

# Restaurant - Grill

## « Le Rocher »



*Nous cuisinons et vous servons aussi vite que possible et aussi lentement que nécessaire*

extrait du discours de notre Conseiller Fédéral Monsieur Alain Berset (avril 2020)



**Restaurant - Grill « Le Rocher »**

Rue du Rocher 2 - 3960 Corin

**Madame Kerstin Heldner**

Contact 027 456 44 00

[www.le-rocher.ch](http://www.le-rocher.ch)

# STARTER

Green salad homemade French dressing		6,00
Mixed salad homemade French dressing		8,00
Mushroom cream cappuccino (shotglass)		7,00
Shrimp delight with Cognac (shotglass)		8,00
Homemade soup with pumpkin, peanuts and sweet potatoes		10,00
Mussels au gratin with Café de Paris butter		16,00



*Dear Customer*

*For several years now, we have been a member of the “**Saveurs du Valais**” label. We attach great importance to high-quality local raw food and abstain to use finished products as much as possible.*

*The vast majority of our meat and fish, as well as all the eggs and vegetables in our preparations come from Switzerland.*

*Everyone, at their own level, can make a difference.*

*Upon request, our staff will gladly inform you about the ingredients in our dishes that are likely to cause allergies or intolerances.*

*All our prices are in swiss francs (CHF).*

## MAIN COURSE

Beet, oats and chai patty French fries + Vegetables		24,00
Artisanal dear raviolis with a mushroom sauce		25,00
Tagliatelle pasta with morel mushrooms		26,00
Salmon fillet medallions Tartar sauce + vegetables or salad + 1 side (French Fries, pasta, rice or boiled potatoes)		29,00
	Norway	
Tagliatelle pasta with morels and Foie gras		37,00
	France	
Perch fillets (Lötschberg - Switzerland) Tartar sauce + vegetables or salad + 1 side (French Fries, pasta, rice or boiled potatoes)		43,00
	Switzerland	

## SPECIALTIES

Cheesy Bread toast and Raclette du Valais cheese AOP		20,00
Ultimate Cheesy Bread toast, Raclette cheese AOP, cooked swiss ham, swiss egg, tomatoes and onions		25,00
Valaisan Salad salad, Valais dried meat IGP, Valais cured ham IGP, Valais cured bacon IGP, Raclette du Valais cheese AOP and cured sausage		25,00
Cheese fondue (Raclette cheese AOP - Gruyère - Vacherin) 220 grams per person		25,00
Valaisan Plate Valais dried meat IGP, Valais cured ham IGP, Valais cured bacon IGP, Raclette du Valais cheese AOP, Valais rye bread AOP and Valais cured sausage		30,00

*gluten-free bread on request*



## « LITTLE ONES »



Pasta + Tomato Sauce	8,00
Chicken Nuggets + Fries + Ketchup	11,00
Mini Beef steak + Fries + Vegetables	18,00



# M E A T F O N D U E

(min. 2 persons)

per pers.

## Fondue with broth - 250 grams (knife-cut)

Beef rumpsteak (CH) + Kangaroo striploin (AU) + Poultry cutlets (FR - DE)	39,00
150 grams additional	14,00
Beef rumpsteak (CH)	46,00
150 grams additional	18,00

## Fondue with oil - 250 grams (knife-cut)

Beef rumpsteak (CH) + Kangaroo striploin (AU) + Poultry cutlets (FR - DE)	41,00
150 grams additional	14,00
Beef rumpsteak (CH)	48,00
150 grams additional	18,00

# A C C O M P A N I M E N T S

Mixed salad with homemade French dressing

French fries - Rice - Boiled potatoes or Pasta

5 homemade sauces

(Curry - Cocktail - Tartar - Chilli - Garlic)

Fresh fruits

# GRILL ON STONE

(also served on a plate)

Kangaroo striploin - 200 grams 33,00

Australia

100 grams additional 7,00

Veal spider steak - 200 grams 37,00

Switzerland

100 grams additional 9,00

Tuna Steak - 200 grams 40,00

Sri Lanka - "Friend of the Sea"

100 grams additional 10,00

Roe deer striploin - 200 grams 45,00

Austria

100 grams additional 13,00

Beef fillet - 200 grams 46,00

Switzerland, Germany or Austria

100 grams additional 13,00

Valaisan beef striploin - 200 grams 49,00

Switzerland

100 grams additional 15,00

**with a morel gravy sauce 8,00**



## ACCOMPANIMENTS

Mixed salad with homemade French dressing

French fries - Rice - Boiled potatoes or Pasta

3 homemade sauces

Vegetables

\* Friend of the Sea protects the oceans through conservation and certification initiatives for sustainable seafood, products and services

# « T R I O »

**(min. 4 persons)** => booking 24 hours in advance per pers.  
Chinoise (meat broth) 64,00  
Bacchus (fish broth with white wine)  
Bourguignonne (peanut oil)

## SELF-SERVE BUFFET

### 10 sorts of meat

beef, poultry, veal, kangaroo, duck, turkey, veal kidney, pork, ...

### 4 sorts of fish

pike perch, salmon, shrimps,...

## ACCOMPANIMENTS

Mixed salad with homemade French dressing

French fries - Rice - Boiled potatoes or Pasta

8 homemade sauces

Fresh fruits

Special menus available  
for your family  
celebrations, weddings  
and corporate meals

