



LE MIRADOR
RESORT & SPA

Mirador

Lounge

VINS | WINES

CHAMPAGNES

	I DL	BTL
Louis Roederer, Collection 244 (14.5%) 75 cl	22.-	135.-
Louis Roederer, Rosé «Vintage» (14.5%) 75 cl	24.-	185.-
Louis Roederer, Blanc de blancs (14.5%) 75 cl	-	185.-

BLANCS | WHITE

Corbières «Eidos», Château La Bastide (15%) 75 cl	11.-	58.-
Chasselas «Confrary» - F. Ducret (12.9%) 70 cl	11.-	55.-
Chardonne «Johannisberg» - F. Ducret (13%) 70 cl	12.-	60.-

VIN MOELLEUX | SWEET WINE

La Bonanka, Château La Bastide (13.5%) 75 cl	12.-	60.-
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ROUGES | RED

Corbières «Eidos», Château La Bastide (15%) 75 cl	12.-	62.-
Chardonne «Portebout» J.P Forestier (14.5%) 70 cl	11.-	72.-
Chardonne «Noir de bacch'» F. Neyroud (13.5%) 70cl	13.-	72.-
Saint-Emilion «de Quintus» 2020 (14.5%) 75 cl	16.-	85.-





ROSÉS

Corbières «Astrosa» Château la Bastide (13%) 75 cl	10.-	50.-
Chardonne «Arpent», J.P Forestier (15.4%) 70 cl	11.-	55.-
Provence Rosé, by Ott (13.5%) 75 cl	14.-	70.-
Château de selle, by Ott (14.5%) 75 cl	-	95.-

VIN MOUSSEUX | SPARKLING WINE

Prosecco Jaya 75 cl	12.-	65.-
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CLASSIQUES | CLASSICS

Salade césar, œuf, anchois, croûtons, parmesan <i>Caesar salad, egg, anchovies, croutons, parmesan</i>	26.-
Salade césar, avec suprêmes de poulet grillé, œuf, anchois, croûtons, parmesan <i>Caesar salad with grilled chicken breast, egg, anchovies, croutons, parmesan</i>	38.-
Pain suédois, saumon fumé, fromage frais à l'aneth, concombre <i>Swedish bread with smoked salmon, dill cream cheese, and cucumber</i>	24.-
Club sandwich poulet, frites et salade verte <i>Chicken club sandwich with fries and green salad</i>	32.-
Miraclub sandwich poulet, guacamole, laitue, cheddar, lard, frites au paprika et salade verte <i>Miraclub chicken sandwich with guacamole, lettuce, cheddar, bacon, paprika fries, and green salad</i>	36.-
Burger vegan, frites et salade verte   <i>Vegan burger, fries and green salad</i>	36.-
Wagyu cheeseburger, frites et salade verte <i>Wagyu cheeseburger with fries and green salad</i>	42.-
<h3>DOUCEURS DESSERTS</h3>	
Tarte fine aux poires, caramel beurre salé, glace vanille <i>Thin pear tart with salted butter caramel and vanilla ice cream</i>	18.-
Salade de fruits, sorbet citron, sirop à l'hibiscus    <i>Fruit salad with lemon sorbet, hibiscus syrup</i>	16.-
Assortiment de macarons : pistache, chocolat, framboise, vanille, café <i>Selection of macarons : pistachio, chocolate, raspberry, vanilla, coffee</i>	20.-
Glaces et sorbets de l'artisan glacier (135ml) <i>Ice cream and sorbet from the artisan glacier (135ml)</i>	8.-
<i>Chocolat Chocolate, Caramel, Vanille Vanilla, Abricot Apricot, Citron Lemon, Café Coffee, Mangue Mango, Fraise Strawberry, Framboise Raspberry, Fruits de la passion Passionfruit</i>	

Bar Menu

CAVIAR DE SOLOGNE

Servi avec blinis et crème crue
Served with blinis and raw cream

Baeri imperial 3Og	60.-
Baeri imperial 5Og	90.-
Oscietre imperial 3Og	90.-
Oscietre imperial 5Og	140.-

À PARTAGER | TO SHARE

Malakoffs à l'Étivaz – 6 pièces <i>Malakoffs with Etivaz cheese - 6 pieces</i>	18.-
Viande séchée des Grisons   <i>Dried meat from the Grisons region</i>	26.-
Croustillant de crevettes au basilic, mangue épicée  <i>Crispy shrimp with basil, spicy mango</i>	26.-
Frites de patates douces, sauce ranch  <i>Sweet potato fries with ranch sauce</i>	16.-
Rebibe d'alpage, confiture de coing  <i>Alpine rebibe, quince jam</i>	18.-
Falafels verts, yogourt aux herbes <i>Green falafels with herb yogurt</i>	16.-



Sans Gluten
Gluten Free



Sans Lactose
Lactose Free



Sans Noix
Nuts Free



Contient du Porc
Contains Pork



Végan
Vegan

APÉRITIFS

BITTERS & VERMOUTHS

Campari (28.5%)	16.-
Martini Blanc/Rouge (15%)	16.-
Suze (21%)	16.-
Cynar (16.5%)	16.-
Lillet Blanc (17%)	16.-
Antica Formula (16.5%)	18.-

ANISÉS & ABSINTES

Ricard (45%)	16.-
Pastis 51 (45%)	16.-
Pastis Larusée (45%)	20.-

SPRITZ & COCKTAILS APÉRITIFS

Hugo Spritz	19.-
Apérol Spritz	19.-
Kir vin blanc <i>white wine</i>	12.-
Kir Royal	25.-

BIÈRES | BEERS

BOUTEILLES | BOTTLES

Bière blanche «Dame du lac» (33cl)	12.-
Boxer blanche (33cl)	12.-
Pietra bio, sans gluten (33cl)	12.-
Bière sans alcool without alcohol (33cl)	10.-

PRESSIONS | DRAFT

Boxer Old Blonde (30 cl)	12.-
Boxer Old Blonde (50 cl)	15.-
Bière panaché monaco (30 cl)	12.-
Pint panaché monaco (50 cl)	15.-

COCKTAILS

SIGNATURES

WEST SIDE SOUR

24.-

Cognac, calvados, chartreuse, citron vert pomme,
miel, blanc d'oeuf
*Cognac, calvados, chartreuse, green apple,
honey, egg white*

AFTER EIGHT

24.-

Liqueur chocolat blanc, menthe verte, g n pi,
lait, absinthe
*White chocolate liquor, green mint, g n pi.
milk, absinthe*

GOLDEN HOUR

24.-

Mezcal, benedictine, falernum, jus d'ananas, soda
au grapefruit
*Mezcal, benedictine, falernum, pineapple juice,
grapefruit soda*

COCKTAIL CR ATION

24.-

COCKTAIL CREATION

Laissez-vous tenter par les cr ations de nos barmans : ils
cr eront un cocktail sur mesure selon vos go ts !

*Let yourself be tempted by the creations of our bartenders: they
will craft a custom-made cocktail tailored to your tastes!*

GINs

4cl

Bombay Saphir (40%)	18.-
Tanqueray Ten (47.3%)	18.-
Le Tribute (43%)	22.-
Hendricks (41.4%)	18.-
Monkey 47 (47%)	22.-
Empress (42.5%)	22.-
Roku (43%)	18.-
Le Gin Christian Drouin (42%)	20.-
Citadelle (44%)	22.-
Ki no Bi (41%)	30.-

+ Tonic de votre choix (suppl ment CHF 2.-)

WHISKIES / WHISKEYS

4cl

J. Walker Black Label (40%)	18.-
Chivas Regal 18y(40%)	36.-
Jack Daniel's Single Barrel (47%)	24.-
Bulleit Bourbon (45%)	18.-
Glenmorangie Nectar d'or (40%)	18.-
Glenmorangie 18y (43%)	70.-
Glenlivet 18y (40%)	52.-
Ardbeg (46%)	32.-
Lagavulin 10y (43%)	46.-
Oban 14y (43%)	34.-
Redbreast 12y (40%)	24.-
Talisker 10y (46%)	22.-

VODKAS

4cl

Belvedere (40%)	24.-
Grey Goose (40%)	20.-
Beluga Celebration (40%)	26.-
Koskenkorva (40%)	18.-

RHUMS

Boukan Silver (42%)	4cl	22.-
Boukan Gold (42%)		30.-
Boukan Black Diamond (42%)		78.-
Rhum Vaval (50%)		30.-
Santa Teresa 1796 (40%)		24.-
Ron Eminente Reserva 7 ans (43.5%)		39.-
Zacapa XO (40%)		62.-
Vieux Rhum agricole J-M 2012 (42,3%)		34.-

COGNACS | ARMAGNACS

Hennessy XO (40%)	4cl	102.-
Castarède 1996 (40%)		38.-
Laubade 1989 (40%)		68.-

EAUX-DE-VIE & DIGESTIFS

Limoncello Villa Massa (30%) 6 cl		16.-
Amaretto Adriatico (28%) 6 cl		18.-
Bailey's (17%) 6cl		16.-
Amaro Nonino Reserva (35%) 4 cl		26.-
Amaro Montenegro (23%) 4cl		16.-
Grand Marnier (40%) 4cl		16.-
Jägermeister (35%) 4 cl		16.-
Fernet Branca (35%) 4 cl		16.-
Sambuca Molinari (40%) 4 cl		16.-
Abricotine Morand (43%) 4cl		24.-
Williamine Morand (43%) 4cl		18.-
Kirsch Morand (43%) 4 cl		20.-
Absinthe verte Larusée (65%) 4cl		40.-
Génépi des Pères Chartreux (40%) 4cl		24.-
Chartreuse Verte (55%) 4 cl		26.-
Chartreuse Jaune (43%) 4 cl		24.-
Vieille Prune Morin (41%) 4 cl		16.-
Grappa Amarone (41%) 4 cl		20.-
Grappa Oro 1840 (40%) 4 cl		30.-

CLASSIQUES | CLASSICS

BASIL SMASH	22.-
Gin, basilic, citron, sucre <i>Gin, basil, lemon, sugar</i>	
PORN STAR MARTINI	22.-
Vodka infusée à la vanille, fruit de la passion ananas, citron vert <i>Vodka infused with vanilla, passion fruit pineapple and lime</i>	
BOULEVARDIER	22.-
Bourbon, vermouth rouge, campari <i>Bourbon, red vermouth, campari</i>	
ESPRESSO MARTINI	22.-
Vodka, kahlúa, sirop de sucre, espresso <i>Vodka, kahlúa, sugar syrup, espresso</i>	

CLASSIQUES REVISITÉS | REVISIT CLASSICS

DANDY OLD TOM	24.-
Gin, vermouth, bitter orange vieillis en fût de gin, d'orange <i>Gin, vermouth, orange bitter growed in a gin barrel, orange</i>	
GOD MOTHER	24.-
Vodka, grappa, amaretto, bitter amande noires, amande <i>Vodka, grappa, amaretto, black almond bitter, almond</i>	
DE LA LOUISIANNE	24.-
Cognac, rye whiskey, vermouth, bénédictine, psychauds, cerise, bitter tabac <i>Cognac, rye whiskey, vermouth, bénédictine, psychauds, cherry, tobacco bitter</i>	
OLD FASHIONED	24.-
Bourbon, southern confort, bitter pêche, fleur d'oranger, bitter fût de whisky Bourbon, southern confort, peach bitter, orange blossom water, whisky barrel bitter	

MOCKTAILS

THÉ FROID MAISON | HOME-MADE ICED TEA 14.-

VIRGIN COLLIN'S 18.-

Gin sans alcool, oleo sacharum, jus de citron, eau pétillante
Alcohol-free gin, oleo sacharum, lemon juice, sparkling water

BISSAP 18.-

Fleur d'hibiscus, menthe, miel, eau gazeuse
Hibiscus flower, mint, honey, sparkling water

LA VIE EN ROSE 18.-

Schrub fraise, eau de rose, thé au jasmin, eau pétillante
Schrub strawberry, rose water, jasmine tea, sparkling water

VIRGIN ESPRESSO MARTINI 18.-

Gin sans alcool, espresso, sirop de vanille et fève de tonka
Alcohol-free gin, espresso, vanilla and tonka bean syrup

SODAS | SOFT DRINKS

Coca-Cola, Coca Zéro (33cl) 8.-

Fanta, Sprite (33cl) 8.-

Rivella rouge, bleu | red, blue (33cl) 8.-

Ramseier (33cl) 8.-

Fuse Tea citron, pêche | lemon, peach (33cl) 8.-

Swiss Mountain Spring Tonic Water (20cl) 8.-

Le Tribute tonic water (20cl) 8.-

Le Tribute Ginger Beer (20cl) 8.-

Swiss mountain Bitter Lemon (20cl) 8.-

Swiss mountain Ginger Ale (20cl) 8.-

EAUX MINÉRALES | MINERAL WATER

Valser Nature (50cl) / Valser Pétillante (50cl) 8.-

Still water (50cl)/ sparkling water (50cl)

Valser Nature (75cl) /Valser Pétillante (75cl) 11.-

Still water (75cl)/ sparkling water (75cl)

BOISSONS CHAUDES | HOT BEVERAGES

Café, Ristretto, Espresso 7.-

Cappuccino 9.-

Thé Ronnefeldt* 10.-

English Breakfast

Green tea

Rooibos (orange)

Camomille | *Chamomile*

Verveine Darjeeling | *Darjeeling Verbena*

Fruits rouges | *Red fruits*

Jasmin

Earl Grey

Menthe | *Mint*

Morgentau | *Herbal Swiss tea*