



**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
QUARRY : AUSTRIA / GERMANY CH

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

HAKE (MAIGRE): FRANCE / GREECE
TUNA: FAO 51 / 57 / 71 OR FAO 37 – MEDITERRANEAN AND BLACK SEA
FISH ACCORDING TO MARKET AVAILABILITY: FAO 27 – NORTH-EAST ATLANTIC

BREAD
BAKERY FROM CHÂTEAU D'OEX

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 (ALCOOL FREE)

RED FRUIT PURÉE, CRANBERRY JUICE, FRESH MINT, SPARKLING WATER
15.-

MARJORIE

JUS DE CRANBERRY RHUM, PEACH CREAM, PASSIONFRUIT PURÉE, CRANBERRY JUICE
20.-

WINE BY GLASS

VINS BLANCS

YVORNE - CLOS DE L'OMBREN - 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- PINOT NOIR GRAND CRU-COMMUNE D'YVORNE
11.-

VALAIS - CORNALIN- DOMAINE DUSSEX
12.-



STARTER

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

**CORN, LENTILS HOUMOUS, MUSHROOM POPCORN, DRESSING WITH
COOKED WINE AND GINGER**



29.-

ONIONS SOUP, CHIMICHURRI AND HOMEMADE BREAD



16.-

DEER TARTARE, WAFFLE WITH GRUYÈRE CHEESE AND CHANTERELLE MUSHROOM
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.-

BUTTERNUT GNOCCHI, LEEKS AND BLUEBERRY CREAM
31.-



SANS GLUTEN



SANS LACTOSE



VEGAN



MAIN COURSE

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

44.-



DEAR ENTRECÔTE, BUTTERNUT PURÉE, BRUSSELS SPROUTS AND PORCINI MUSHROOM

62.-



**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, BUTTERNUT PURÉE, BRUSSELS SPROUTS
AND PORCINI MUSHROOM (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.-

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



SUGGESTION MENU

UNE EXPÉRIENCE IMAGINÉE CHAQUE JOUR SOUS LA DIRECTION DE NOTRE CHEF ET DE SON ÉQUIPE, SELON, LES ARRIVAGES ET L'INSPIRATION DU MOMENT

ENTRÉES

RAVIOLI STUFFED WITH SAUSAGE FROM VAUD. BLACK TRUFFLE

OU

PASTA FRITTATINA WITH ZUCCHINI FLOWER , DEER TARTARE, BLUEBERRIES

PLATS

VEAL ENTRECÔTE, BUTTERNUT PURÉE, BRUSSELS SPROUTS, PORCINI MUSHROOM

OU

MEAGRE FISH FILET , SAUTEED POTATOES, BUTTERNUT

DESSERTS

BABA WITH RHUM, WHIPPED CREAM, CARAMEL

OU

FIGS CARPACCIO , RICE PUDDING, MIRABELLE PLUM AND HONEY SORBET

CHF 85.– PER PERSON



SANS GLUTEN



SANS LACTOSE



VEGAN