

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

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.*


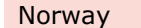
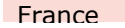
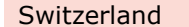
The vast majority of our meat and fish, as well as all the eggs and vegetables in our preparations come from Switzerland.

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

Spaghetti with homemade pesto made with walnut, basilic and local nettles		21,00
Beet, oats and chai patty French fries + Vegetables		24,00
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
Tagliatelle pasta with morels and Foie gras		37,00
Perch fillets (Lötschberg - Switzerland) Tartar sauce + vegetables or salad + 1 side (French Fries, pasta, rice or boiled potatoes)		43,00

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, Raclette cheese AOP, dried meats from Brumann in Granges : dried beef, cured ham, cured bacon and cured sausage		25,00
Cheese fondue (Raclette cheese AOP - Gruyère - Vacherin) 220 grams per person		25,00
Valaisan Plate Raclette cheese AOP, rye bread AOP and dried meats from Brumann in Granges : dried beef, cured ham, cured bacon and 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

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



« 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

