



# Waldhotel *Fletschhorn* Saas-Fee

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Gaumengaudi Saas-Fee, September 5th to 26th, 2021

Our menus, cooked with passion, organic and regional ingredients

## Amuse bouche

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Tartare of organic Valais salmon trout *or* home-smoked organic salmon trout

Vegetarian alternative

Goat cheese | Mirabellen Plums | Rucola *or* Beetrootcarpaccio

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Cheeky Quail | Goose Liver | Mirabelle Plums *or* Swiss Shrimp | Mango | Peanut | Coriander

Vegetarian alternative

Crespelle | Spinach | Alpcheese *or* Tagliatelle | Pear | Gorgonzola

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Valais lamb | Ratatouille | Couscous *or* Roast veal kidney | Cauliflower triade | Dauphine

Vegetarian alternative

Baked Pumpkin | Onionmarmelade | Pommes Frites *or* Steamed cabbage grilled | Mashed Carrots&Potatoes

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Selection of cheeses from Wallis

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Ménage á trois of Walliser Apricot *or* Walliser Nusstorte – Deconstructed

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Coffee & Gourmandises

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Per Person incl. water 96 CHF | Vegetarien 72 CHF

Wine Pairing with regional wines 55 CHF