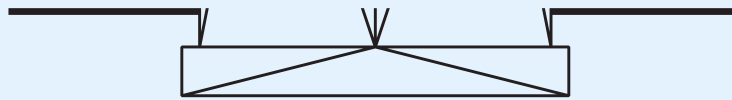


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# TIGNOUSA

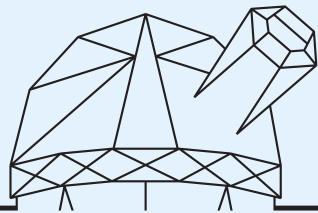
RESTAURANT &  
LOGEMENT DE GROUPE



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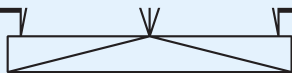
# FOOD MENU

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# TIGNOUSA

RESTAURANT &  
LOGEMENT DE GROUPE



**Jérémy, Yann and the whole team welcome you to the Tignousa Restaurant!**

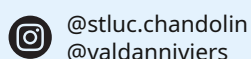
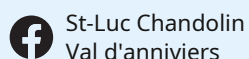
The chef chose to make a simple menu in order to promote cuisine made with fresh, good quality products.

*"Cooking is behind the scenes, where men and women work for the pleasure of others..."*

*Bernard Loiseau*

Enjoy your food !

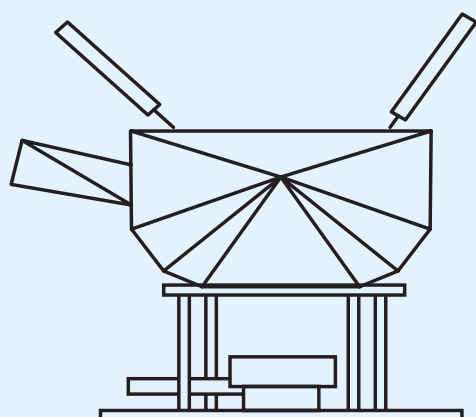
#stlucchandolin #valdannierviers



[www.tignousa.ch](http://www.tignousa.ch)



Table service welcomes you 7 days a week during school holidays then on Thursday, Friday, Saturday and Sunday outside these periods.



## ENTRIES

Mixed salad | 12.90

Soup of the day | 13.50

Assortment of Vissoie cured meats | 29.90

Anniviarde salad, ham chiffonade, rebibes and mountain herb croutons Starter | 16.50 · Dish | 25.00

## SWISS BEEF TARTAR

Our tartars are accompanied by toast and salad as a starter and with toast, salad and fries as a main course.

**Traditional tartare:** pickle, onion, parsley, capers, ketchup, mustard, egg, cognac  
entry | 20.00 flat | 32.00

**Valais tartare:** dried apricot, gherkin, parsley, onions, capers, ketchup, mustard, egg, Abricotine  
entry | 20.00 flat | 32.00

**Truffle oil tartare:** olive oil, mustard, chives, egg yolk, toasted hazelnuts, rebibes, truffle oil starter | 23.00 flat | 36.00

## HOT STONES

All our meats are served with homemade butter and your choice of vegetables of the day or a green salad then fries or potato mousseline

**Cut of beef**(180g) | 40.00

**Lamb shell**(180gr) | 38.00

**Horse steak**(180gr) | 34.00

**Parisian veal steak**(200gr) | 42.00

Sauce supplement: green pepper or morel sauce | 4.00

## THE UNAVOIDABLE

**Anniviarde fondue** homemade marinated with mountain herbs accompanied by fries, homemade sauce | 46.00 pp min 2 people

**Half and Half Cheese Fondue** 200gr min 2 people | 26.00pp

## CHILDREN'S MENU - 12 YEARS, WITH A SYRUP

Fried nuggets | 13.90

Or

Neapolitan Pasta | 13.90

## DESSERTS

Chocolate / ice cream fondant | 11.50

Cheese plate | 13.00

Tiramisu | 9.00

Dulce chocolate finger, gingerbread ice cream | 12.00

Scoop of ice cream | 4.00

Belle Hélène pear ice cream cup | 12.00

poached pear, 3x vanilla, chocolate topping, almond, whipped cream

White lady ice cream cup | 12.00

## MINERALS

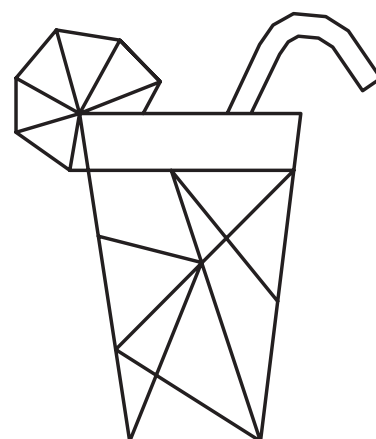
	1dl	2.5dl	3dl	5dl	1l
Sinalco cola natural or sparkling water / Sinalco cola Zero Sprite			5.00	6.00	9.00
Fanta			5.00		
Schorle			5.00		
Nestea peach			5.00		
Red Rivella			5.00		
Sanbitter 1dl	5.50				
Mate		5.50			

## VALAIS IRIS FRUIT JUICE

	2.5dl
Apple or apricot	5.90

## BEERS

	3dl
Matigny Vice "session IPA" 33cl 3.5%	7.00
L'Echapée (Rouvinez) - Belgian Pale Ale	7.90
White Frontière blonde petite 4.7% White	5.50
Frontière Pillows white 4% Heineken without alcohol	6.00
	5.50



## HOT DRINKS

Coffee, espresso, ristretto	4.00
Tea, Newby infusion	4.00

## WHITE WINES

	10cl	37.5cl	50cl	70cl
Fendant Frederic Zufferey	5.00			33.00
Johannisberg Ravenay, Rouvinez	5.00			41.00
Chardonnay Montorge, Charles Favres				33.00
Petite Arvine Grand Méral, Provins				33.00

## RED AND ROSÉ WINES

	10cl	37.5cl	50cl	75cl
Geronde Rosé	5.00		23.00	33.00
Gamay Columbine Clos de Géronde			26.50	
Pinot Noir Les Fleurs, Rouvinez	6.00			42.00
Syrah Hurlevent Charles Favre				48.00
Merlot Provins	5.50			38.00
Assemblage Soleil Noir Clos de Géronde				36.00



## FAVORITES FROM OUR NEIGHBORS

	10cl	37.5cl	50cl	70cl
"O" Douro 2021, Portugal				36.00
Burgundy Convent of the Jacobins 2022, France				45.00
Genesis 2020, Ribera del Duero DO:, Spain				41.00
Il Vincio 2021, Poggio Capponi Tuscany, Italy				39.00

## APERITIFS AND DIGESTIVES

	2cl	4cl	10cl
Rum, whiskey, vodka		7.00	
Apricotine, Williamine	7.00		
Génépi, Old plum	7.00		
Amaretto, Baileys		7.00	
Spritz			10.00
Kir Valaisan, white wine, apricot cream			8.00