

## ERINGER HOTEL

## **AVA RESTAURANT**

STARTERS		MAIN COURSES	
Soup of the Day According to the Chef's mood	16 CHF	Gnocchi alla zucca e radicchio Homemade gnocchi, roasted pumpkin cream, sautéed radicchio, and walnuts	24 CHF
The skier's soup Like a "Grisonnaise", Valais-style. Valais dried beef, barley, seasonal veg and mushrooms.	20 CHF getables,	Steak & Pie Risotto Guinness Pulled Beef, Marbled Cheddar and Parmesan	31 CHF
Wild Boar Terrine from Maison Wildwoods	16 CHF	Ravioli di Vitello Homemade ravioli with confit veal, sage-infused cooking jus, and Parmesan	34 CHF
Wild boar terrine and apricot crostini, balsamic onion compote  Léo's œuf parfait	with  19 CHF	Cod Fillet Braised fennel, potato pearls, saffron bouillabaisse-style sauce, and leek oil	37 CHF
Tomme cream, mushrooms, seared spinach shoots, and Belper Knolle shavings		Pike-Perch Fillet with Bagna Cauda Stir-fried Pak Choy and Catalonia greens, black garlic cream with anchovies	39 CHF
Goat Cheese Salad Fresh goat cheese wrapped in smoked baked in puff pastry, with lamb's lettu temperature endive, sautéed onions, grapes	ice, low-	Supreme of Yellow Chicken Stuffed with Truffle Pan-seared glazed heirloom vegetables, Périgourdine sauce	38 CHF
Smoked Mountain Trout Gravlax-style marinated trout fillet, house hay-smoked, with Russian cavid crisps, and mini blinis	35 CHF	Pork Chop Villard Farm (650 g / serves 2) Potato mousseline, Celery cream, Panicaut mushrooms, and savory jus	78 CHF

## **DESSERTS**

All our desserts are homemade by our pastry chef, Isabel

Tiramisu espresso martini 15 CHF Fresh eggs, mascarpone, homemade biscuit, Kahlúa, and Ethiopian Arabica coffee		Trio Choco Taco Chocolate Variation, homemade shortbread, white chocolate ganache	10 CHF
"Bergamot and Fennel" Fennel-infused mousse and tuile, Earl Grey tea cream and flavored crui	10 CHF	Chesnut Notcheese Cake Served with a clementine compote	12 CHF