



AÏDA HÔTEL & SPA

LE PARTAGE

Summer collections with transalpine and Mediterranean influences

Cappuccino of 36-Month Aged Parmesan, Fermented Grape Gelée, Milk Foam	CHF. 32.-
Heirloom tomatoes, glazed oregano and capers	CHF. 25.-
Smoked trout, chickpeas, mountain sorrel	CHF. 29.-
'Crudo'-style marinated beef, berries and pecorino	CHF. 34.-
Tortelloni, Alpine serac and herb pesto	as starter CHF. 25.- as main CHF. 33.-
Red prawns, 'camicia cruda', burrata	CHF. 42.-
Tagliolini, shellfish and bottarga	CHF. 40.-
Sea bass, aubergine and tapenade	CHF. 50.-
Veal skirt steak, trumpet courgettes and toasted almonds	CHF. 50.-

SIDE DISHES	CHF. 15.-
Fresh 'house-made' chips	CHF. 15.-
Seasonal vegetables with extra virgin olive oil	

DESSERTS	CHF. 17.-
Selection of local cheeses	CHF. 20.-
Iced meringue, mixed berries	CHF. 20.-
Apricot, rosemary and caramel	CHF. 20.-
Cherries, toasted madeleine, yoghurt and honey	CHF. 7.-
Pot of "homemade" seasonal ice creams and sorbets	

OUR MENUS "PARTAGE"

The 10-course menu	CHF. 140.-
The 16-course menu	CHF. 170.-

All prices are in Swiss francs, including VAT –
Some dishes can be adapted to suit a vegan diet. On request, our team will be happy to provide information on dishes that may trigger an allergic reaction or intolerance.
Our meat and fish are sourced from the European Union

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Spit-roasted dishes must be booked 24 hours in advance

THE SPIT - Whole cuts roasted on a spit

*Gruyère free-range chicken
With Grand St Bernard spices*

CHF. 50.- per person
(min. 2 persons)

*Valais suckling lamb leg
Rubbed with wild oregano*

CHF. 55.- per person
(min. 4 persons)

*Sardinian-style suckling pork
(half a pork for 4 people)*

CHF. 60.- per person
(min. 4 persons)

The cuts of meat are served with new potatoes cooked on a spit

FISH – upon the chef and the vagaries of fishing

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