The Vieux Valais team wants to

# WELCOME YOU

Come and spend a pleasant and friendly moment in our company!

## MENU

#### S T A R T E R S

DRIED MEAT AND CHEESE PLATTER

Dried meat, raw ham, bacon, sausage, raclette cheese

TRIO	ОГ	рр	TIC	CII	rmm	١ ٨ ٥	10
TKI()	( ) F	BK	$\cup S$	$\Box$ H	E I I	A	S V

VEGETABLE SOUP Y

CREAM OF ASPARAGUS SOUP 🗸

SMALL	BIG

21 31

23 34

13,90	

13,90

12

12

## S A L A D S

GREEN SALAD V

GREEN SALAD & CHERRY TOMATOES V

MIXED SALAD

EXOTIC SALAD

Grilled prawns, green curry sauce, exotic fruits, papadum bread, and crispy onions

GOURMET SALAD

Salad, smoked duck breast, homemade foie gras with apricot, chutney, and brioche

#### SMALL BIG

8 13,50

9 16,50

10 I7

23 34

34



#### RÖSTIS NATURE 17.50

supplements:

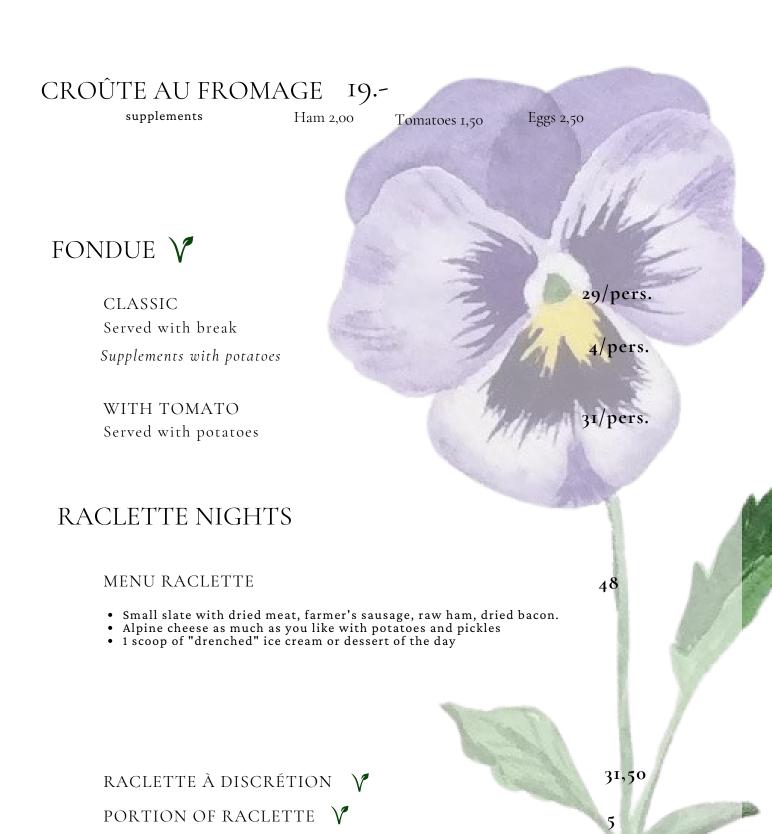
Cheese 4.-

Bacon 2,50

Tomatoes 1,50

Eggs 2,50

Goat cheese 3,00



### M E A T S

BEEF TARTARE With toasts and fries from Switzerland	100G 150G 300G	<ul><li>23</li><li>33</li><li>45</li></ul>
AFTERSKY BURGER  Multigrain bread, minced beef, bacon bits, raclette cheese, tomatoes, ketchup, lettuce, arugula, served with Swiss fries		33
DIAMOND-CUT BEEF RIB STEAK ON HOT STONE Served with homemade Café de Paris butter	180G 280G	43 50
MIXED MEATS ON HOT STONE	220G	46
VIENNESE ESCALOPE (VEAL)		36
VENISON RIB STEAK ON HOT STONE	180G 280G	44 52
T - BONE STEAK 700	G - 1KG	75

The dishes are served with: market vegetables OR green salad  $$\operatorname{AND}\nolimits$  Swiss fries OR rösti



## **PASTA BOLGONESE PASTA** 26 MACARONI MONTAGNARD 28 Onion, cream, bacon (optional), alpine cheese **FISH** FISH OR SEAFOOD SUGGESTON Fresh fish or seafood according to availability ORIENTAL-FLAVORED PRAWN SKEWERS 36 Grilled prawns with chopped herbs, garlic, diced tomatoes, ginger, sambal oelek, and lemon zest VEGETARIAN AFTERSKY BURGER 2.O 27 Multigrain bread, vegetarian burger, raclette cheese, tomato, ketchup, lettuce, arugula, served with Swiss fries HOMEMADE RAVIOLI 25 With ricotta and spinach



#### PIZZA

	SMALL	BIG
QUATTRO FORMAGGI Parmesan, mozzarella, gorgonzola, chèvre	17	22
QUATTRO STAGIONI Ham, mushrooms, olives, artichokes	18	23
LA MONTAGNARDE Bacon, onions, cream, raclette cheese	17,50	22,50
LE VIEUX VALAIS Chorizo, caramelised pears, gorgonzola, tomatoes, arugula, balsamic cream	19	25
LE BONBON DE L'AFTERSKY Calzone with brie, mozzarella and tomato sauce, served on a bed of arugula and tomatoes, topped with cured hamket and tomatoes, topped with cured ham	19	25
LA TOURTE Cream, potatoes, onions, bacon, raclette cheese	19	25
HOMEMADE FOCACCIA With multicoloured cherry tomatoes, arugula, cured ham (optional)	25	
	The state of the s	

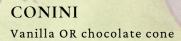


#### FOR THE KIDS

	SMALL	BIG
PLATE OF SWISS FRIES	7,50	13,50
CHICKEN NUGGETS, SWISS FRIES & SALAD	14,50	20,50
VEGETABLE PLATE	9,90	16
FRESH PASTA WITH BOLOGNESE SAUCE	16	20
MINCED STEAK, SWISS FRIES & SALAD	20,5	o

## DESSERTS FOR THE KIDS

PIERROT Pierrot vanilla & chocolate	OR vanilla & strawberry	6,90
	100	
FUSÉE	<b>\</b>	4
Lolly, orange and pineappl	e flavours	1 de





6,90

#### **DESSERTS**

## CHOCOLATE FONDANT WITH A FLOWING TOBLERONE HEART

Our favourite! A chocolate avalanche, soft and runny, served with a scoop of ice cream (15 minutes)

#### SUGGESTION OF THE WEEK

Ask your waiter or waitress for the flavour of the moment

#### **HOUSE PIE**

Try our delicious homemade pies! Ask your waiter or waitress for the flavour of the moment

#### PIZZA AU NUTELLA

A delicious dessert pizza spread with Nutella and sprinkled with hazelnut and pistachio chips. A real treat!

1

12

10

13

