

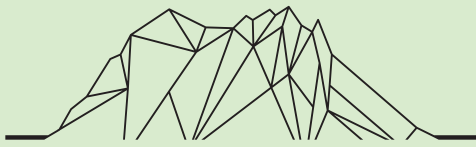
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**LE PRILET**  
RESTAURANT & GÎTE

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**FOOD MENU**

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# LE PRILET

RESTAURANT & GÎTE

## We welcome you to Prilet!

We have chosen to create a menu based on mainly Swiss and local products in order to promote cuisine made with fresh, good quality products.

If you are subject to allergies or intolerances, our employees will be happy to inform you about the ingredients used in our dishes upon simple request from you.

Enjoy your food!

#stlucchandolin #valdanniviers



St-Luc Chandolin



@le\_prilet

@stluc.chandolin

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



### Opening time:

Open 7/7 from 9:30 a.m.-11:00 p.m. Lunch service: 11:30 a.m.-2:30 p.m. Evening service: 6:30 p.m.-9:00 p.m. Afternoon menu 2:30 p.m.-6:00 p.m.

**On Thursdays, don't forget the raclette evenings, remember to book!**

## STARTERS AND SALADS

Small green salad | **5.00**big | **8.00**



Small mixed salad with crunchy vegetables | **7.50** big | **12.50**



Assortment of Vissoie cured meats, Anniviers cheese, pickles ≈ 100gr | **25.00**≈ 150gr | **32.50**

Plate of dried meat from Salaison de Vissoie, pickles ≈ 100gr | **27.00**≈ 150gr | **35.00**

Baked Swiss Reblochon 160gr, new potatoes, raw Vissoie ham, green salad | **28.50**

Creamy soup of the moment, crispy | **14.90**



Trouty salad: Iceberg, oak leaf, gravelax trout, parmesan, dried tomatoes, rye chips

small | **15.00**big | **26.00**



Endive salad with blue cheese, walnut pieces, Granny Smith, fresh herbs

small | **13.00**big | **22.00**



## THE CRUSTS

All our crusts are made with a homemade cheese mixture made from Anniviers cheese:

**Nature** | 22.50



**The complete one:** white ambo, egg | 25.00

**Vegetarian:** market vegetables, cheese | 24.00



**The blue one:** poached pears, blue cheese | 26.00



**The hunter:** grilled bacon and onions, seasonal mushrooms | 25.00

**The Italian:** tomatoes, homemade pesto with roasted red peppers | 24.00



**Extra charge :** egg, raw ham, market vegetables, bacon | 1.70

## FONDUES MIN 2 PEOPLE

We offer you a choice of 2 cheeses:

half-and-half fondue cheese from the Belfaux cheese factory in the canton of Friborg and cheese from the Anniviers cheese factory.

200gr per person

**Nature** | 26.50pp.



**Old-fashioned mustard and pears** | 28.00 pp.

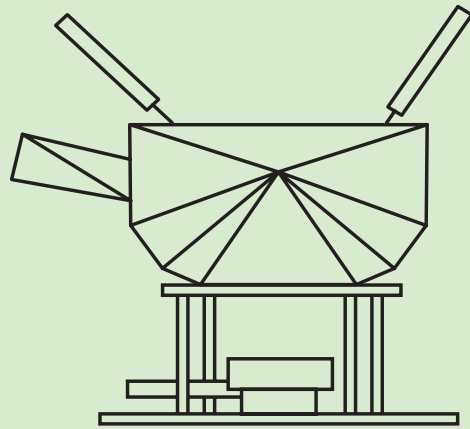


**Tomato, served with potatoes**

| 28.00 pp.



**Mushrooms, grilled bacon** | 29.00 pp.



## COTTAGE SPECIALTIES:

**"Mountain" burger**, Brioche bun, Hérens minced steak, iceberg, tomato, Anniviers cheese, grilled bacon, onion confit, secret sauce | **30.00**

**"Alplermagrones"** Macaroni and potato gratin, Valley cheese, apple compote and candied onions, served with a green salad | **27.00**

**The butcher's room** (200gr) of the moment grilled, butter and homemade fries, green salad | **31.00**

## MENU FOR LITTLES

Up to 12 years | 13.90 with syrup

Chopped steak

Or

Pasta gratin

Or

Nuggets

## JUST FOR VEGETABLES

**Lasagna** with vegetables, green salad | 27.00



**The Veggie Burger**, brioche bun, spelled steak, herb cream, iceberg, tomatoes, onions, cucumber, Anniviers cheese | 29.00



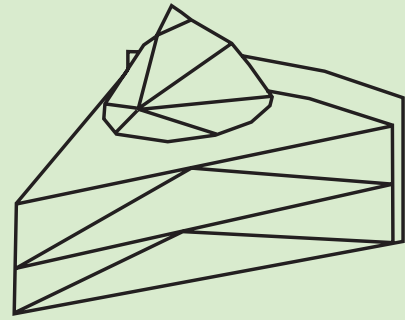
## DESSERTS

White Panna Cotta Caotina, blueberry coulis | **9.00**

Frozen parfait with Williamine and poached pears | **12.50**

Tart of the moment, artisanal ice cream | **12.00**

Apple crumble, chocolate ice cream | **12.50**



## ICE CREAM AND SORBETS

Artisanal ice creams and sorbets: vanilla, coffee, lemon, strawberry, dark chocolate, apricot, pear, coconut, pineapple, salted butter caramel, raspberry macaron, rum raisin, etc.

1 ball | **4.00**

Homemade whipped cream supplement | **1.80**

Chocolate topping supplement | **1.50**

## ICE CUPS

**Liège coffee** | 12.00

2x coffee, 1x vanilla, 1 espresso, homemade whipped cream

**Liège chocolate** | 12.00

2x chocolate, 1x vanilla, chocolate topping, homemade whipped cream

**White Lady** | 12.00

3x vanilla, chocolate topping, homemade whipped cream

## ALCOHOLIC DRUGS

**Colonel** | 11.90

2x lemon, vodka

**Grappa** | 11.90

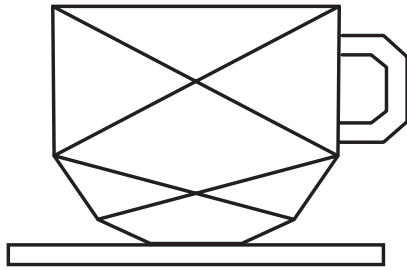
2x rum raisin, grappa

**Apricotine** | 11.90

2x apricot, Abricotine

**Williamine** | 11.90

2x pear, Williamine



## DRINKS

### Minerals

	2.5dl	3dl	5dl 1l
Acqua Panna still water	4.00	6.00	9.00
San Pellegrino Sinalco cola sparkling natural water / Sinalco Cola zero Schorle	4.00	6.00	9.00
Glass diabolo	5.00		
Rivella blue / red	4.00		
Sinalco orange	5.00		
Nestea peach	5.00		
Tonic	4.40		

### Valais Iris fruit juice Apricot

nectar	5.90		
Apple and pear juice	5.90		

### Beers and ciders

	25cl	33cl	50cl
Pressure WF blonde 4.7°	4.50		8.00
Pressure WF white 4° Pressure	5.50		9.00
WF Amor Fati IPA 6.5° Variegated or Monaco	5.50		9.00
	4.50		8.00

### Beers of the moment (see slate)

Cider the owl 4.5° Picon beer	7.50		
	5.8		9.00
Heineken 00 without alcohol	5.50		

### Hot drinks

Coffee, espresso, ristretto, decaf	4.00
Spilled	4.70
Cappuccino	4.80
Caotina or ovomaltine hot chocolate Coffee or Viennese chocolate	4.60
	6.20
Watered coffee	6.00
Irish-style watered coffee Hot or cold milk	9.00
	4.00
Choco-rum	9.00
Hot wine	6.50
Rum tea	7.50
Tea, Newby infusion(earl gray, peppermint, green sencha, roobios, english breakfast, chamomile, verbena, rosehip)	4.00

### Cocktail-aperitif

Aperol Spritz	8.50
Limoncello Spritz	8.50
Virgin Mojito	8.00
Virgin Punch	8.00
Mojito	10.90
"Royal" Mojito with Prosecco	12.90
Planter Rum	10.90

### Appetizers

Long drink (whiskey 40°, vodka 37.5°, rum 37.5°, gin 37.5°)	10.50
White or red Martini 14.4°, Campari 28.5°, Suze 20° 6cl	7.00
Ricard 45° 2cl	6.00
Sanbitter San Pellegrino	5.50

### Digestives

Kirsch 43°, Génépi 41°, Williamine 43°	
Abricotine 43° from Morand	7.00
Baileys 17°, Amaretto 28° (4cl)	7.00
Limoncello 28° (4cl)	7.00
Old plum 41°	7.00
Grappa 40°	7.00

### Whiskey

Glenmorangie Scottish 46°	4cl	12.00
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### Dark rum

Planting XO 40°	4cl	10.00
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## WHITE WINES

	10cl	37.5cl	50cl	70cl
Fendant Provins Chandra Kurt				36.50
Fendant Frédéric Zufferey *	5.00		22.00	31.00
Johannisberg Ravanay Domaine Rouvinez *	6.00			36.00
Petite Arvine Rouvinez Château Lichten *	7.00			48.50
Cuvée des Reines Cave Bétrisey			29.00	42.00
Chardonnay Primus Classicus				39.00

## RED AND ROSÉ WINES

	10cl	37.5cl	50cl	70cl
Gamay Columbine* Frederic Zufferey	5.00		23.00	33.00
Cornalin Provins Grand Métral *	6.50			39.90
Syrah Cave Bétrisey			41.50	52.00
A touch of madness Frédéric Zufferey <i>Cabernet Sauvignon and Cabernet Franc</i>				49.00
Sang de Reine (blend) Cave Bétrisey * <i>Pinot Noir, Diolinoir, Syrah, Gamaret</i>	6.50		31.50	40.00
Merlot Provins *	5.50			38.00



## ROSÉ AND SPARKLING WINES

	10cl	37.5cl	50cl	70cl
Champagne Laurent Perrier		49.00		89.00
Nose Black rosé Domaine Rouvinez * <i>Merlot, Gamaret, Syrah</i>	6.00			40.50

\* also available by pitcher in 3 and 5dl