

# LIQUEUR ICE CREAM DESSERTS

## VALAISAN COUPE

Classic from Valais - Apricot sorbet topped with apricot liqueur from Valais  
12

## WILLIAMINE COUPE

Pear sorbet drizzled with Williamine, served ice-cold  
12

## COLONEL COUPE

Lemon sorbet topped with vodka  
12

## LIMONCELLO COUPE

Lemon sorbet with Italian limoncello and light whipped cream  
12

*All coupes are served with one scoop of ice cream.*

EXTRA FOR ONE ADDITIONAL SCOOP : 4.-

*SOME SWEETNESS* 

**HOMEMADE TIRAMISU**  
Classic Italian dessert revisited with extra lightness.  
14

**CHOCOLATE FONDANT**  
Dark chocolate melting-heart cake, served warm with vanilla ice cream & homemade whipped cream. 10-minute cooking time  
16

**“DAME BLANCHE”**  
Vanilla ice cream, warm chocolate sauce & whipped cream.  
13

**“CAFÉ GOURMAND”**  
Coffee served with a selection of homemade treats.  
14

**ICE CREAMS FROM “GLACES DES ALPES”**  
Ice creams: Vanilla, Chocolate, Salted-Caramel, Double-Cream from Gruyère, Mocha  
Sorbets: Strawberry, Lemon, Pear, Apricot  
1 SCOOP: 4.-

## FOR THE LITTLE FOODIES

### Mini Cheeseburger 23

Hérens beef patty, cheese, served with vegetables & fries.

### Sausages & fries 16

Mini grilled veal sausages, vegetables & fries.

### Crispy Chicken 17

Crispy chicken, vegetables & fries.

### Little Chalet Pasta 14

Macaroni with cream, bacon & melted cheese – oven-gratinated.

## DIGESTIFS - FOR ADULTS

	2cl / 4cl
Abricotine / Williamine	5 / 10
Vielle Prune	5 / 10
Grappa Sibona	5 / 10
Génépi	6 / 12
Beirao	5 / 10
Amaretto / Limoncello / Bailey's	5 / 10
<u>Expresso Martini</u> 16	
<u>Irish Coffee</u> 16	

*Bon appetit!* 

From PAPILLON's Team

# PAPILLON

  
La Tzoumaz



Dine boldly. Stay cozy. La Tzoumaz

## COCKTAILS &amp; APERITIVO

**MARGARITA 17**Tequila, Cointreau, lime juice  
*Classic, sharp & sun-kissed — sunshine on snow.***NEGRONI 17**Gin, Campari, red vermouth  
*Bitter, deep and perfectly balanced.***AMARETTO SOUR 17**Amaretto, fresh lemon juice, egg white  
*Soft, silky and lightly acidic.***APEROL SPRITZ 15**Aperol, Prosecco, sparkling water  
*Light & refreshing — the aperitif of the peaks.***HUGO 15**Prosecco, elderflower syrup, fresh mint & lime  
*Floral, sparkling — a breath of altitude.*

## ESSENTIALS

## Wines from Valais

**Fendant** - Lively, mineral and joyful**Johannisberg** - Round, floral and soft**Petite Arvine** - Saline, lively and expressive

## FROM THE GARDEN

**PAPILL'ON Salad 29**

Green salad, dried figs, caramelized walnuts, green apple, topped with a melting baked tomme cheese.

Vegetarian**Mixed Salad 10 / 17**

Fresh &amp; colourful salad — available as starter or main.

Vegetarian / Vegan**"Ma Poule" Salad 26**

Fresh salad, marinated beetroot, red onion, carrot &amp; red cabbage — topped with crispy chicken strips.

**Green Salad 8 / 14**

Young leaves with homemade vinaigrette.

Vegetarian / Vegan

## APPETIZERS

**GARLIC BREAD**

Mini crispy baguette filled with garlic butter, topped with melted raclette cheese.

18

**CHEF'S CROQUETTES**

Homemade crispy croquettes with melted cheese blend: fondue cheese, raclette &amp; Parmigiano — 4 or 8 pieces.

16 / 30

**"CHOURIÇO A BOMBEIRO"**

Smoked pork chorizo flambéed at the table — Portuguese style.

22

**BONE MARROW**

Garlic-roasted marrow bone served with a small green salad.

19

**GRATINATED SNAILS**

Snails baked with herbs and absinthe infused butter — 6 or 12 pieces.

16 / 28

**VALAISANNE PLATE**

Dried meat, cured ham, dried bacon, artisan sausage &amp; cheese.

21 / 31

## THE CLASSICS

**Crispy Chicken 36**

Swiss chicken thighs marinated for 24h, then breaded and fried — golden &amp; crunchy. Served with green salad &amp; your choice of side

Acc: Fries, Pasta, Rice or Vegetables**PAPILL'ON Octopus 38**

Sous-vide then grilled — served with sweet-potato mash, homemade garlic mayo, leek crisps &amp; Pico de Gallo sauce.

Chef's Recommendation**Sea bass Fillet 39**

Salt-grilled sea bass fillet with basil sauce, seasonal vegetables &amp; sautéed potatoes.

Suggested wine pairing: Petite Arvine**Vegetable Curry 33**

Green curry with crunchy seasonal vegetables — served with rice.

Vegan and lactose-free

Do not hesitate to ask your waiter in case of allergies or intolerances.

## HERITAGE OF THE ALPS

**Cheese Fondues***min. 2 persons*

Nature .....	28
With Valaisanne IPA beer .....	32
Spicy with Espelette pepper .....	31
Truffled.....	36

*Ask your waiter for gluten-free bread or potatoes to eat with your fondue. Sup. +4.-***Raclette***min. 2 persons*

Raclette "All you can eat".....	32
Cheese from Bagnes 4 - Liddes - VS	

Cold-cut platter for two

12

**Chinese Fondues***min. 2 persons*

Chinese Fondu.....	47
Fresh beef fillet cut to order — served with fries, green salad & 3 homemade sauces: truffle, pineapple-curry & tartar.	

Extra meat 100g (1 pers.)

15

Royal Chinese Fondu.....	55
Fresh beef fillet, lamb, turkey, shrimp & scallops — served with fries, green salad & 3 homemade sauces: truffle, pineapple-curry & tartar.	

On reservation only