



LE BOIS SAUVAGE



CAFÉ RESTAURANT  
LES MASSES HÉRÉMENCE

# *The seasonal corner*

## *Starter*

The egg “cocotte” and its cream lightly smoked with bacon browned croutons with butter and onion chips	15.-
Foie gras marinated with winter spices, Golden apple condiments and roasted hazelnuts served on its toasted gingerbread bed	24.-
The smooth cream infused with hay, its local condiments and golden croutons	16.-
Jerusalem artichokes’s raviole with black truffle and its cream-topped chicken bouillon	19.-

## *Main Dish*

Rack of lamb in herb crust of the garden, pesto of the Bois Sauvage, melty’s heart croustis and its roasted vegetables	42.-
Snacked Lötschberg perch fillets, Genepi sauce, forgotten vegetables and roasted potatoes	46.-
Bois Sauvage’s mushroom and seasonal vegetable risotto	21.-
Tournedos Rossini with semi-cooked foie gras, parsnip in two ways and grenaille potatoes	48.-

## *Dessert*

Licorice’s macaroons with hint of chocolate	14.-
The real chocolate fondant and its caramel ice cream	15.-
Bois Sauvage’s forest	18.-
Orange revisited in 5 ways	14.-
Assortment of cheese from Valais ( <i>Parsley, Raclette, Tomme et Goat cheese</i> )	12.-
Cup of homemade seasonal ice cream or sorbet	4.- (la boule)

**\*\* Please contact staff for any allergens\*\***

**Source of meat: Beef (Valais/Switzerland); Lamb (Valais/Switzerland); Poultry, Quail (Switzerland); Perche (Valais)**

# *Menu du Terroir*

Bois Sauvage's appetizer

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Jerusalem artichokes's raviole with black truffle  
and its cream-topped chicken bouillon

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The revisited Lötschberg's fish and chips

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The supreme of quail cooked in low temperature  
its full-bodied juice

fine lentil puree perfumed with local bacon  
prune and hazelnut crisps

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The seasonal "trou normand"

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Assortment of cheese from Valais

*(Parsley, Raclette, Tomme et Goat cheese)*

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The Bois Sauvage's forest

Full Menu : 98.-

Wine/Dish pairing : 118.-

6 services (dessert ou fromage à choix) 88.-

Wine/Dish pairing 108.-

**\*\* Please contact staff for any allergens\*\***

**Source of meat: Beef (Valais/Switzerland); Lamb (Valais/Switzerland); Poultry, Quail (Switzerland); Perche (Valais)**

# *The Fondue's corner*

## *The cheese fondue*

Cheese fondue	21.-
Tomato fondue	23.-
Truffle's fondue	28.-

## *The meet fondue*

### Beef fondue

Unique (200gr/personne)	35.-
At will	42.-

### Marinated Beef Fondue

(Bois Sauvage marinated race d'Hérens beef)

Unique (200gr/personne)	38.-
At will	44.-

### Le Bois Sauvage's Fondue

(Beef, poultry, Bois Sauvage marinated race d'Hérens beef)

Unique (200gr/personne)	39.-
At will	45.-

Our fondues, meat bouillon (Chinoise), red wine bouillon (Bacchus),

oil (Bourguignonne, only on the terrasse) are served with :

Mixed salad

Sauces : curry, garlic,spicy, red wine shallot

Grenaille potatoes

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**Source of meat: Beef (Valais/Switzerland); Lamb (Valais/Switzerland); Poultry, Quail (Switzerland); Perche (Valais)**

# *Child's Menu*

Mixed Salade

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Chicken nuggets and potatoes

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Homemade ice cream or sorbet

Full menu : 16.-

Main dish : 10.-

*(until 12 years old)*

**\*\* Please contact staff for any allergens\*\***

**Source of meat: Beef (Valais/Switzerland); Lamb (Valais/Switzerland); Poultry, Quail (Switzerland); Perche (Valais)**