

# Restaurant's menu



*The Best of Valais*

Service et TVA 7.7% compris. Bedienung und Mehrwertsteuer inbegriffen . Service and all taxes included

**Bien  
plus**  
qu'un château

château **villa** de

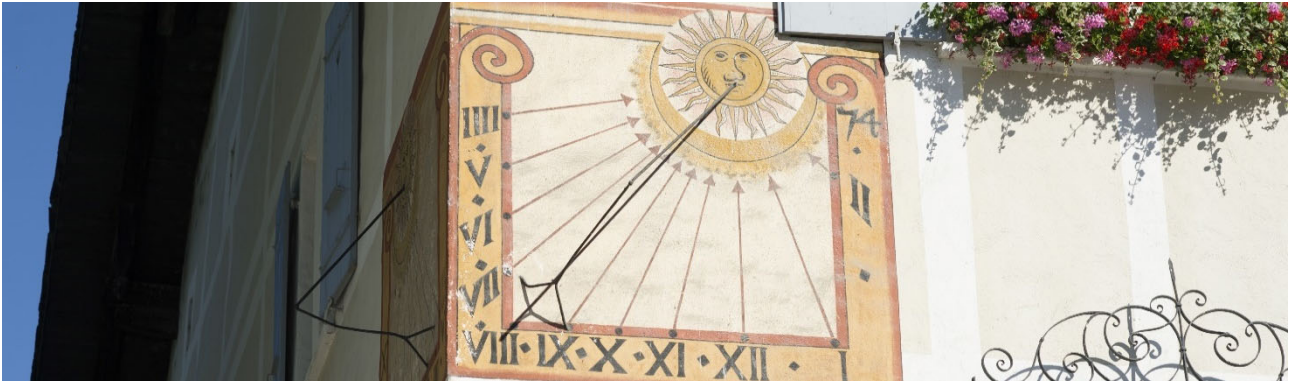


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# Château de villa's History

The first stones of this architectural gem were laid in the 16th century by a local patrician family. The octagonal tower and eastern wing of the building are the oldest part of the structure. The west side of the Château, with its magnificent entrance was built during the 17th century when the manor became the



owners' main residence. Successive generations improved the interior of their Château home, which since the mid-20th century has been classified as part of Sierre's historical buildings. Also noteworthy: a bronze statue by sculptor Jacques Barman is in the courtyard, "Le cheval et la danseuse" (the horse and the dancer), created in 1984.



For financial and succession reasons, the Château was abandoned. In 1947, some famous Sierrois bought it. The 17th november of 1951, they decided to make a non-profit foundation to promote Valaisan products. Since 1953, in this restaurant you can taste typical Valaisan disches like the tasting of 5 different Raclette cheeses and dried meats from different artisans. In our oenoteca, you can find more than 700 wines and liquors by 110 local producers.



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**PRIX SUISSE DE  
L'ŒNOTOURISME**

**Prix d'honneur 2019**

Le comité d'organisation du Prix Suisse de l'Œnotourisme a tenu à honorer

## **Château de Villa**

pour son rôle précurseur dans le développement de l'offre et la promotion de l'œnotourisme en Suisse.

**Prix suisse de l'œnotourisme  
Schweizer Weintourismuspreis**



**Premio svizzero dell'œnoturismo  
Premi svizzer dal turissem da vin**



## CERTIFICATE OF EXCELLENCE




**GEWINNER SONDERPREIS IM FOKUS**  
GUTBÜRGERLICHE KÜCHE


**Château de Villa**


Sierre



  
Roland Köhler  
Verleger VINUM

  
Thomas Vaterlaus  
Chefredaktor VINUM

  
Bruno-Thomas Eltschinger  
Präsident Sommelier-Verband  
Deutschschweiz SVS

  
Piero Tenca  
Président national Association Suisse  
des Sommeliers Professionnels

Patronatspartner:



Sponsoren:





# Terroir Shop – Take away products

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If our products have pleased you, you can buy them from our Terroir Shop.

Dried meat, Raclette Cheeses, mix for Fondue, bread and others seasonal products can be found to continue the Valaisan experience at home.

In our display, you will find a variety of products to purchase. If you want something more specific, ask one of our employees and he will prepare it especially for you. We offer the best seasonal products so, sometimes, it can happen that a product is not longer available.

With a preorder, you can also have Valaisan plate to take away.

We do everything in our power to be the greatest ambassador of the Valaisan terroir.

<b>Raclette Cheese</b> Unpasteurized, different seasonal pastures, prepared and vacuumed	one kilo	<b>27.00</b>
<b>Beets sausages</b>	a pièce	<b>4.50</b>
<b>Château de Villa's sausages</b>	a pièce	<b>8.00</b>
<b>Valaisan dried Bacon</b> - one bloc, vacuumed, not sliced	a kilo	<b>39.00</b>
<b>Valaisan dried meat</b> - one bloc, vacuumed, not sliced	a kilo	<b>78.00</b>
<b>Valaisan raw ham</b> - one bloc, vacuumed, not sliced	a kilo	<b>60.00</b>
<b>Rye breads with nuts</b> - sliced	a pièce	<b>8.00</b>
<b>Rye breads</b> - sliced	a pièce	<b>7.00</b>
<b>Mix for Fondue</b> - vacuumed, ready to use	a kilo	<b>30.00</b>
<b>Valaisan plate</b> - dried meat, raw ham, dried bacon, sausage and cheese	150g	<b>25.00</b>
<b>Gift basket</b> - on demand and according to your choice of products	from	<b>50.00</b>

And of course our selection of 700 wines and liquors at our oenoteca...



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# Your « Raclette » at home

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With the Château de Villa, the experiment of « Raclette » can also take place in your house.  
You can benefit from our expertise directly at home while sharing an excellent moment with your guests  
(from 10 people)

## The concept « Raclette at home »

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Our racleur will come to your house with a selection of 5 different unpasteurized raclette cheeses from the Valais. He will explain to you their specificities and share with all your guests the subtleties and technics of the traditional Raclette. You're going to enjoy your time with your friends while tasting our 5 different Raclette cheeses. You will be served by our racleur. If some of your friends wants to try, our racleur will give them some advice with pleasure.

On demand, we can organise some Valaisan plate and a selection of wine from our oenoteca.

## Details

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### Included :

- The racleur
- Four electronics Raclette's oven
- Cheeses, pickels, onions, steamed potatoes.
- The first 25 km around the Château de Villa are free of charge

### Your side of the organisation :

- A table 200 x 80 cm for the ovens
- A table for the cheeses
- A high power 220v outlet
- Dishes
- The clean up after the Raclette
- If you want, some waiters

## Prices

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Per grown up, from 10 people	30.00
Per child (less than 12 years old)	20.00

Package for 1 racleur (3 hours)	250.00
overtime, per racleur	50.00

Over than 50 people , we count 2 racleurs. From 100 people, please contact us.

The place must be accessible by car. It should be easy for our racleur to unloaded the equipment.

The first 25 kms around the Château de Villa are included, after the travelling expenses are CHF 1.00 per kilometer.



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*Christian Zufferey, spécialiste de la gastronomie valaisanne*



# Salaisons valaisannes

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Meats are chosen by a special council to promote the work of the Valaisan craftsmen.  
Here you can find some of their best work.

## Classicals one

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Valaisan sausage	100 gr	12.00
Valaisan dried bacon served on plate	120 gr	16.50
Valaisan raw ham served on plate	120 gr	24.00
Valaisan plate - beef dried meat, bacon, raw ham, sausages and cheeses	60 gr	16.00
	150 gr	29.50
Valaisan beef dried meat served on plate - 1 kind	60 gr	18.50
Valaisan beef dried meat served on plate - 3 kinds of different producers	120 gr	31.00
	150 gr	35.00

## Pigs from our pastures

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We will serve you a specific pork meat, raised uniquely for the Château de Villa on very strict rules.

The fat, pure and firm, vector of taste, is preserved to better appreciate the authentic flavor of these products.

On the dish you can find the following pieces :

**Shoulder - Nut - Loin(thigh) - Square(fillet) - bacon**

Pork's plate:	100 gr	22.00
	150 gr	33.00



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*Milan, racleur en chef du Château de Villa*

# La Raclette du Valais

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The real star of Château de Villa is of course the tasting of 5 different A.O.P Raclette Cheeses. We select them between more than twenty pastures and creameries localised in the whole canton.

Only made with unpasteurized milk to preserve the authenticity of the production, you should take your time to enjoy an ancestral knowledge that dates back to 16th century that is specific to each pastures.

**Lunch service** : last order before 14h00, Raclette is served until 15h00

**Diner service** : last order before 21h30, Raclette is served until 22h30



Tasting of 5 different cheeses - at will	35.00
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Tasting of 5 different cheeses - at will, with a Valaisan plate	48.00
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The Raclette is served with steamed potatoes, pickles and small pickled onions.

## Side dishes

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Homemade bittersweet curry zucchini	5.00
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Homemade Vegetables pickles	5.00
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Chanterelles	11.00
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# Fondues du Château

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The Fondue is a big part of the classical swiss gastronomy. It's simplicity and friendliness are going to steal your heart away. The Château de Villa has its own custom Fondue mix.

Cheese Fondue	24.00
Shallots Cheese Fondue	25.00
Boletus Cheese Fondue	27.00
Chanterelles Cheese Fondue	27.00
Tomatoes Cheese Fondue - served with steamed potatoes	26.00

## Seasonal Fondue

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Have a look at page "Les Plus du Château"...

## Side dishes

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Homemade bittersweet curry zucchini	5.00
Homemade Vegetables pickles	5.00
Chanterelles	11.00
Egg	1.00



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## Cheese Slices // Croûtes au Fromage

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Cheese slice	20.00
Cheese slice and onion	23.00
Cheese slice, ham and egg	26.00
Cheese slice, onion and egg	26.00
Cheese slice, oignons, ham et egg	28.00



## Cheese plate from Valais

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<b>Assortment of 5 cheeses from Valais</b> - creameries or pastures served cold with steamed potatoes	20.00
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*Valérija, à votre service depuis plus de 22 ans au Château de Villa*



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# Villa-Geoise Fondue

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A welcome alternative to all the cheese dishes.  
Come and enjoy a friendly moment around a beef fondue.

**Only on reservation.**

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**from 10 people.**

## Menu

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Taste a marinated and spiced beef meat from the producer Fleury in Granges-VS, in a “Bacchus” broth with fine aromatics herbs, 5 homemade sauces, all served with matchstick fries and mixed salad in entrance.

### “Villa-Geoise” fondue

Per person, 250g of meat included	48.00
Dessert : Apricot sorbet pulled with Apricot liquor, per person	52.00
Meat supplement – 100g	12.00



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*La Cave de Garde du Château de Villa et sa cuvée spéciale « Villa Soleja »*

# Desserts

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Coffee of Château - coffee with a ½ pie of the day	7.00
Pear flambé with pear liquor and sorbet	14.00
Kirsch cherries	12.00
Seasonal "Crème brûlée"	10.00
Meringue	
With whipped cream	7.00
With vanilla ice cream	9.00
With vanilla ice cream and whipped cream	10.00
Homemade apple pie	6.00
With whipped cream	7.00
With vanilla ice cream	9.00
With vanilla ice cream and whipped cream	10.00

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## Artisanal Ice cream cup and sorbet

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Our artisanal ice cream and sorbets are made by confectioners from the region using natural and high quality products. Taste the following aromas :

**Vanilla - Pear - Apple - Valais Apricot**

A scoop	3.00
Whipped cream supplement	1.50
Coupe Montagnarde - Ice cream genépi	12.00
Coupe du Cervin - vanilla ice cream, chocolate topping and whipped cream	12.00
Coupe du Vignoble - vanilla ice cream, Valaisan grapes liquor	12.00
Apple sorbet and apple brandy	12.00
Apricot sorbet and Valaisan abricotine (apricot schnaps)	12.00
Pear sorbet and Valaisan williamine (pear schnaps)	12.00
Le Trio - tasting of 3 different sorbet pulled with liquors - apple, pear, apricot	14.00



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# Beverages, Tea, Ciders and Valaisan Juices



## Water and Ice Tea

<b>Water Pitcher du Château</b> (free of charges if any other beverage ordered)		3.00
<b>Bottle of water Sembrancher</b> - Sembrancher	37.5cl	4.50
Sparkling or still	75cl	8.00
<b>Ice Tea</b> – Bio Alp Tea	2dl	3.00
With Valaisan herbs (mint, lady's mantle, plantago, verbenas)	3dl	4.00

## Fruit juices and Valaisan vegetables

<b>White grapes juice</b> – Les Vergers du Soleil à Granges	3dl	4.50
<b>Pear</b> – Les Fruits de Martigny SA	25cl	5.50
<b>Apricot nectar</b> – Les Fruits de Martigny SA	25cl	5.50
<b>Apple juice</b> – Iris Swiss à Riddes	25cl	6.00
<b>Apple &amp; Melissa</b> – Opaline à Orsières	25cl	6.00
<b>Pear &amp; Quince</b> – Opaline à Orsières	25cl	6.00
<b>Pear &amp; Verbena</b> – Opaline à Orsières	25cl	6.00
<b>Apple &amp; Raspberry</b> – Opaline à Orsières	25cl	6.00
<b>Apple &amp; Carrot</b> – Opaline à Orsières	25cl	6.00
<b>Apple &amp; Beet</b> – Opaline à Orsières	25cl	6.00
<b>Tomato juice</b> – Iris Swiss à Riddes	25cl	5.50

## Limonades et cidre du Valais

<b>Raspberry Lemonade</b> – Opalin Swiss Fine Bubbles à Orsières	33cl	6.00
<b>Ginger Lemonade</b> – Opalin Swiss Fine Bubbles à Orsières	33cl	6.00
<b>Sierrois dry cider 2015</b> – Colline de Daval à Sierre	7.5% Vol 75cl	36.00
Made like a traditionnal Champagne with Pink Lady apples		

## Valaisan tea

<b>Tea from Rostal Grand Saint-Bernard</b>	3.80
Valaisan herbs : Verbena, chamomile, sage, mint	



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# Beverages, Coffee et tea

## Valaisanne Beer



La Marmotte - brewed in Crans-Montana - blond	5.2 % vol.	33cl	6.00
L'Echappée - brewed in Martigny - Pale Ale	6.0 % vol.	37.5cl	7.50
Hoppy People - brewed in Sierre - Impériale Season	10.0 % vol.	33cl	9.50

*High limited edition 15 months in barrels of Clos de Tsampéhro and refined with quince pulp*

## Sodas et swiss Juice

Sinalco	33cl	4.50
Rivella - red	33cl	4.50
Vivi Kola - Swiss Cola since 1938 - classic or zero	33cl	5.00
Apple juice Ramseier - light sparkling	33cl	4.50

## Classicals

Orange Juice - Granini	2dl	3.40
Lemonade - Sprite	33cl	4.50
Schweppes - Classic water tonic	25cl	4.50

## Coffee « Choucas » from Crans - Montana and hot Chocolate

Coffee and espresso	3.60
Double espresso	5.00
Renversé and cappuccino	4.80
Hot chocolat - Caotina	4.50

## Tea

Black tea - Twinings	3.80
Green tea - Twinings	3.80
Lime-tree - Twinings	3.80
Rosehip - Twinings	3.80



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# Liquors

Brandy		2cl
<b>Apricot</b>		
Colline de Daval	43% vol.	7.00
Bernard Dupont	42% vol.	7.00
Abricool	40% vol.	8.00
Abricool - affinée en barrique	40% vol.	10.00
<b>Pear</b>		
Distillerie Morand - Williamine	43% vol.	6.00
Gilbert Devayes, Cave la Dôle Blanche - Poire William	42% vol.	6.00
<b>Apple</b>		
Calvalais	40% vol.	6.00
Calvalais - Hors d'âge	40% vol.	8.00
<b>Plum</b>		
Abricool - Bérudge	38% vol.	8.00
Gregor Kuonen - Vieille prune en barrique	41% vol.	8.00
<b>Mirabelle</b>		
Abricool	41% vol.	8.00
<b>Cherry</b>		
Distillerie Morand - Vieux Kirsch	43% vol.	5.00
<b>Quince</b>		
Abricool	40% vol.	8.00
<b>Génépi</b>		
Château Ravire - Génépi d'Anniviers	41% vol.	5.00
Rostal Grand Saint-Bernard	42% vol.	6.00
<b>Gentian</b>		
Abricool	38% vol.	10.00
<b>Grapes liquor</b>		
Distillerie Morand	43% vol.	4.00
<b>Grappa</b>		
Abricool - Muscat de Venthône	40% vol.	9.00
<b>Gin</b>		
Alata and Distillerie Morand	41% vol.	7.00



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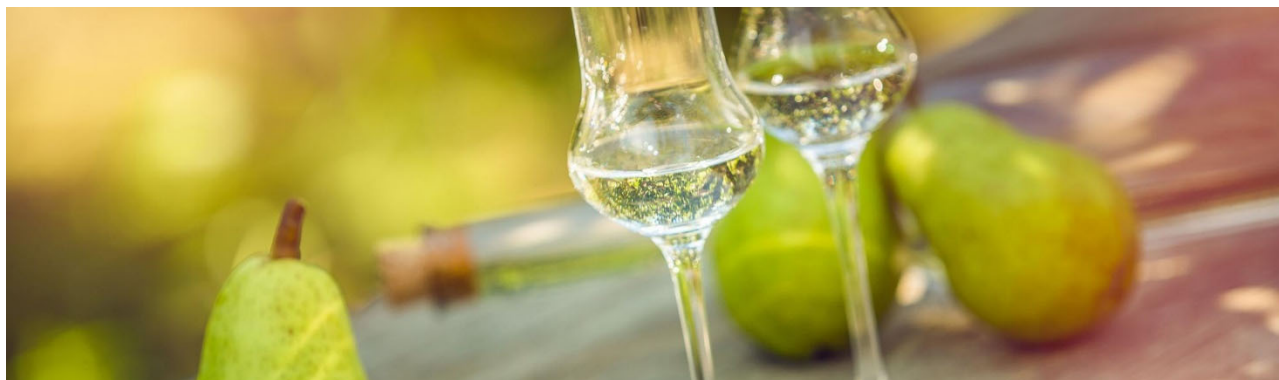
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# Liquors

Liquors		4cl
<b>Apricot</b>		
Distillerie Morand - Douce d'abricot	30% vol.	6.00
Bernard Dupont - Lie-Coeur	15% vol.	8.00
Abricool - Abricoolerie, cordial aux oeufs	15% vol.	8.00
<b>Pear</b>		
Distillerie Morand - Douce de William	30% vol.	6.00
<b>Quince</b>		
Distillerie Morand - Douce de coing	30% vol.	6.00
<b>Raspberry</b>		
Abricool - liqueur de framboise	20% vol.	9.00
<b>Génépi</b>		
Rostal Grand Saint-Bernard - liqueur de Génépi	25% vol.	6.00
<b>Blueberry</b>		
Grand-Père Cornut - liqueur de myrtilles	20% vol.	9.00
<b>Blackberry</b>		
Grand-Père Cornut - liqueur Doux Murmure	20% vol.	9.00
<b>Lemon</b>		
NG Liqueurs - liqueur de citron bio	26% vol.	6.00
<b>Naturally altered sweat wine (rancio)</b>		
Cave des Tilleuls – Amigne Famous Grain Noble matured 10 years in barrels	21%vol.	15.00



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Merci de votre visite et au plaisir  
de vous revoir bientôt au Château de Villa.

