



**WELCOME TO THE GOURMET WORLD OF HÔTEL DE ROUGEMONT,
WHERE CULINARY PASSION MEETS ENVIRONMENTAL AND ARTISTIC
COMMITMENT.**

**UNDER THE DIRECTION OF CHEF ANDREA GAIA, OUR CUISINE BLENDS
TRADITION AND CREATIVITY, SHOWCASING LOCAL
INGREDIENTS AND MEDITERRANEAN FLAVORS.**

**WE ARE COMMITTED TO A SUSTAINABLE APPROACH THAT RESPECTS THE
ENVIRONMENT WHILE SUPPORTING PRODUCERS FROM OUR REGION. EACH DISH
IS DESIGNED AS A SENSORY EXPERIENCE, WITH PARTICULAR
ATTENTION PAID TO QUALITY, PRESENTATION, AND TASTE.**

**OUR TEAM IS AT YOUR SERVICE TO PROVIDE ATTENTIVE HOSPITALITY AND
ACCOMMODATE YOUR INDIVIDUAL PREFERENCES.
WE WISH YOU A DELIGHTFUL GASTRONOMIC JOURNEY.**

ORIGINS AND PROVENANCE

OUR MEATS COME EXCLUSIVELY FROM SWISS FARMS.

BEEF: SWITZERLAND CH

VEAL: SWITZERLAND CH

CHICKEN: SWITZERLAND CH

FOR FISH, WE FAVOUR FRESH ARRIVALS FROM OUR LOCAL WATERS AND FROM CONTROLLED
FISHING AREAS.

HAKE (MAIGRE): FRANCE / GREECE

OCTOPUS: FAO 37 – MEDITERRANEAN AND BLACK SEA

TUNA: FAO 51 / 57 / 71 OR FAO 37 – MEDITERRANEAN AND BLACK SEA

FISH ACCORDING TO MARKET AVAILABILITY: FAO 27 – NORTH-EAST ATLANTIC

LA TAXE SUR LA VALEUR AJOUTÉE EST INCLUSE DANS L'ENSEMBLE DE NOS PRIX.



DINING RESTAURANT

SERVICE FROM 19H TO 22H

AN ALPINE AND MEDITERRANEAN DINING EXPERIENCE BUILT AROUND LOCALLY SOURCED INGREDIENTS, SHARING PLATES, AND CONTEMPORARY CUISINE THAT IS APPROACHABLE, GENEROUS, AND FULL OF FLAVOUR.

COCKTAILS SUGGESTIONS

LE ROUGEMONT (SANS ALCOOL)

PURÉE DE FRUITS ROUGES, CRANBERRY, MENTHE, EAU GAZEUSE
RED FRUIT PURÉE, CRANBERRY JUICE, FRESH MINT, SPARKLING WATER
15.-

MARJORIE

RHUM AMBRÉ, CRÈME DE PÊCHE, PURÉE FRUIT DE LA PASSION,
JUS DE CRANBERRY RHUM, PEACH CREAM, PASSIONFRUIT PURÉE, CRANBERRY JUICE
20.-

WINE BY GLASS

VINS BLANCS

YVORNE - CLOS DE L'OMBRUN - DOMAINE DE LA COMMUNE D'YVORNE
10.-

LA CÔTE- VIOGNIER EXPRESSION- CAVE DE LA CÔTE
11.-

VINS ROSÉS

PROVENCE- CHÂTEAU ROUBINE GRAND GRAND CRU
9.-

VINS ROUGES

YVORNE- COMMUNE D'YVORNE - GRAND CRU
11.-

VALAIS - CORNALIN- DOMAINE DUSSEX
12.-



STARTER

PASTA TIMBALE WITH ZUCCHINI FLOWER, TUNA TARTARE AND ESPUMA OF GARLIC
30.-

EGGPLANTS, MISO, SÉSAME AND OXHEART TOMATO & WATERMELON TARTARE
29.-

**COLD SOUP WITH ROASTED BELLPEPPER , BURRATA AND COUNTRY BREAD WITH
TOMATO & TAGGIASCHE OLIVES**
20.-

BEEF TARTARE AND PANZANELLA SALAD
32.-

HOMEMADE PASTA

PARSLEY FETTUCINE, CLAMS AND LOCAL BLUE CHEESE
35.-

EGGPLANT'S TORTELLI, MUSSELS AND NDUJA BISQUE
31.-

**AGNOLOTTI STUFFED WITH ZUCCHINI "A LA SCAPECE" , GUANCIALE
AND BLACK GARLIC**
31.-



SANS GLUTEN



SANS LACTOSE



VEGAN



MAIN COURSE

SLICE OF MEAGRE , GRILLED LETTUCE, POLENTA FRIES, BEURRE BLANC WITH COCO AND CURRY

44.-

VEAL ENTRECÔTE FROM SAANENLAND, SNOW PEAS BUTTERMILK, RICE BALLS WITH ZUCCHINI & GRUYÈRE CHEESE

62.-

CELERIAC, ALPINE HERBS SAUCE, MUSHROOMS, PEACHES AND SALTED PEANUTS

35.-

BEEF SHORT RIBS, MADEIRA JUICE, SHITAKÉ MUSHROOMS, CRUMBLE WITH PARMESAN CHEESE- HAZELNUTS AND ROASTED APRICOTS

50.-

SHARING CUTS

BONE IN RIB EYE STEAK, MEAT JUICE, BUTTERMILK SNOWPEAS, RICE BALLS WITH ZUCCHINI & GRUYÈRE CHEESE (FOR 2 PEOPLE)

72.- / PERSONNE

MARKET FISH , GRILLED LETTUCE, POLENTA FRIES, BEURRE BLANC WITH COCO AND CURRY (FOR 2 PEOPLE)

68.- / PERSONNE



SANS GLUTEN



SANS LACTOSE



VEGAN



CHEESES & DESSERTS

CHEESES

LOCAL CHEESE PLATE FROM PAYS D'ENHAUT, SERVED WITH CHUTNEY

20.-

DESSERTS

BURNT CHEESECAKE, HAZELNUTS, MISO AND APRICOTS

18.-

**"ÎLE FLOTTANTE", BASIL, STRAWBERRY, ICECREAM WITH YOGURT AND VIRGIN OLIVES OIL,
HOMEMADE BRIOCHE**

18.-

FROZEN CHOUX PASTRY WITH OLIVE OIL, COFFEE PRALINÉ AND HOT CHOCOLATE SAUCE

16.-

ICECREAM & SORBETS

**VANILLA, CHOCOLATE, COFFEE, HAZELNUTS, FIOR DI LATTE
LEMON, STRAWBERRY, COCO, APRICOT**

6.- THE SCOOP

+3.- ADD WHIPPED CREAM



MENU GOURMAND

OUR GOURMET MENU INVITES YOU TO CREATE YOUR OWN DINING EXPERIENCE, FREELY CHOOSING FROM OUR À LA CARTE CREATIONS.

MENU IN THREE TIME

ENTRÉE - MAIN COURSE- DESSERT

85.- PER PERSON

MENU IN FIVE TIME

ENTRÉE - SECOND ENTRÉE-HOMEMADE PASTA-MAIN COURSE-DESSERT

118.- PER PERSON

WINE MATCHING

3 GLASSES 28 CHF - 5 GLASSES: 45CHF

TO ENSURE A SEAMLESS DINING EXPERIENCE AND ATTENTIVE SERVICE, OUR GOURMET MENU IS AVAILABLE FOR THE ENTIRE TABLE ONLY.

ALL GUESTS MUST SELECT THE SAME NUMBER OF COURSES.

DISHES ARE CHOSEN FROM OUR À LA CARTE MENU ACCORDING TO YOUR PREFERENCES. MODIFICATIONS OR SPECIAL REQUESTS CAN ONLY BE ACCOMMODATED SUBJECT TO THE KITCHEN'S AVAILABILITY.

OUR LARGE SHARING CUTS ARE NOT AVAILABLE AS PART OF EITHER TASTING MENU.



SANS GLUTEN



SANS LACTOSE



VEGAN