

marlenaz.com

La Marlénaz
Café & Restaurant



GROUPS & EVENTS

2026



Make up your menu

Green or mixed salad	6/10
Seasonal warm tartlet	21
Mozzarella Burrata and its condiments	27
Seasonal velouté soup	18
Valais platter to share	15
Forest puff pastry	19
Roasted beetroot tartare with honey, fresh Swiss IP goat cheese and caramelized pecans	24
Foie gras croustilles with panko breadcrumbs, hazelnut and Jerusalem artichoke cream, tangy condiment, aromatic gel and pickles	29
Swiss beef fillet carpaccio, pesto and Parmesan cheese	33
Perfect egg from Valais and seasonal condiment	27
Semi-cooked foie gras, condiments and aromatic gel	35
Scallops in lobster bisque and leek fondue	37
Tartare or carpaccio of the day's fish, aromatic gel and condiment	35
Cornettes gratin with smoked ham and Bagnes cheese	29
Rösti "La Totale" (bacon, cheese, and egg) <i>maximum 25pax</i>	35
Mild chickpea curry with coconut milk, roasted peanuts, fresh coriander, spring onion, and zest	38
Swiss Black Angus rib steak to share, served with two sauces	65
Swiss Black Angus beef chuck confit to share, served with reduced beef jus	51
Swiss roast chicken to share, served with two sauces	54
Iberian pork pluma with seasonal sauce	49
Braised lamb shank with reduced lamb jus	55
Croustilles with confit Valais lamb and reduced lamb jus	55
Swiss veal grenadin with wild morels	59
Fish tartare of the day with aromatic gel and condiment	49
Fish carpaccio of the day with aromatic gel and condiment	49
Confit swiss salmon fillet with lobster bisque	57
Hot and cold salmon trout, cooked two ways: first with salt, then flame-grilled	44
Large "Bagnarde" salad	31
Plain or truffle fondue	21/47
Tartiflette with Swiss Reblochon cheese from Moudon, bacon, onions, and new potatoes (max 25 people)	34
Swiss beef fillet with green peppercorn sauce	59
All meats and fish are served with a customizable seasonal side dish	
Assortment of petit fours	19
Ice cream and sorbet sundae	5/10
Intense vanilla Panna cotta with red berry coulis	14
Seasonal fruit tart	18
Fresh raspberry soup	17
Apple crumble with vanilla ice cream	16
Vanilla and tonka bean crème brûlée	16
Chocolate hazelnut brownie	15
Chestnut cream and chocolate fondant	15
Apricot or Williamine sundae	15
Chocolate lava cake with vanilla ice cream	18
Tiramisu	18

All our prices are per person, in Swiss francs and include VAT.

A 10% service charge applies.



Our menus

Shepherd's Menu (max 30 people)	49
Mixed salad	
Smoked ham and Bagnes cheese gratin	
Ice cream and sorbet	
Rösti Menu (max 25 people)	56
Mixed salad	
Rösti (bacon, cheese, and egg)	
Ice cream and sorbet	
Marlène's Menu	79
Seasonal creamy soup, herb croutons, and savory whipped cream	
Braised lamb shank, lamb jus reduction	
Vanilla panna cotta, red berry coulis	
Veal Menu	95
Burrattina mozzarella and condiments	
Veal grenadin, morel sauce, seasonal mousseline	
Fresh raspberry soup	
Fondue Menu	68
Valais platter to share	
Cheese fondue, roasted new potatoes	
Apricot sorbet	
Raclette Menu (minimum 40 people)	74
Dried meat platter to share	
Bagnes raclette cheese and new potatoes	
Williamine sorbet	



Cold appetizers (min 15 pers.)

Seasonal gazpacho	6
Fresh vegetable dips and tartar sauce	8
Mini fresh goat cheese tartlet with trout roe	8
Vegetable ravioli	7
Cold squid ink risotto with passion fruit jelly	8
Salmon and cream cheese roll	8
Smoked trout blinis with lemon cream	8
Fish tartare of the day	8
Scallop tartare on a spoon	9
Butternut squash bite with light cream and roasted hazelnut	9
Vegetable tartare	7
Dried meat ravioli with cream cheese	7
Piquillo pepper, potato, and anchovy shortbread	8
Crispy smoked mackerel with horseradish cream	8
Mini cones filled with seasonal ingredients	8
Foie gras cube with dried fruit	8
Foie gras cube with cocoa	8
Foie gras canapé with gingerbread and red berries	9
Plain or truffled beef tartare	8/10
Tapenade jar to share	7
Pot of seasonal fish rillettes to share	8
Pot of hummus to share	7
Salmon cube and aromatic gel	8

Cold appetizers (min 30 pers.)

Mini seasonal cream soup	7
Mini truffled croque-monsieur	9
Mini mountain cheeseburger	9
Mushroom fricassee verine with Gruyère AOP foam	9
Mini duck teriyaki and apricot skewer	10
Mini prawn and chorizo skewer	10
Mini seasonal samosa	9
Mini crispy scallop	10
Mini cod fritters	10

Sweet bites (min 15 pers.)

Fresh fruit salad	8
Apple crumble	8
Vanilla panna cotta with fruit coulis	7
Swiss chocolate brownie with roasted dried fruit	7
Swiss chocolate tartlet	7
Meringue with double Gruyère cream and red berries	7
Sweet cone filled with fruit or chocolate	7
Vanilla crème brûlée with tonka bean	8
Traditional Bordeaux canelés	7
Pistachio and raspberry financier	7
Cream-filled choux pastry	8