



RESTAURANT AUBERGE DE SÄVIÈSE

STARTERS

	☐	○
Snails (6 pieces or 12 pieces)	14.-	28.-
Beef Carpaccio with parmesan cheese, lime dressing, basil and French fries	18.50	26.-
Special Wallis plate cured ham, bacon, dried meat and special Wallis sausage	15.50	24.-
Wallis dried meat plate (beef)	16.50	25.-

MALAKOFFS

served with pickles and onions

Malakoff menu half mixed salad with 2 Malakoffs	21.-
Malakoff per piece	7.-

The Malakoff is a Vaud canton specialty, brought back by the Swiss soldiers on their return from the Crimean War. Its name comes from Fort Malakoff, which they besieged for 11 months. It was during this period that the soldiers got used to fry slices of cheese in a pan and which are at the origin of the succulent fried cheese fritters that we offer you today.

SALADS

	☐	○
Green salad	6.50	11.-
Mixed salad	8.50	15.-
Italian salad tomato, mozzarella, basil, black olives	12.50	19.50

PASTA

Oven baked lasagna (beef)	23.-	Spaghetti	
		bolognese sauce (beef)	23.-
		tomato and basil sauce	19.-

Origin of our cured meats
Switzerland

visit our website



We will be delighted to give you detailed



RESTAURANT AUBERGE DE SÄVIÈSE

OPEN 7 / 7 – NON-STOP COOKING from 12:00 am till 11:00 pm

CHEESE FONDUES (min. 2 pers.)

on request all our cheese fondues can be cooked without alcohol

Goat cheese fondue (lactose free) served with grapes, apples and boiled potatoes	(for 1 person)	per person	32.-
Ewe cheese fondue served with grapes, apples and boiled potatoes		per person	32.-
House cheese fondue gruyère 80% and alpine gruyère 20%	(for 1 person)	per person	24.-
«Half and Half» cheese fondue made of gruyère AOC and vacherin AOC		per person	29.-
Champagne cheese fondue		per person	29.-
Boletus mushrooms cheese fondue		per person	29.-
Morels mushrooms cheese fondue		per person	35.-
Green pepper and shallots cheese fondue		per person	27.-
Tomato cheese fondue served with boiled potatoes		per person	27.-
Wallis Handmade Beer cheese fondue		per person	26.-
Cognac cheese fondue		per person	26.-
Royal cheese fondue Half and Half champagne cheese fondue with morels mushrooms		per person	39.-
Accompanying our cheese fondues:			
Extra basket of boiled potatoes			4.-
Kirsch shot			4.-

LA RACLETTE

Swiss speciality: slices of melted cheese served with boiled potatoes, pickles and onions

Raclette menu small special Wallis plate and 3 raclette portions	33.-
Raclette portion	7.-

Any meal ordered without drinks will be increased of 2.- CHF p.p.
information on the possible presence of allergens in menu items. In case of allergy or intolerance, please



MEAT FONDUES

(min. 2 pers.)

Bourguignonne fondue 210 g (beef)	per person	41.-
small pieces of sirloin steak, cooked «fondue style» in boiling oil – a regional speciality – served with various homemade sauces and French fries		
Chinese fondue «all you can eat» (beef)	per person	44.-
thin slices of beef, cooked «fondue style» in boiling bouillon served with various homemade sauces and French fries		
Bacchus fondue «all you can eat» (beef and chicken)	per person	44.-
thin slices of beef and chicken, cooked «fondue style» in boiling red wine with herbs and spices, served with various homemade sauces and French fries.		

MEATS

Beef steak (210 g) and its homemade butter served with French fries, vegetables and a green salad	34.-
Grilled veal sausage served with French fries and vegetables	22.-

SUGGESTIONS

«Le Rustique du Savièse»	25.-	Perch filets meunière (fish)	34.-
gruyère cheese, roasted potatoes, pasta, bacon and cream, served with a green salad		Served with homemade tartar sauce, French fries and a green salad	
«Les croûtes» melted cheese on toasted bread			
★ Cheese «croûte»	19.-		
★ Royal «croûte»	22.-	Vegetables Wok with mixed herbes	15.-
cheese, ham and egg			

French fries portion	5.50	Children's menu	13.-
		★ Chicken fritters French fries and vegetables	
		★ Veal sausage French fries and vegetables	
		★ Spaghetti bolognese	



follow us on Facebook

Origin of our meats/fish

Beef Switzerland - Veal Switzerland - Fowl F and HUN - Perchs Estonia

contact our staff who will be happy to inform you.

ALCOHOLS AND BEVERAGES

APERITIFS from 15 to 45 % vol.

	Cont.	Price
Martini Red or White	4 cl	5.50
Porto Red or White	4 cl	5.90
⊕ Appenzeller	4 cl	5.90
Americano	4 cl	10.-
Campari	4 cl	7.-
Pastis 51, Ricard	2 cl	3.70
Pastis 51, Ricard	4 cl	6.50
Kir Cassis (Blackcurrant cream)	1 dl	5.-
Suze	4 cl	5.50
Aperol Spritz		10.-

SPIRITUOUS from 37,5 to 43 % vol.

Cognac Rémy Martin	2,5 cl	15.-
Calvados	4 cl	9.-
Vodka Absolut or Zubrowka	4 cl	10.-
Gin Bombay Sapphire	4 cl	10.-
Whisky JB / Ballantines / JW Red	4 cl	12.-
Chivas / Jack Daniel's / JW Black	4 cl	14.-
Rhum Havana 7 Añejo	4 cl	12.-
Rhum Don Papa	4 cl	15.-
⊕ Williamine Morand	4 cl	9.-
⊕ Raspberry/Abricotine Morand	4 cl	9.-
⊕ Kirsh	4 cl	8.-
⊕ "Moitié-Moitié" Morand	4 cl	9.-
⊕ Plum, ⊕ Apple	4 cl	7.-
Grappa, Limoncello	4 cl	7.-
Old Plum / Old Lie	4 cl	9.-
Marc of Wallis	4 cl	7.-

CHAMPAGNE

Coupe de Champagne	1 dl	12.-
Kir Royal	1 dl	14.-

WHITE WINES

⊕ Chasselas of Geneva	1 dl	3.90
⊕ Fendant	1 dl	4.30
⊕ Chardonnay of Geneva	1 dl	4.40
⊕ Johannisberg	1 dl	4.40
⊕ Mont-sur-Rolle "Grand Cru"	1 dl	4.80

RED WINES

Côtes du Rhône	1 dl	3.80
⊕ Gamay of Geneva	1 dl	3.90
⊕ Dôle of Wallis	1 dl	4.20
⊕ Pinot Noir of Wallis	1 dl	5.90

ROSÉ WINES

⊕ Rosé de Goron of Wallis	1 dl	3.90
⊕ Dôle Blanche of Wallis	1 dl	4.40

★ ★

MODERATE PRICE DRINKS

Glass of Lemonade	3 dl	3.-
Glass of Milk	3 dl	3.-
Glass of Syrup	3 dl	3.-

COMPOSED DRINKS

	Cont.	Price
Gin / Vodka (Tonic or Orange)	4 cl	10.-
Rhum / Whisky Coca	4 cl	12.-

LIQUORS from 18 to 42 % vol.

Fernet Branca	4 cl	9.-
⊕ Williamine Morand	4 cl	9.-
Cointreau	4 cl	9.-
Sambuca / Get 27	4 cl	9.-
Baileys, Grand-Marnier	4 cl	9.-
Amaretto	4 cl	7.-

DRINKS WITHOUT ALCOHOL

MINERAL DRINKS

⊕ Henniez Still Water	5 dl	4.40
⊕ Henniez Sparkling Water	5 dl	4.40
Coca-Cola	3,3 dl	4.90
Coca-Cola Zero	3,3 dl	4.90
⊕ Romanette Lemonade	3,3 dl	4.60
⊕ Sinalco Orangeade	3,3 dl	4.60
Schweppes Tonic	2 dl	4.60
Bitter Red St-Pellegrino	1 dl	4.60

FRUITS JUICE

Granini Tomato / Pineapple	2 dl	4.60
⊕ Granini Wallis Apricots	2 dl	4.60
⊕ Granini Williams Pear	2 dl	4.60
⊕ Ramseier Apple Juice	3,3 dl	4.90
Ice-Tea Lemon / Peach	3 dl	4.50
⊕ Rivella Red	3,3 dl	4.90

HOT DRINKS

Coffee, Espresso, Ristretto		3.80
Coffee "Renversé"		4.60
Coffee, Espresso, Ristretto (Decaffeinated)		3.90
Cappuccino		4.90
Black Tea or Green Tea		3.60
⊕ White Tea with Swiss Edelweiss Flower		5.90
Infusion		3.60
⊕ Hot or Cold Chocolate		4.60

BEERS

⊕ SWISS BEER Draft	2 dl	3 dl	5 dl
Feldschlössen Original	3.40	4.80	7.80
Feldschlössen White	3.60	4.90	8.20
Feldschlössen Amber	3.60	4.90	8.20
Wallis Handmade	3.80	5.20	8.60
Spring/Christmas Beer	3.60	4.90	8.20
(in season)			

⊕ SWISS BEER Bottle

Feldschlössen Without Alcohol	3,3 dl	5.20
Calvinus of Geneva Blonde	3,3 dl	5.90

FOREIGN BEER Bottle

Heineken	2,5 dl	4.90
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ask for our wine list

RESTAURANT AUBERGE DE SÂVIÈSE

DESSERTS MAISON



FLAN CARAMEL

Réalisé par notre Chef
Fr. 7.00



MERINGUES & DOUBLE CRÈME

Meringues artisanales au feu de
bois et double crème de Gruyère
Fr. 11.00



CRÈME BRÛLÉE

Réalisée par notre Chef
Fr. 9.00

RESTAURANT AUBERGE DE SÂVIÈSE

DESSERTS MAISON



CRUMBLE AUX POMMES

Réalisé par notre Chef
Fr. 8.00



TIRAMISU

Réalisé par notre Chef
Fr. 11.00



TARTE AUX POMMES

Servi chaud Avec glace vanille
Fr. 7.00 Fr. 10.50

RESTAURANT AUBERGE DE SÂVIÈSE

DESSERTS



GRIOTTES AU KIRSH

Fr. 11.00



IRISH COFFE

Whisky, café et crème chantilly

Fr. 11.00



CASSATA

Nature

Fr. 7.00

Arrosée

Fr. 10.00



PARFAIT MOCCA

Nature

FR. 8.00

Flambé

FR. 11.00

RESTAURANT AUBERGE DE SÂVIÈSE

DESSERTS



MINI VIENNETTA

Nature	Avec chantilly
CHF 7.00	CHF 9.00



VACHY

Glace vanille - Glutenfree
Fr. 7.00



MOELLEUX AU CHOCOLAT

Servi chaud	Avec chantilly
Fr. 9.00	Fr. 11.00



VANILLA DREAM



ESPRESSO CROQUANT

Contient des fruits à coque



SWISS CHOCOLATE



**BLUEBERRY
CHEESECAKE**

The most important ingredient in ice cream is cream! So we use only the best. Our farmers have small forms which are located in the serenity of the Alps. Our cows are mostly in open stalls and lawns, fed primarily on grass, flowers and herbs.

Die wichtigste Zutat von Glace ist Rahm! Daher verwenden wir nur den besten. Die kleinen Höfe unserer Bauern liegen in beschaulicher Alpenlandschaft. Unsere Kühe leben grösstenteils in offenen Ställen und auf Weiden, wo sie sich vor allem von Gras, Blumen und Kräutern ernähren.

L'ingrédient le plus important dans la crème glacée, c'est la crème ! Nous utilisons donc seulement la meilleure. Nos paysans ont de petites exploitations situées dans le calme des Alpes. Nos vaches sont pour la plupart élevées dans des fermes et des prairies ouvertes et se nourrissent principalement d'herbe, de fleurs et de plantes.

L'ingrediente più importante di un gelato è la panna. Ecco perché usiamo solo la migliore. I nostri contadini hanno piccole fattorie situate in luoghi idilliaci nel cuore delle Alpi. Le nostre mucche, tenute in stalle all'aperto circondate da vasti pascoli, si nutrono principalmente di erba, fiori ed erbe.



La boule Fr. 3.80

Suppl. Chantilly Fr. 2.00



LEMON & LIME



APRICOT



PEAR



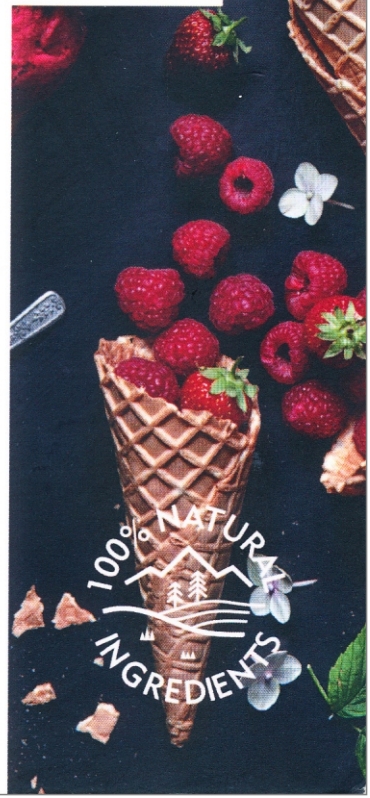
**RASPBERRY &
STRAWBERRY**

"Open a window into the garden of pleasure" Ueli Prager, our founder, believed that natural ingredients would provide pleasurable indulgence. We believe that pure, natural ingredients create a delicious and premium ice-cream experience.

«Öffne ein Fenster zum Garten des Genusses» Ueli Prager, unser Gründer, war überzeugt, dass es für höchsten Genuss natürliche Zutaten braucht. Wir sind überzeugt, dass die Verbindung reiner, natürlicher Zutaten für ein unvergleichlich köstliches Glaceerlebnis sorgt.

«Ouvre une fenêtre sur le jardin du plaisir». Ueli Prager, notre fondateur, était convaincu que les ingrédients naturels seraient source de plaisir. Nous croyons qu'il est possible de créer une expérience glacée délicieuse et exceptionnelle avec des ingrédients purs et naturels.

"Aprite una finestra sul giardino del piacere": Ueli Prager, il nostro fondatore, ha sempre creduto che solo gli ingredienti naturali possano regalare il vero piacere del gelato. E noi siamo convinti che il connubio di ingredienti puri e naturali offra un'esperienza senza pari in termini di gusto.





DANEMARK

Crème glacée Vanilla Dream, sauce au chocolat, chantilly.

Fr. 11.00



ICE COFFEE

Crème glacée Espresso Croquant, café, chantilly et biscuit.

Fr. 11.00



CHOCOLAT LIÉGEOIS

Crème glacée Swiss Chocolate and Vanilla Dream, sauce au chocolat et chantilly.

Fr. 11.00



SAVIÈSE

Sorbet Apricot arrosé d'Abricotine.

Fr. 12.50



VALAISANNE

Sorbet Pear arrosé de Williamine.

Fr. 12.50





COLONEL

Sorbet Lemon & Lime arrosé de
Vodka.

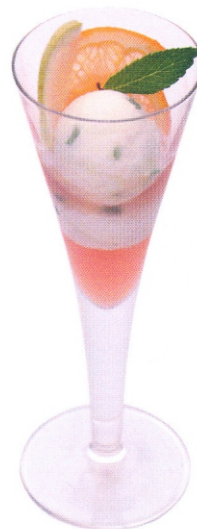
Fr. 12.50



YAIKEL

Sorbet Raspberry & Strawberry
arrosé de Maraschino.

Fr. 12.50



GÉNÉRAL

Crème glacée Vanilla Dream arrosée
de Whisky.

Fr. 12.50



La crème utilisée pour les glaces Mövenpick provient de petites exploitations agricoles. Les vaches se nourrissent principalement d'herbe, de fleurs et de plantes des alpes Suisse.

The cream used to produce Mövenpick ice cream come from small farms. The cows are mostly in open stalls and lawns, fed primarily on grass, flowers and herbs from Swiss Alps.