

**Wine&Dine, 11.01.2025 Maison  
Gilliard**

**Menü**

Amuse-bouche


Shellfish ragout with panna cotta and sea buckthorn jelly

 Brut les Murettes

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Starter I


Smoked fish mousse with potato and chive vinaigrette, beetroot & salmon slice and horseradish

 Johannisberg Brûle-Fer Trésors de Famille

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Starter II


Monkfish wrapped in bacon on lentils with beetroot ketchup

 Dôle des Monts

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Main course

Farmed Valais fish – perch from Raron and Alpine pike perch –  
on a bed of spinach with mountain potato purée and dashes of saffron

 Gamay Trésors de Famille

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Cheese

Fondue cake with selected regional cheeses

 Pinot Noir Vendémiaire

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Dessert

Chocolate mousse with lavender cream, apricot sorbet garnished with fruit

 Ermitage Trésors de Famille