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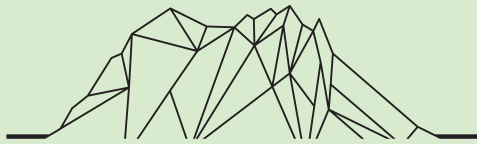
# LE PRILET

RESTAURANT & GÎTE

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# MENU

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# LE PRILET

RESTAURANT & GÎTE

## Emmanuel, Maude, Nancy and Mathis welcome you to the Prilet!

The chef chose to make a menu based on mostly local products in order to promote a cuisine made with fresh and good quality products.

Raclette is invited to the party every Thursday night. Reservation recommended to guarantee a good quality of service.

Bon Appétit!

### #stlucchandolin #valdannierviers

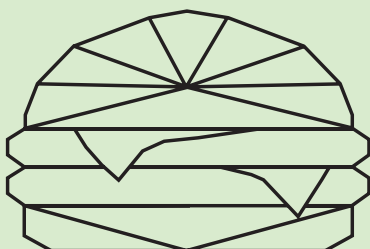


St-Luc Chandolin  
Val d'anniviers



@stluc.chandolin  
@valdannierviers

[www.prilet.ch](http://www.prilet.ch)



## STARTERS

Green salad  | **9.00**

Salad with Crunchy vegetables  | **12.00**

Vissoie cured assortment of dried and smoked meet, Anniviers cheese, tangy condiments (100gr) | **21.00** • 150gr | **28.00**

Country salad (breaded goat cheese, grilled bacon, potatoes, crunchy vegetables) starter | **17.00** • main course | **25.00**

Homemade terrine, toast, pickles, apricot mustard | **16.00**

Velvety of the moment and crispy  | **14.00**

Gravelax of Swiss salmon, citrus butter

starter | **21.00** • main course | **29.00**

Casseroled organic egg from Valais\*  | **10.00**

Vegetable samoussa, green salad

starter | **15.00** • main course | **23.00**

## MAIN DISHES

Traditional beef tartare 180 gr, homemade fries, toast, salad | **32.00**

Tartare du soleil 180 gr, peppers, garlic confit, chorizo, homemade fries, toast, salad | **34.00**

Prilet Burger (Hérens hamburger 160gr, fried onions, grilled bacon, rucola, Anniviers cheese, Prilet sauce) homemade fries, salad | **29.00**

Special Burger (Hérens hamburger 160gr, gorgonzola cream, rucola, fig roasted with honey, grilled bacon) homemade fries, salad | **31.00**

«Anniflette» cheese tartiflette served with a green salad | **26.00**

Chicken supreme ballotine stuffed with mushroom duxelles, garnish of the moment | **31.00**

Winter vegetable crumble, green salad | **26.00**



Trout papillote with timut pepper and vegetables | **28.00**

Parisian entrecôte 300 gr with homemade butter or shallot sauce, salad, homemade fries | **39.00**

## PIZZA

### **Marguerita | 14.00**

tomato sauce, mozzarella, olive, oregano

### **Estivale | 19.00**

tomato sauce, mozzarella, grilled vegetables,, olives



### **Catalane | 19.00**

tomato sauce, mozzarella, chorizo, candied peppers, olives, oregano

### **Reine | 19.00**

tomato sauce, mozzarella, cooked ham, Paris mushrooms

### **Paysanne | 22.00**

tomato sauce, mozzarella, goat cheese, bacon, potatoes, parsley

### **Calzone | 22.00**

tomato sauce, mozzarella, cooked ham, mushrooms, egg

### **Montagnarde | 23.00**

cream, mozzarella, raclette, raw ham, pickles

### **Seguin | 24.00**

goat cheese, honey, figs, walnuts, roasted bacon

### **Prilet | 25.00**

tomato sauce, mozzarella, seasonal mushrooms, smoked breast, potatoes

### **Rucola | 25.00**

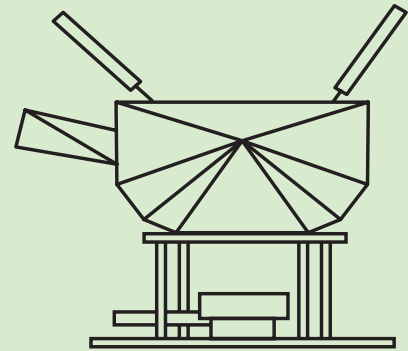
tomato sauce, mozzarella, rucola, raw ham, cherry tomatoes, parmesan cheese

### **Nordique | 25.00**

smoked salmon, chives cream, rucola, parmesan

### **Fromagère | 25.00**

mozzarella, goat cheese, Anniviers cheese, gorgonzola



## CHEESE FONDUE

We offer you the fondue cheese of the dairy of Vissoie. Minimum 2 pers. 4fr supplement in individual.

Nature | **24.00 pp.**

With leeks | **26.00 pp.**

With dried meat crumbles, dried apricots, rye bread | **27.00 pp.**

With lardons and fried onions, served with potatoes | **27.00 pp.**

With boletus | **29.00 pp.**

With tomatoes, served with potatoes | **29.00 pp.**

extra potatoes | **5.00**

## MENUS FOR CHILDREN

### **Up to 12 years old, with syrup**

Pizza «Clownette» (tomato sauce, mozzarella, ham, egg) | **14.00**

Milk crust | **14.00**

Minced steak with fries | **14.00**

## CHEESE CRUSTS

Nature | **23.00**

Raw ham, fried egg | **26.00**

Roasted fig, goat cheese, honey | **26.00**

With grilled bacon or egg | **+ 2.00**

Veggie  | **25.00**

## DESSERTS

Cheese plate (Anniviers, goat, Gruyère, gorgonzola) | 14.00

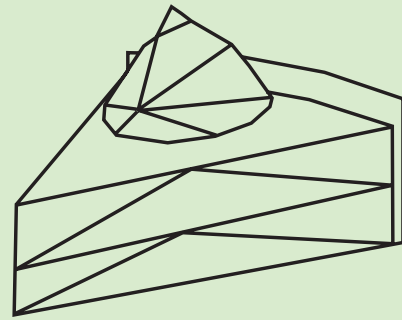
Roasted Pineapple with Timut Pepper, Mango Sorbet | 14.00

Speculoos Creme Brulee | 10.00

Apple and Blueberry Crumble, Vanilla Ice Cream | 12.00

Profiteroles | 12.00

Tonka Choco Tart with Salted Butter Caramel | 10.00



## ICE CREAM AND SORBETS

Ice creams and sorbets: vanilla, coffee, lemon, strawberry, dark chocolate, apricot, pear, mango, coconut, pineapple, salted butter caramel...

1 scoop | 4.00

2 scoops | 7.00

Whipped cream supplement | 1.50

## ICE CUPS

**Liège coffee | 12.00**

2x coffee, 1x espresso, whipped cream

**Liège chocolate | 12.00**

2x chocolate, 1x vanilla, whipped cream, chocolate sauce

**Dame blanche | 12.00**

3x vanilla, chocolate sauce, whipped cream

**Colonel | 12.00**

2x lemon, vodka

**Abricotine | 12.00**

2x apricot, Apricotine

**Williamine | 12.00**

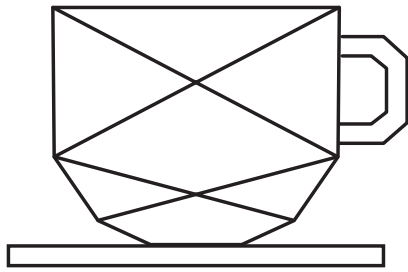
2x pear, Williamine

**Coupe Prilet | 10.50**

1x apricot, 1x pear, blueberry coulis, whipped cream

**Coupe gourmande | 13.50**

1x chocolate, 1x caramel, 1x vanilla, whipped cream, caramel sauce



## DRINKS

### Minérales

	2.5dl	3dl	5dl	1l
Mineral water	<b>3.50</b>		<b>6.00</b>	<b>8.50</b>
Coca-Cola / Coca-Cola zero		<b>5.00</b>		
Schorle		<b>5.00</b>		
Diabolo		<b>4.00</b>		
Rivella blue / red		<b>4.80</b>		
Sinalco		<b>4.80</b>		
Maté mint - lemon		<b>5.00</b>		
Maté ginger		<b>5.00</b>		
Nestea peach / lemon		<b>4.80</b>		
Tonic	<b>4.00</b>			

### Fruit juice from Valais

Nectar apricot or strawberry	<b>5.70</b>
Apple, pear or tomato juice	<b>5.50</b>

### Beers and cider

Draft Calanda glatsch 4.8%	<b>4.00</b>	<b>6.50</b>
Draft Erdinger weissbier 5.3%	<b>5.00</b>	<b>7.50</b>
Desperados 5.9%	<b>5.90</b>	
Ittinger ambré 5.6%	<b>5.90</b>	
Erdinger pikantus brune légère 7.3%	<b>5.90</b>	
Cidre la Pépite 5%	<b>6.90</b>	
Picon bière	<b>5.80</b>	<b>8.00</b>
Heineken 00 alcohol-free	<b>5.00</b>	

### Hot drinks

Coffee, espresso, ristretto	<b>3.80</b>
Tea, infusion Newby	<b>3.80</b>
Milk coffee	<b>4.80</b>
Capuccino	<b>5.20</b>
Hot chocolate	<b>4.30</b>
Viennese coffee or chocolate	<b>5.50</b>
Laced coffee	<b>5.80</b>
Irish coffee	<b>7.50</b>
Warm milk	<b>3.50</b>
Choco-rhum	<b>7.00</b>
Rhum tea	<b>6.00</b>

### Cocktails

Spritz	<b>9.00</b>
Long drink (whisky, wodka, rhum, gin)	<b>10.00</b>
Martini blanc ou rouge, Campari, Suze 6cl	<b>7.00</b>
Ricard ou absinthe 2cl	<b>8.00</b>
Porto rouge, Suze 8cl	<b>8.00</b>
Sanbitter	<b>5.50</b>

### Digestives

	2cl
Abricotine, Williamine, Vielle prune	<b>6.00</b>
Kirsch, Génépi de la maison Morand	<b>6.00</b>
Calvados	<b>6.00</b>
Grappa 2cl	<b>6.00</b>
Liqueur Morand: génépi, abricot, williamine	<b>6.00</b>
Baileys, amaretto	<b>6.00</b>
Limoncello	<b>6.00</b>
Get 27	<b>8.00</b>

### Whisky

Glenmorangie	<b>12.00</b>
Talisker	<b>10.00</b>

### Rhum ambré

Clément VSOP Martinique	<b>10.00</b>
Centenario Costa rica	<b>10.00</b>





## WHITE WINES

	37.5cl	50cl	70cl
<b>Fendant Daval</b>		<b>22.00</b>	<b>30.00</b>
On the palate, this wine is ample and structured with lemony notes embellished with the specificities of the terroir of the Hill of Daval, side smoked and almond			
<b>Fendant * Frédéric Zufferey</b>		<b>20.00</b>	<b>28.00</b>
With a pale yellow colour, this wine has an elegant and discreet nose, with notes of lime, lemon and pear. Its lively and frank mouth will enhance the minerality and carbonic side of this wine.			
<b>Johannisberg Frédéric Zufferey</b>			<b>32.00</b>
Its freshness remains ideal for the aperitif, it will put you in appetite. It will marry very well with asparagus, fowl cream and crustaceans.			
<b>Johannisberg * Jean-Marie Pont</b>		<b>27.00</b>	<b>38.00</b>
Its notes of pear and roasted almonds designate it as a large-scale vintage, tender and creamy.			
<b>Chardonnay Francis Salamin</b>			<b>38.00</b>
Goes great with cheese dishes and fish.			
<b>Petite arvine Rouvinez Château Lichten</b>	<b>20.50</b>		<b>41.00</b>
A marked but aggressive acidity, gives it vivacity and freshness. It is a dry, fruity wine, remarkably balanced with its slightly salty flavor at the end of the mouth and a long persistence of aromas.			
<b>Cuvée des Reines * Cave Bétrisey</b>		<b>25.00</b>	<b>35.00</b>
Assembly of noble white grape varieties			

## RED AND ROSÉ WINES

	37.5cl	50cl	70cl
<b>Gamay * Rouvinez</b>	<b>14.00</b>		<b>28.00</b>
Beautiful raspberry red color, this gamay offers from the start smoky and spicy notes on the nose. Endowed with a beautiful material, it proves full-bodied and concentrated.			
<b>Gamay Jean Marie Pont</b>		<b>29.00</b>	<b>38.00</b>
Marmalade of red fruits, blackcurrant, beautiful structure but remains elegant and fond.			
<b>Pinot Noir * Colline de Daval</b>			<b>35.00</b>
With its ruby colour, Pinot Noir is a structured red wine with aromas of berries, raspberries and undergrowth.			
<b>Sang de Reine (assemblage) Cave Bétrisey</b>		<b>30.00</b>	<b>39.00</b>
4 grape varieties: Pinot Noir, Diol noir, Syrah and Gamaret. Intense ruby colour, ample nose, fruity, in the mouth a beautiful structure, fine tannins, beautiful harmony.			
<b>Cornalin Colline de Daval</b>			<b>47.00</b>
The Cornalin has a purplish and dark colour. On the nose, it stands out for its fruity and spicy dominance with black cherry and clove aromas.			
<b>Syrah Cave Bétrisey</b>	<b>28.00</b>		<b>52.00</b>
An intense and dark red colour; a powerful, wild nose with mixed aromas of pepper, blackcurrant, black cherries and blackberries.			
<b>Humagne Rouge Jean-Marie Pont</b>			<b>47.00</b>
Racy and virile, its constant note of oak bark perfectly defines this wine emblematic of Valais.			
<b>Brin de folie * Frédéric Zufferey</b>			<b>47.00</b>
This blend is presented with an intense garnet colour. The nose harmoniously combines floral aromas and notes of black fruits. The mouth is smooth and has a nice acidity coupled with fine and structured tannins.			
<b>Rosé Nez Noir * Rouvinez</b>			<b>38.00</b>
On the palate, it offers a remarkable freshness. The texture is of an incredible finesse and we find with happiness the fruity aromas detected on the nose.			

\* wine also available by glass, 3dl and 5dl.