

With the exception of our French fries, all the dishes on our menu are **HOMEMADE**. They are fully prepared using traditional, raw ingredients, in accordance with the criteria of the "Fait Maison" (Homemade) label, established by the Fédération romande des consommateurs (FRC), GastroSuisse, the Week of Taste, and Slow Food.