menu

starters

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

the classics

Malakoff cheese fritter with mesclun and pickles	1p **12** / 2p **22**
Homemade cordon-bleu "Geneva style" raclette AOP, French fries	**32**

Swiss corner

Cheese fondue Martigny cheese dairy	**25**
Tomato fondue from Martigny cheese dairy	**27**
Boletus mushroom fondue Martigny cheese dairy	**29**
Plain rösti	**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
Pan-fried cheese toast	**20**
Double-layer cheese toast egg or ham	**22**
Triple-layer cheese toast egg and ham	**24**

for the kiddos

Penne with tomato sauce	**14**
Homemade chicken nuggets French fries	**16**

deserts

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

Brisolée from the Vallon

Thursday, October 1st – Sunday, November 1st
reservation only

♡

Chestnuts
roasted over a wood fire

Selection of Alpine cheeses
buffet-style

Rye bread from Croissant de Lune
with butter

Valais grapes
Chasselas variety

Homemade apple tart

The Classic
CHF 38

The Royal,
with Valais cured meats
dry-cured ham, coppa and cured bacon
CHF 44

Children aged 6 to 14
CHF 18

Pasteurized grape juice
3 dl CHF 4 / 5 dl CHF 6 / 1 L CHF 11

our artisanal cheesemakers

Le Tchoum, Vieux Ferret
Jean-Marc & Claudine Gabioud, Alpage d'Emaney
Joël Granger, Alpage des Bochasses
Famille Rey-Mermet, Alpage La Tovassière
Fromagerie de Martigny, La Bâtiaz
Laiterie de Liddes, Bagnes 04
Gladys Duay & Nicolas Moret, Val Ferret
Famille Dubosson, Alpage de Champsot

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

Fendant Pierrafeu, AOC Valais	**4.50**
Heida Grand Métral, AOC Valais	**7**
Petite Arvine Grand Métral, AOC Valais	**7**
Gamay Coqueret, AOC Valais	**4.50**
Pinot noir Grand Métral, AOC Valais	**6**
Humagne rouge Grand Métral, AOC Valais	**7**
Apologia Pink, rosé Provins, AOC Valais	**4.50**

aperitifs

Spritz Apérol	**12**
Hugo Saint-Germain	**12**
Ricard	**7**
Martini	**7**
Suze	**7**
Bitter	**5**
Kir	**7**

fruit juices

Apple juice Iris 3dl, Martigny	**5**
Tomato juice Iris 2.5dl, Martigny	**5**
Apricot nectar Iris 2.5dl, Martigny	**5**
Pear nectar Iris 2.5dl, Martigny	**5**

soft drinks

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

on tap and craft beers

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

digestifs

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

hot drinks

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

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wines

wine by the glass

Fendant	Pierrafeu	1 dl	**4.50**	75cl	**30**
Heida	Grand Métral	1 dl	**6**	75cl	**49**
Petite Arvine	Grand Métral	1 dl	**7**	75cl	**49**
Gamay	Coqueret, AOC Valais	1 dl	**4.50**	75cl	**30**
Pinot Noir	Grand Métral	1 dl	**6**	75cl	**49**
Humagne Rouge	Grand Métral	1 dl	**7**	75cl	**49**
Apologia Pink, rosé	Provins, AOC Valais	1 dl	**4.50**	75cl	**32**

Grand Métral, AOC Valais, Provins

Heida	75cl / 50cl	**49 / 32**
Merlot	75cl / 50cl	**49 / 32**
Cornalin	75cl / 50cl	**49 / 32**
Syrah	75cl / 50cl	**49 / 32**

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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.

FAIT MAISON

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.

@aubergeduvallondevan
www.aubergeduvallondevan.ch