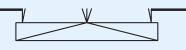


TIGNOUSA RESTAURANT & LOGEMENT DE GROUPE



Jérémy, Franck and the whole team welcome you to the Restaurant de Tignousa!

The chef has chosen to make a simple menu in order to promote a cuisine made with fresh, good quality products and to offer you suggestions according to the arrival.

Bon Appétit !

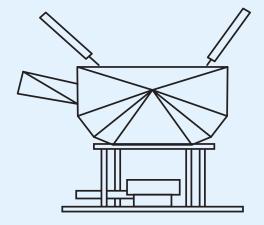
#stlucchandolin #valdanniviers



@stluc.chandolin @valdanniviers

www.tignousa.ch





STARTERS

Mixed Salad **| 14.00** Soup served in bread ball **| 16.00** Vissoie dryed meat assortment **| 24.00** Anniviarde Salad Small **| 16.00** • Normal **| 24.00** Duck foie gras confit, chutney **| 21.00**

MAIN DISHES

Suggestion of the day | 24.00

Thai noodle chicken shrimp soup | 27.00

Fondue chinoise marinated in mountain spices, French fries à discretion, homemade sauces **| 39.00 p.p min 2 pers**

Anniviers cheese Fondue | 26.00 p.p min 2 pers

Anniviers cheese fondue with truffle oil | 29.00 p.p min 2 pers

BURGERS AND MEATS

Veggie burger **| 25.00** Pulled duck burger **| 29.00** Parisian entrecôte (CH) on hot stone **| 28.00** Beef tenderloin (CH) on hot stone **| 36.00**

SIDE DISHES 5.00

French fries Rice Vegetables Salad

KIDS MENU -12 YEARS

Suggestion of the day **| 15.00** Chicken nuggets **| 15.00** Veal sausage, French fries (100 gr) **| 15.00**

SWEETS

Crème brulée **| 9.00** Sorbet with digestive I scoop **| 7.00** Norwegian Omelette **| 12.00** Chocolate fondant with ice cream **| 10.00** Pie of the day / ice cream **| 10.00** Scoop of ice cream **| 4.00**

BEVERAGES

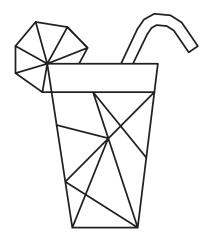
	1dl	3dl	5dl	11
Mineral water			6.00	8.50
Coca-Cola / Coca-Cola Zero		4.70		
Sprite		4.70		
Fanta		4.70		
Schorle		4.70		
Nestea peach or lemon		4.70		
Rivella red or blue		4.70		
Sanbitter 1dl	5.00			
Maté		5.00		

FRUIT JUICE FROM VALAIS

	2.5dl
Apple, strawberry, apricot	5.00

BEER

	3.3dl	3.75dl	5dl
Draft beer	4.50		6.50
L'Echapée (Rouvinez) - Belgian Pale Ale		6.00	
Calanda Radler Citron	5.00		
Erdinger bottle	5.60		
Heineken non alcoholic	5.00		



HOT DRINKS

DIGESTIVES

Coffee, espresso, ristretto	4.00
Tea, infusion Newby	4.00
Milk coffee	4.60
Coffee with digestive and whipped cream	8.50
Hot chocolate (Caotina or Ovo)	4.60

	201	40
Rhum, whisky, vodka		6.00
Martini, Suze	6.00	
Abricotine, Williamine	6.00	
Génépi, Vieille prune	6.00	
Amaretto, Baileys		6.00

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			RED WINES	50cl	70cl	150cl
			Gamay Clos de Géronde	26.00	35.00	
			This wine of slightly purplish red color is of a great aromatic freshness with notes of black berries, blackcurrant, spices and liquorice.			
			Cornalin Grand Métral Rouvinez		38.00	
WHITE WINES	37.5cl 50cl	70cl	Superbly balanced, it flatters the nose with intense fragrances of wood ber- ries and wild cherries.			
Fondent			Pinot noir de Salquenen St Philippe	27.00	38.00	
Fendant Jean Marie Pont		38.00	Finely drowned tannins support the			
Scented with linden flowers, gouleyant			ample structure of this wine which			
and racé, typical Valais aperitif			impressively reveals the nobility of			
Fendant Francis Salamin	25.00	34.00	the grape variety.			
Floral nose, light ripe fruits, notes «stone has rifle» marked by its terroir. Ample			Assemblage Soleil Noir Clos de Géronde	37.00		79.00
and structured mouth.			It offers a deep ruby colour with a fine			
Johannisberg	21.00		and peppery nose. The mouth com- bines volume and ripe tannins and			
Leukersonne			opens with notes of red fruits. Fresh and			
A round, full-bodied and wonderfully balanced wine that seduces the palate with seductive aromas of almond and			gourmet wine.			
ripe pear.			Syrah Crêta Plan Rouvinez		41.00	
Johannisberg Clos de Géronde		31.00	Bouquet with spicy, smoky notes, deli- cately scented with blackcurrant and			
This wine has an elegant nose with			cherry. Ample, rich, tannic and power-			
notes of white flowers, honeysuckle			ful on the palate, this wine surprises us			
and roasted almonds. Its lively and frank mouth will enhance the aromatic			with its length and elegance.			
finesse of this wine.						
Petite Arvine Graine de champion	21.00	39.00	Merlot les Bernunes Maurice Zufferey		42.00	
Cave Betrisey	21.00	39.00	•			
Ample nose, perfume of exotic fruits			Intense red colour. Nose combining			
(grapefruit, lime), glycine flowers;			black fruits, a fine touch of ivy and mentholate notes. Freshness and			
powerful wine, virile, fruity, of great			power combine harmoniously in a			
complexity, salty finish, very long per- sistence of aromas in the mouth.			nicely fruity mouth. Long finish with			
			firm tannins.			