

welcome to Chetzeron

Everything you find on our menu is either homemade or handmade by an artisan from the surrounding mountain villages. We buy most of our vegetables directly from producers in the valley.

thé froid maison au karkadé	6,-
le « ballon » de blanc du jour	7,-
coupe de champagne	17,-
cocktail du jour	14,-

appetizers

plateau d'amuse-bouche <i>mixed appetizer, chef's selection of 3 (15,-) or 6 (25,-)</i>	15,-	25,-
pain frit et sauce vierge aux tomates et orties V <i>fried bread, fresh tomato and nettle dip</i>		10,-
mini raclettes de Mondralèche au feu de bois V <i>fire-melted raclette cheese cubes</i>		13,-
saucisse artisanale de Lens <i>dried craft sausage from Lens</i>		12,-
écorce de fromages de nos alpages V <i>selection of pasture cheeses, rye bread and rhubarb chutney</i>		18,-
assiette valaisanne <i>platter of cured beef, ham and bacon, aged cheese</i>	½ 18,-	28,-

starters

assiette de viande séchée de Lens <i>platter of cured meat</i>	½ 22,-	32,-
salade mixte d'été V <i>mixed summer salad</i>		14,-
salade de tomates tricolores, graines et fruits secs V <i>tomato, dried fruit and seeds salad</i>		17,-
soupe froide a l'oseille V <i>cold sorrel soup</i>		14,-
ceviche de féra du lac au verjus, galette de maïs <i>verjus marinated lake fish ceviche, corn biscuit</i>		18,-

club 2112

sandwich du jour, frites <i>sandwich of the day, french fries</i>	25,-
focaccia au sérac de Corbyre, carottes tricolores V <i>focaccia with fresh cheese from our mountains, carrot salad</i>	18,-
sandwich au homard, sauce au cresson et frites <i>lobster sandwich, watercress sauce, french fries</i>	28,-
sandwich au poulet grillé, sauce au yogourt et frites <i>grilled chicken sandwich, yoghurt sauce, french fries</i>	25,-
burger d'agneau des Alpes, frites <i>lamb-burger, french fries</i>	36,-

from the fire plancha

truite arc-en-ciel au beurre de montagne salade de quinoa et persil <i>rainbow trout and quinoa salad</i>				32,-
rösti et légumes au feuerring, œuf d'Icogne V <i>swiss classic hash-brown with veggies and a fried egg</i>				28,-
spare-ribs de porc marinés aux épices de montagne patate douce écrasée et légumes <i>pork spare ribs in mountain spices, sweet potatoes and veggies</i>				32,-
ris de veau au citron, salade de tomates et épinards sauvages <i>lemon marinated sweetbread with tomato and wild spinach salad</i>				34,-
saucisses de veau "chetzeron", rösti et légumes <i>our classic hand-craft veal sausage with swiss hash-brown and veggies</i>				30,-
mixed-grill à partager, röstis et légumes de Fully <i>mixed-grill to share, sauces, hash-brown and veggies</i>	from 2 persons	pp		40,-
côte de bœuf rassie sur os, röstis et légumes de Fully <i>beef prime rib, hash-brown and veggies</i>				46,-

If you have trouble walking down to Merbé (20 minutes on foot), you can book a transfer at the hotel desk. To minimize our ecological footprint, we usually avoid such transportation

If you feel like spending a night with us, you should definitely try at breakfast our homemade chocolate spread and our homemade jams.

sweets

tarte du jour <i>tart of the day</i>	12,-
trifle aux framboises et rhubarbe GF <i>raspberry and rhubarb trifle</i>	14,-
finger au chocolat GF <i>chocolate shortbread</i>	10,-
tarte tatin aux abricots <i>apricot tatin</i>	12,-
sucette glacée aux fruits de saison <i>iced lollypop</i>	8,-
glaces et sorbets maison <i>home made ice cream and sorbets</i>	10,-

let your entire body enjoy the spot

take time to enjoy our wellness area, have a healthy and light meal to please your entire body. CHF 200,- per person or CHF 360,-- for two

- 1 hour of massage (Ma-uri®, Lomilomi or free flow)
- 1 chef's lunch based on our latest deliveries or wild products
(3 courses menu excluding drinks)
- free access to sauna, hammam and heated rooftop swimming pool
- bath towels

this package is valid every summer day from 10 am to 3 pm. Please book it in advance or directly on site