



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 comesquis 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)

**** Nous vous remercions de vous adresser au personnel pour tout ce qui concerne les allergènes****
Provenance des viandes : Bœuf (Valais /Suisse) ; Agneau (Valais/Suisse) ; Volaille, Caille (Suisse) ; Perche (Valais)

Menu du Terroir

Bois Sauvage's appetizer

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

The revisited Lötschberg's fish and chips

The supreme of quail cooked in low temperature
its full-bodied juice
fine lentil puree perfumed with local bacon
prune and hazelnut crisps

The seasonal "trou normand"

Assortment of cheese from Valais

(Parsley, Raclette, Tomme et Goat cheese)

The Bois Sauvage's forest

Full Menu : 98.-

Wine/Dish pairing : 118.-

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

Wine/Dish pairing 108.-

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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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Child's Menu

Mixed Salade

Chicken nuggets and potatoes

Homemade ice cream or sorbet

Full menu : 16.-

Main dish : 10.-

(until 12 years old)