

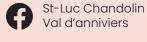
Célia, Alex and the whole Cabane-team welcome you to the Cabane Bella-Tola!

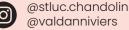
La Cabane is pleased to introduce you to its news Valais flavors!

For the sake of respecting the environment, we take the side of putting forward the local producers, these local men and women who devote themselves with "body and soul" to their profession and passion.

Together we support the community and local agriculture. Do not hesitate to ask us for a proposal for menus for banquets, weddings, birthdays, celebrations, groupor company outings at mathieu.moreau@ funiluc.ch or on +41 27 476 15 67.

In case of allergies, please contact the staff of the Cabane.





#STLUCCHANDOLIN #VALDANNIVIERS



www.cabanebellatola.ch

APPETIZERS

Platter made up of cold and smoked meats, cured meats of the Anniviers-Valley, served with Tomme of Vissoie, rye bread and homemade pickles | 29.00

Portion of fried potatoes | 8.50

SALADS AND STARTERS

Green salad | 7.00

Mixed salad with crunchy vegetables | 12.00

«Papet Vaudois»-soup with smoked sausage, served with bread and Anniviers cheese | 14.00

Warm goat-cheese salad, walnut oil-dressing | 25.00

Nordic "bruschetta" with smoked salmon accompanied by a lemon chive cream and a mixed green salad | 26.00

CHEESE CRUSTS

Plain crust, gratinated with raclette cheese | 24.00

Crust with ham and cheese | 25.00

"Nava" crust with goat cheese «Chèvremont" and sliced smoked ham | 27.00

Supplements (egg or grilled bacon on request) | 1.50

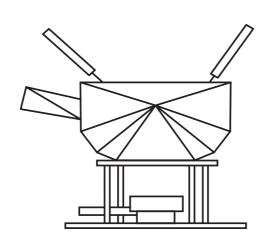
CHEESE FONDUE

Fromagerie d'Anniviers Minimum 2 persons

Nature | 26.00

With tomato | 29.00 (served with potatoes)

Supplement for potatoes | 5.00



RÖSTI

Roesti by "Monsieur Seguin" with goat cheese and candied tomatoes | 27.00

Rustic Roesti with raclette cheese and grilled bacon slices | 25.00

Roesti "Nordique", lemon chive cream, smoked salmon | 27.00

SPECIALITIES OF THE CABANE

"Bella-Tola cornettes" served with smoked bacon and onions, gratinated with cheese from the valley

Beef-Burger "d'Hérens" (150gr), raclette cheese, onion-compote, tomatoes, served with rustic, spicy potatoes | 28.00

Beef tartare «Valaisan» flavored with "Abricotine", dried apricots, served with green salad, toasted bread and grilled and spicy potatoes | 33.00

Traditional beef tartare (160 gr), served with green salad, toasted bread and spicy rustic potatoes

«Swiss Reblochon tartiflette" served with a green salad | 29.00



FOR CHILDREN

Up to 12 years, with a sirup

Burger d'Hérens (100gr) served with rustic potatoes | 12.00

Pasta with tomato sauce | 12.00

Blueberry pie | 8.00 Lemon meringue pie | 7.00

DRINKS

Non-alcoholic beverages	2dl	3dl	5dl	11
Henniez green	2.50	3.50	4.50	8.50
Henniez blue	2.50	3.50	4.50	8.50
Coca-Cola / Coca-Cola Zero	3.20	4.20	5.20	
Lemonade	3.20	4.20	5.20	
Sinalco	3.20	4.20	5.20	
Ramseier / Schorle	3.20	4.20	5.20	
Ice tea (Peach or Lemon)	3.20	4.20	5.20	
Rivella red/blue	3.20	4.20	5.20	
Sirup	2.50	3.50	4.50	
Juice	2dl	3dl	5dl	
Apple juice	4.00	5.00	6.00	
Multifruit juice	4.00	5.00	6.00	
Beers and ciders		3dl	5dl	
Eichhof		4.50	6.50	
Erdinger bettle		5.50	8.50	
Erdinger bottle		0.00		
Cider apple/pear (33cl)		7.00		
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Cider apple/pear (33cl)	4.00			

4.60 Reversed 4.80 Cappuccino Hot chocolate (Caotina or Ovo) 4.60

Viennese chocolate, Viennese coffee 5.90 Whipped chocolate-rum 7.90 Irish coffee 8.60 "Bella-Tola" Coffee 8.60

Rum, whiskey 6.00 Martini, Suze Pear / Apricot brandy 6.00 6.00 Génépi, Vieille Prune

2cl 4cl

6.00

6.00

Apéritifs and digestives

Amaretto, Baileys

HOMEMADE SWEETS

Chocolate pie "Toblerone" | 7.00