

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.-

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.

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.-

DIGESTIFS - FOR ADULTS

Abricotine / Williamine

2cl / 4cl

5 / 10

Vielle Prune

5 / 10

Grappa Sibona

5 / 10

Génépi

6 / 12

Beirao

5 / 10

Amaretto / Limoncello / Bailey's

5 / 10

Expresso Martini 16

Irish Coffee 16

Bon
Appetit!



From PAPILL'ON's Team

PAPILLON

La Tzoumaz



Dine boldly. Stay cozy. La Tzoumaz

COCKTAILS & 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 & colourful salad — available as starter or
main.

[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 &
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 & cheese.
21 / 31

“Ma Poule” Salad 26

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

Green Salad 8 / 14

Young leaves with homemade vinaigrette.

[Vegetarian / Vegan](#)

THE CLASSICS

Crispy Chicken 36

Swiss chicken thighs marinated for 24h, then
breaded and fried — golden & crunchy.
Served with green salad & 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
& Pico de Gallo sauce.

[Chef’s Recommendation](#)

Sea bass Fillet 39

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

[Suggested wine pairing: Petite Arvine](#)

Vegetable Curry 33

Green curry with crunchy seasonal vegetables —
served with rice.

[Vegan and lactose-free](#)

Crispy Chicken Burger 32

Our swiss crispy chicken steak with tomato slice,
raclette cheese, salad & tartar sauce.

[Served with salad and fries](#)

PAPILL’ON Burger 35

Hérens beef patty, melted Bagnes cheese, crispy
bacon, caramelized onions, rocket, relish &
homemade BBQ sauce.

[Served with salad and fries](#)

XL Burger 47

Double Hérens beef patty, melted Bagnes cheese,
crispy bacon, caramelized onions, rocket, relish &
homemade BBQ sauce.

[Served with salad and fries](#)

PAPILL’ON Hot-Stone Steak 47 / 59

Swiss beef fillet (200 g / 350 g), seared on a hot
stone (“pierrade”) — served with homemade Chef
butter & two sides of your choice

[Acc: Salad, Fries, Pasta, Rice or Vegetables](#)

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	

<u>Cold-cut platter for two</u>	<u>12</u>
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Chinese Fondues

min. 2 persons

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

<u>Extra meat 100g_(1 pers.)</u>	<u>15</u>
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Royal Chinese Fondue..... 55

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

[On reservation only](#)