



## Groups & Events

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Summer 23

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marlenaz.com

La Marlénaz  
Café & Restaurant



## Our menus

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<i>Menu du Berger</i> <small>(max 30 ppl)</small>	49.-
<i>mixed salad</i> <i>macaroni gratin, smoked ham and Bagnes cheese</i> <i>ice-cream and sorbet assortment</i>	
<i>Menu Rösti</i> <small>(max 30 ppl)</small>	56.-
<i>mixed salad</i> <i>rösti total (cheese, bacon and egg) or seared vegetables</i> <i>ice-cream and sorbet assortment</i>	
<i>Menu Marlenaz</i>	76.-
<i>seasonal pie and green leaves</i> <i>braised lamb shank, green pepper sauce and vegetables</i> <i>apple crumble and vanilla ice-cream</i>	
<i>Menu Veau</i>	96.-
<i>mozzarella Burratina and green leaves</i> <i>veal grenadin, morel mushroom sauce, seasonal mousseline</i> <i>fresh raspberry soup</i>	
<i>Menu Fondue</i>	68.-
<i>shared valaisanne plater</i> <i>cheese fondue</i> <i>Abricotine sorbet</i>	
<i>Menu Raclette</i>	74.-
<i>shared dried beef plater</i> <i>Bagnes cheese raclette and potatoes</i> <i>Williamine sorbet</i>	

All our prices are indicated per guest,  
in Swiss francs and include taxes  
Guest will be charge an additional 10% for service charge.

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### Build your own menu

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<i>Mixed salad</i>	11.-
<i>Seasonal pie and green leaves</i>	17.-
<i>Mozzarella Buratina and green leaves</i>	27.-
<i>Saesonal Velouté soup</i>	19.-
<i>Shared Valaisanne plater</i>	21.-
<i>Mushroom feuilleté and green leaves</i>	20.-
<i>Beef Carpaccio, pesto and parmesan cheese</i>	24.-
<i>Smocked ham and macaroni gratin, Bagnes cheese</i>	29.-
<i>Rösti total (cheese, bacon and egg) or seared vegetables</i>	35.-
<i>Beef prime rib <small>(shared)</small></i>	56.-
<i>Braised lamb shank, green pepper sauce</i>	48.-
<i>Veal grenadin and morel mushrooms</i>	59.-
<i>Today's fish ceviche</i>	43.-
<i>Candided Swiss salmon, lobster bisque</i>	51.-
<i>Shared side dishes: fries, vegetables gratin, saesonal mousseline, salad</i>	
<i>sorbet and ice-cream assortment</i>	8.-
<i>Vanilla Panna Cotta, red berries coulis</i>	9.-
<i>Saesonal fruit tartelette</i>	14.-
<i>Fresh raspbery soup</i>	12.-
<i>Apple crumble and vanilla icecream</i>	13.-
<i>Tonka bean flavored crème brulée</i>	12.-
<i>Chocolate Brownie</i>	13.-
<i>Chessnut cream and chocolate fondant</i>	11.-
<i>Abricotine or Williamine sorbet</i>	9.-

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### Cold bites (min 30 pers.)

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<i>Seasonal Gaspacho</i>	6.-
<i>Fresh veggie dips and sauces</i>	5.-
<i>Mini goat cheese tartelette, trout row</i>	8.-
<i>Mini seasonal tartelette</i>	7.-
<i>Salmon and fresh cheese rolls</i>	9.-
<i>Sea scallops or alpine fish tartar</i>	9.-
<i>Mini vegetarien wrap</i>	8.-
<i>Veggie tartare</i>	6.-
<i>melon and dried duck magret duo</i>	7.-
<i>Stuffed Piquillos with sheep cream cheese</i>	8.-
<i>Dried beef and fresh cheese ravioli</i>	7.-
<i>Piquillos shortbread, anchovies and potatoes</i>	8.-
<i>Mini stuffed cones</i>	8.-
<i>Toast (smocked trout/ Valais ham/ tapenade)</i>	6.-
<i>Foie gras toast</i>	9.-
<i>Foie gras, gingerbread and mango</i>	9.-
<i>Mini alpine club sandwich</i>	7.-
<i>Truffled Beef Tartar and Etivaz cheese</i>	9.-

### Warm bites (min 30 pers.)

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<i>Seasonal velouté soup</i>	8.-
<i>Bacon and Bagnes cheese puff pastry</i>	9.-
<i>Mini truffled croque-monsieur</i>	12.-
<i>Mini alpine cheeseburger</i>	11.-

### Sweet bites (min 30 pers.)

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<i>Choux à la crème</i>	7.-
<i>Fruits Tartelette</i>	8.-
<i>Apple crumble</i>	9.-
<i>Panna Cotta</i>	7.-
<i>Chocolate Tartelette</i>	9.-
<i>Hazelnut Brownie</i>	9.-

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