

Breakfast

SIMPLE BREAKFAST :

Croissant, pain au chocolat,
cookie, sliced fruit, apricot and
strawberry marmelade, butter,
fresh orange juice 33cl

*Croissant, pain au chocolat, fruits coupés,
cookie, confiture abricot et fraise, beurre,
jus d'orange frais 33cl*

CHF 52



CONTINENTAL BREAKFAST :

Selection of Valais cheese and
charcuterie, sliced fruits, bread
and butter, rosemary crostini,
apricot and strawberry marmelade
fresh orange juice 33cl

*Sélection de fromages et charcuterie du
Valais, fruits coupés, pain et beurre,
confiture abricot et fraise crostini au
romarin et jus d'orange frais 33cl*

CHF 70



GOURMET BREAKFAST :

Smoked salmon served with salad,
slice of lemon, sliced fruits,
rosemary crostini, yaourt with
fruits and chocolate chips, bread
and butter

*Saumon fumé servi sur un lit de salade,
tranche de citron, fruits coupés, crostini
au romarin, yaourt nature fruits rouges et
pépites de chocolat, pain et beurre*

CHF 65



Platters

WALLISER PLATTER :

Beef dry meat, lard Grand Cru with Gd St-Bernard herbs, beef sausage, Valais cheese selection, rye bread, butter and pickles.

Viande séchée de boeuf, lard Grand Cru aux herbes du Gd St-Bernard, saucisson pur boeuf, sélection de fromages valaisans, pain de seigle, beurre et pickles.

CHF 75



ANTIPASTI PLATTER :

Mortadella, bresaola, truffle pecorino, sun-dried tomatoes, artichokes, Kalamata olives, grisini, capers, mozzarella di buffala, bread and butter.

Mortadelle, bresaola, pecorino à la truffe, tomates séchées, artichauts, olives de Kalamata, grisini, câpres, mozzarella de bufflonne, pain et beurre.

CHF 70



VEGGIE PLATTER :

Curry-mango hummus, rosemary crostini, cherry tomatoes, cucumber, feta cheese, Kalamata olives, grapes, rosemary crostini, pita bread and butter,

Houmous curry-mangue, crostini au romarin, tomates cerises, concombre, feta, olives de Kalamata, raisins, crostini au romarin, pain pita et beurre.

CHF 49



Sandwiches

MORTADELLA AND SALAMI SANDWICHES :

- Semi-wholemeal bread, mortadella, manchego cheese, arugula salad, sun-dried tomatoes, black truffle paste and butter
- Beef salami Délice, garlic and chives butter
- Pain semi-complet, mortadelle, manchego, roquette, tomates séchées, pâte de truffe noire et beurre
- Délice au salami de boeuf, beurre à l'ail et ciboulette

CHF 42
(dessert excluded)



Match it
with a dessert!

PROSCIUTTO AND BRESAOLA SANDWICHES :

- Semi-wholemeal bread, bresaola, arugula salad, parmesan cheese, basil and sun-dried tomato sauce
- Prosciutto Délice, garlic and chives butter
- Pain semi-complet, bresaola, roquette, parmesan, sauce basilic et tomates séchées
- Délice au jambon cru, beurre à l'ail et ciboulette

CHF 44
(dessert excluded)



VEGGIE SANDWICHES :

- Semi-wholemeal bread, tomatoes, cucumber, red onions, green salad, garlic and chives butter
- Veggie Délice, tomatoes, cucumber, garlic and chives butter.
- Pain semi-complet, tomates, concombre, oignons rouges, salade verte, beurre à l'ail et ciboulette
- Délice végétarien, tomates concombre, beurre à l'ail et ciboulette

CHF 38
(dessert excluded)



Salads



CAESAR SALAD :

Sliced chicken filet, green salad, parmesan cheese, croutons, hard-boiled eggs, french dressing or italian dressing, aromatic herbs, bread and butter .

Filet de poulet en tranches, salade verte, parmesan, croûtons, oeufs dur, sauce française ou à l'italienne, herbes aromatiques, pain et beurre.

CHF 45



ITALIAN SALAD :

Mozzarella di Buffala, tomatoes, arugula salad, basil, italian dressing or french dressing, bread and butter.

Mozzarella de bufflonne, tomates, roquette, basilic, sauce italienne ou sauce française, pain et beurre.

CHF 49



THAI SALAD :

Glass noodles, cooked shrimps, shallots, parsley, mint, celery, fish sauce, chili flakes, tomatoes, bread and butter.

Vermicelles, crevettes, échalotes, persil et menthe, celery, fish sauce, tomates, flocons de piment, pain et beurre

CHF 42



Kozelsky

CATERING



Desserts by



- | | |
|------------------------------------|----------|
| • Macarons - 8 Pieces | CHF 28 |
| • Cookie | CHF 5.50 |
| • Chocolate Muffin | CHF 7 |
| • Paris Brest (hazelnut praliné) | CHF 9 |
| • Strawberry and lemon Finger | CHF 9 |
| • All-Chocolate Finger | CHF 9 |



And More....

If you don't find what you're looking for in the catalog, please send us your **special requests**.

We'll do our best to satisfy your wishes.

Si rien ne vous convient dans le catalogue, n'hésitez pas à nous transmettre vos demandes particulières. Nous ferons au mieux pour satisfaire vos désirs.

If you have any questions about **allergies** or **intolerances**, please contact our team.

Si vous avez des questions concernant les allergènes et intolérance, merci de bien vouloir nous contacter.



Drinks



Mineral beverages :

- Still / sparkling water 50cl (Henniez) CHF 6
- Apple juice 25cl (Iris Valais) CHF 7
- Apricot juice 25cl (Iris Valais) CHF 7
- Tomato juice 20cl (Granini) CHF 5
- Orange juice 20cl / 33cl (Granini) CHF 5 / 6
- Red bull 25cl CHF 7
- Fresh orange juice 33cl / 50cl / 100cl CHF 6 / 10 / 20

Beer :

- Birra Moretti 33cl CHF 8
- Birra Moretti Zero 33cl (alcohol-free) CHF 7

Champagne :

- Ruinart Brut 37,5cl / 75cl CHF 115 / 180
- Ruinart Brut Rosé 37,5cl / 75cl CHF 170 / 270
- Deutz Brut Classic 37,5cl / 75 cl CHF 75 / 140
- Deutz Rosé 37,5cl / 75cl CHF 93 / 185
- Veuve Clicquot Ponsardin 37,5cl / 75cl CHF 104 / 157

White Wine* : *Les Fils de Charles Favre*

- Petite Arvine Hurlevent 37,5cl / 50cl / 75cl CHF 33 / 39 / 59
- Fendant Dame de Sion 35cl / 70cl CHF 22 / 39

Red Wine* : *Les Fils de Charles Favre*

- Cornalin Hurlevent 37,5cl / 50cl / 75cl CHF 34 / 44 / 62
- Cuvée Prestige (Cornalin, Humagne Rouge, Syrah) 75cl CHF 108

*description below





F LES FILS
DE CHARLES
FAVRE

PETITE ARVINE HURLEVENT AOC VALAIS

Nose

It is a complex nose with different fruits that emerge such as peach and apricot. A note of acacia honey is added to the mix with yellow grapefruit and a brioche side.

Mouthfeel

Its attack is lively with a persistent acidity. We feel the taste of the green apple Granny Smith and a long persistence of freshness and tonicity.



F LES FILS
DE CHARLES
FAVRE

DAME DE SION FENDANT AOC VALAIS

Nose

Very fresh and floral, this wine gives off a pleasant odour of exotic fruits, citrus and lemon.

Mouthfeel

In your mouth, the attack is fresh with good liveliness. Notes of nectarine, citrus fruits and white peach, mixed with a clearly present carbonic feel, make this a finely balanced wine. For the finale, there is a slight bitterness and long aftertaste.

Gold medal

La Dame de Sion, vintage 2022, won the gold medal and took 3rd place in the prestigious Mondial du Chasselas 2023 competition. Delivered while stocks last. The medal does not automatically appear on the bottle.



F LES FILS
DE CHARLES
FAVRE

CORNALIN HURLEVENT AOC VALAIS

Nose

Odours of red fruit, cherries in particular and kirsch, mix together and balance each other out.

Mouthfeel

The tasting starts with a supple attack, you will find aromas of fresh fruits with crisp tannins. This is followed by a wonderful acidity that brings freshness and a lingering taste ending with a light, positive astringency.



F LES FILS
DE CHARLES
FAVRE

CUVÉE PRESTIGE HURLEVENT AOC VALAIS

Description

Cornalin, Syrah and Humagne Rouge

Nose

Its nose is complex, intense. It gives off notes of licorice, red fruits (berries) and vanilla scents.

Mouthfeel

A seductive blend of noble grape varieties, this nectar with its ruby color and garnet tints is round in the mouth with melted tannins and notes of licorice and wild berries. Its ageing in barrels gives it vanilla notes and a light woody side that blend perfectly. It is a charming wine from its young age but it will keep all its promises when kept.