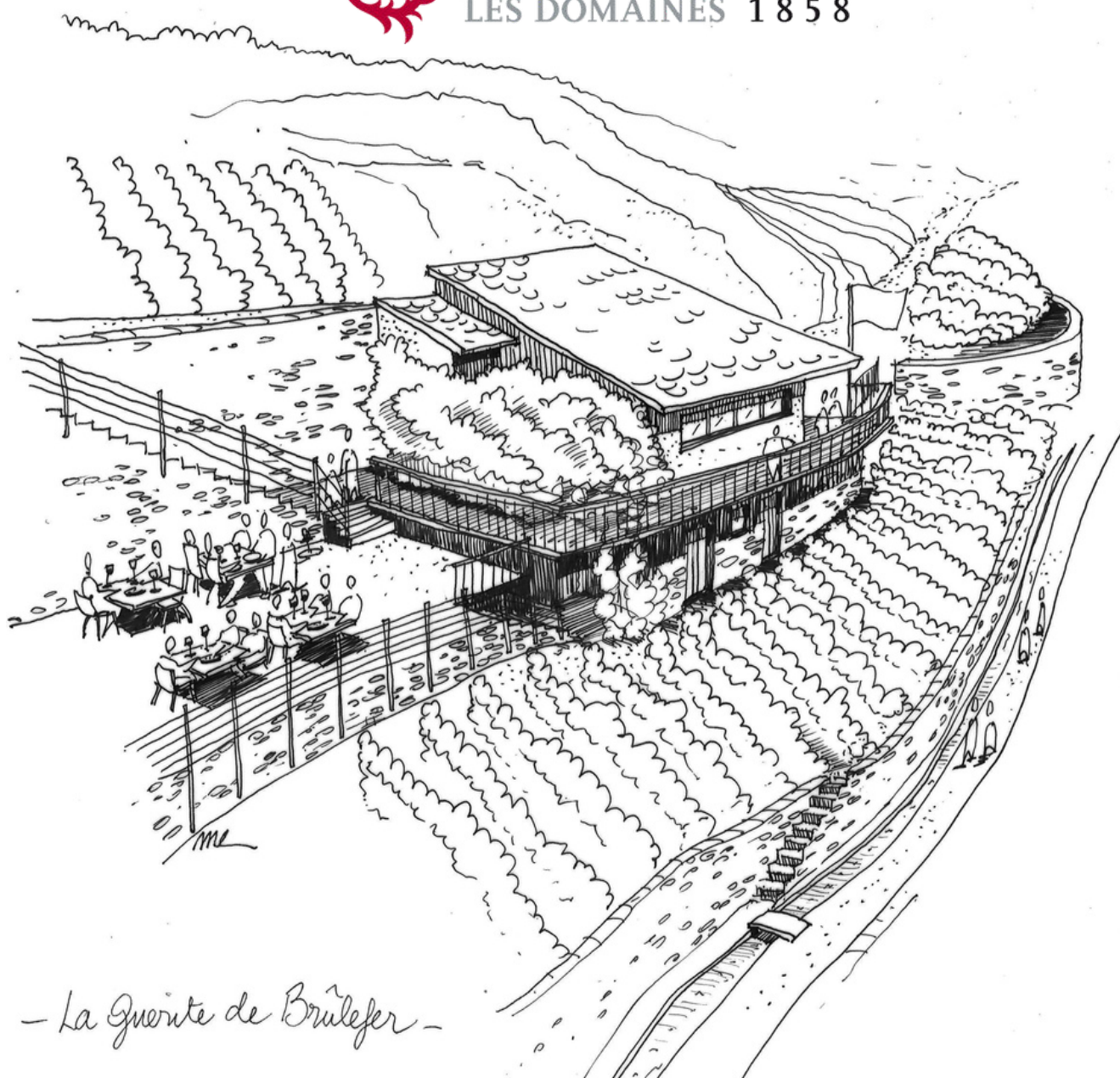


MENU

La guêrite Brûlefer



APRIL TO OCTOBER, THURSDAY TO SUNDAY, 10.30 AM TO 6.30 PM
(OCTOBER 6 PM)

+41 79 246 56 59 / RESERVATION@CELLIERS.CH

LA GUÉRITE BRÛLEFER



To love with a passion this Valais of ruggedness and paradise, its fiery climate, its arid limestone schist soils, which express themselves in the remarkable minerality of the wines.

Passionately cultivating more than 23 hectares of vines on the steep slopes of the central Valais, in a heroic viticulture of terraced vineyards, dry stone walls and bisses.

Cultivating the taste and harmony of flavours and originality through the diversity of old Valaisan grape varieties brought back into the limelight: Petite Arvine, Heida, Amigne, Humagne, Cornalin, etc...

To invest in intelligent working methods that demonstrate environmental awareness and preserve the natural balance.

Seeking out the best of the best to produce top-quality wines that have been making the most of our most prestigious terroirs since 1858, on a par with the world's greatest wines.

Bonvin 1858 is a family-run business on a human scale; a company rooted in sustainability that believes in the future and is investing in a new cellar at the foot of the Brûlefer vineyard.

Awarded the "Valais-Excellence" label for its attachment to the Valais and its commitment to values linked to sustainable development and the quest for continuous improvement, Bonvin 1858 was honoured in 2014 with the title of Swiss Cellar of the Year. The successor to four generations of pioneers, the small Bonvin team aims to be innovative, available and welcoming.

The Brûlefer gatehouse and the Mazots du Clos du Château are ideal places to discover the company's wines.

OUR TASTINGS

- Domaines Bonvin 1858

1

Three ounces

Fr. 9.-

Three white wines for tasting: Fendant Brûlefer -
Petite Arvine - Amigne

AND/OR

Three red wines for tasting: Pinot Noir Terra Cotta -
Syrah - Cuvée Rouge Barrique Clos du Château

2

Six ounces

Fr. 15.-

Three white wines for tasting: Fendant Brûlefer -
Petite Arvine - Amigne

OR

Three red wines for tasting: Pinot Noir Terra Cotta -
Syrah - Cuvée Rouge Barrique Clos du Château

For every 12 bottles purchased, you will receive a

10% discount

Credit cards accepted / VAT 7.7% incl. / Prices in CHF

THE WINE LIST



White

	75 cl	37.5cl	1dl
FENDANT DOMAINE BRÛLEFER Fruity, mineral and racy	31.00	15.00	5.00
MONT FLEURI , JOHANNISBERG Fruity, rich, almond notes on the finish	37.00	19.00	-
PLAN LOGGIER, TROIS, PINOT BLANC, SYLVANER, HEIDA Intense, lemony, suave fruitiness	38.00	-	5.50
HEIDA NOBLES CÉPAGES Floral, structured and well-balanced	44.00	-	-
PETITE ARVINE NOBLES CÉPAGES Exotic fruity, citrus, pear, complex	45.00	23.00	6.50
CUVÉE 1858 BLANC, PETITE ARVINE, HEIDA, AMIGNE Fruity, with hints of cherry, woody, full-bodied and fleshy	67.00	-	-
AMIGNE DE VÉTROZ NOBLE CÉPAGE Fruity, smooth, lingering intensity, slight sweetness	44.00	-	6.50
ST . ELOI, JOHANNISBERG DOUX Harvested on 1st December. Fruity, banana, mango, pear, beautiful aromatic complexity, sweet	<u>50cl:</u>	34.00	
LE MUST Sweet, fruity, aromatic, sparkling	32.00	16.00	4.50

Rosé

	75 cl	37.5cl	1dl
SORTILÈGE, OEIL-DE-PERDRIX DU VALAIS Fruity, fresh, structured	31.00	16.00	5.00

THE WINE LIST



Red

150cl 75 cl 37.5cl 1dl

TERRA COTTA, PINOT NOIR Fruity, tasty, elegant	-	31.00	-	4.50
CLOS DU CHÂTEAU, PINOT ET MERLOT Fruity, elegant, spicy, harmonious	69.00	34.00	17.00	5.00
HUMAGNE ROUGE NOBLES CEPAGES Typically wild, expressive, melting tannins	-	45.00	23.00	-
CORNALIN NOBLES CEPAGES Berries, black cherries, tannic	-	45.00	-	-
SYRAH NOBLES CEPAGES Expressive, olive notes, peppery, fleshy	-	45.00	-	6.00
CUVÉE ROUGE BARRIQUE (PINOT, MERLOT, SYRAH) Fruity, spicy, slightly vanilla, rich, full-bodied	-	49.00	25.00	7.00
CUVÉE 1858 ROUGE (CORNALIN, SYRAH, HUMAGNE ROUGE) Fruity, cherries, woody, full and fleshy	156.00	77.00	-	-

Other drinks

EAU DE VIE DE CUVÉE 1858 (2CL)	6.50
COFFEE, TEAS	3.50
BIO ALP TEA (3DL)	3.50
VALAIS IRIS FRUIT JUICE (25CL)	5.00
VALAIS SPARKLING MINERAL WATER (5DL)	4.50
WATER CARAFE	3.00 (for an association)

THE MENU



Entrants

GREEN SALAD	7.50
MIXED SALAD	9.50
PLATE OF PDO REBIBES	11.00
TOMME DE CHÈVRE "BESSON", HONEY AND BLACK PEPPER	14.00
MARINATED TROUT FILLET*	14.50
THE CLOVIS & CO'S TERRINE	17.50
VALAISAN PLATE** WITH	28.00
<i>HAM, BACON, IGP DRIED MEAT, JOHANNISBERG SAUSAGE, PDO CHEESE</i>	
IGP DRIED MEAT PLATTER	31.00

Dishes

RACLETTE DU VALAIS AOP, PIECE	5.00
RACLETTE DU VALAIS AOP, AS DESIRED	30.00
AOP CHEESE CRUST	21.00
TOFU TARTAR, TOAST AND BUTTER	22.00
BEEF TARTAR**, TOAST AND BUTTER	32.00
BACCHUS FONDUE (MARINATED BEEF**) 200 GR (FROM 2 PEOPLE)	36.00
<i>ACCOMPANIMENTS : FRIED POTATOES AND SALAD</i>	
MEAT SUPPLEMENT** 100 GR.	8.00

Desserts

HOME-MADE TART	6.50
MUST" SORBET	8.00
VALAISAN SORBET	10.00
SCOOP OF ICE CREAM	4.00

* Swiss fish

** Swiss meat

Dear customers,

If you have any food allergies or intolerances, we will be happy to tell you about the ingredients used in our dishes on request.

OUR MENUS



1

Bacchus menu (from 2 people) Fr. 49.-

MARINATED TROUT FILLET* WITH GARNISH

BACCHUS FONDUE (MARINATED BEEF**) 200 GR. SAUTÉED POTATOES

LE MUST" SORBET

2

Raclette menu

Fr. 45.-

DÉLICE DU GRENIER VALAISAN**

VALAIS AOP RACLETTE AT YOUR DISCRETION

LE MUST" SORBET

3

Children's menu (up to 12 years) Fr. 12.-

VEAL SAUSAGE** OR RACLETTE

COLD TEA 3DL

SCOOP OF ICE CREAM OR HOMEMADE TART

Bon appétit!

* Swiss fish

** Swiss meat

Dear customers,

If you have any food allergies or intolerances, we will be happy to tell you about the ingredients used in our dishes on request.