

MOUNTAIN LODGE
THE MENU

STARTERS

SOUP OF THE DAY

COUNTRY TERRINE

Apricot chutney, Crostini *

PADRON PEPPERS GF

Citrus, Chilli Salt

ROSEMARY AND SEA SALT

FOCACCIA

Olive oil, Balsamic

MIXED OLIVES GF

ASSIETTE VALAISANNE

Small or Large portion GF DF

WINTER WARMERS

CLASSIC POUTINE GF

PORK POUTINE GF

CROÛTE AU FROMAGE

Black Pepper, Cornichon, baby Onions
- add Bacon

VEGETARIAN

BURNT CAULIFLOWER GF

Curried Butter, Golden Raisins, Yogurt, Spring Onions, black Sesame, pickled Chilli, Coriander

CRISPY AUBERGINE

Whipped Feta, Pomegranate, Mint * #

CHARGRILLED TENDERSTEM,
SOY MARINATED EGG GF, DF

Miso Aioli, Spiced Sesame

WHOLE BURATTA, DRESSED
PEPPERS GF, N

Rocket Pesto, Crushed Hazelnuts



Sourced from Switzerland,
Norway and France



Sourced from Switzerland and
Argentina



Sourced from Switzerland and
Germany

FISH

SCALLOPS

GF, N

Romesco sauce, Chorizo, crushed Almonds

CRISPY BATTERED COD

crushed and dressed Peas, Curried Aioli, Fries *

MEAT

BLACK ANGUS BAVETTE GF

Butter roasted Shallot, Pan fried Foie Gras, Beef Jus (Served medium rare)

HONEY AND SOY CRISPY PORK
BELLY GF, N

Bok Choy, crushed Peanuts, pickled Chilli, Spring Onion, Coriander

ML DBL BACON AND CHEESE
BURGER

Gravy, Aioli, Pickle, Mustard, Fries *

SIDES

BUTTERED PARSLEY

BABY POTATOES GF, #

SEASONED FRIES GF

MIXED LEAVES, SESAME,
PISTACHIO GF, N

DESSERTS

CHOCOLATE SEMIFREDO GF, N

Salted Caramel, Chantilly, Peanuts

CLASSIC CRÈME BRÛLÉE GF

CHEESE SELECTION

Trio of local Swiss and French Cheeses

SELECTION OF ICE CREAMS OR
SORBETS #

*- Can be Gluten free #- Can be Dairy free
N- Contains Nuts DF - Dairy Free
GF - Gluten Free