

68 venues for discovering the “Savours du Valais”.

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**Hotel Restaurant Landhaus Münster**  
Set in a magnificent timber chalet, the Landhaus in Münster serves its guests a menu of regional and authentic cuisine. Its specialties include the local dish “cholera”, as well as aged beef and roast minced beef.  
landhaus-goms.ch  
027 973 22 73

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**Hotel Restaurant Croix d’Or & Poste Münster**  
From fresh trout to homemade ice cream, this historical hotel & restaurant dating from 1620 offers regional cuisine, tranquillity and a warm welcome in the heart of the Goms (upper Rhône) valley.  
hotel-postmuenster.ch  
027 974 15 15

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**Hotel Tenne Clingenen**  
Located in the idyllic Goms (upper Rhône) valley, this renovated restaurant with 13 Gault&Millau points serves fine cuisine in a convivial setting.  
tenne.ch  
027 973 18 92

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**Hotel des alpes**  
This historical hotel offers a welcoming ambience with an attractive decor inspired by Feng Shui. Enjoy delicious specialties from the valley such as the cheese fondue with beer and mustard and a wide choice of beers such as the home-brewed Aletsch beer.  
des-alpes.ch  
027 971 15 06

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- 9

**Restaurant Moosalp Torbel**  
Located in Moosalp, Restaurant Moosalp, with its traditional charm and sun-drenched terrace, has been awarded 14 points by Gault&Millau. Local produce is used in its creative Mediterranean cuisine. From Alp-inspired perch fillet sushi to wood-fired raclette and Hérens beef steak.  
moosalp.ch  
027 952 14 95

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- 10

**Flamé Fusion Restaurant Grächen**  
Easily recognisable thanks to its impressive stone tower, this restaurant offers a traditional and exceptionally convivial atmosphere in which to enjoy Valais delicacies and wines. This modern flame-cooked specialties that are prepared right in front of you.  
graecherhof.ch  
027 956 25 15

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- 11

**Potato Fine Food Restaurant Zermatt**  
Located in the heart of Zermatt, this restaurant features local produce sourced from within a 50-kilometre radius. It offers guests fine dining and regularly changes its menu.  
potatofinefood.com  
027 946 51 50

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- 12

**Chez Wrony Zermatt**  
This restaurant, housed in an Alpine-chic wooden chalet with original stonework, features a magnificent terrace overlooking the Matterhorn and uses produce from the farm, including cheeses, cured meats and burgers. Awarded 14 points and “Host of the Year” 2022 by Gault&Millau.  
chezwrony.ch  
027 967 25 52

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**Berghaus Toni Riederalp**  
This traditional chalet converted into a hotel and restaurant is located by the pistes and the finest walks of the Aletsch Arena region. The high-quality cuisine and fondues invariably impress.  
berghaus-toni.com  
027 927 16 56

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**Restaurant Albrun Bim**  
Framed by the lush landscapes of the idyllic Binnental valley, this charming restaurant housed in an authentic wooden chalet serves superb regional cuisine (15 Gault&Millau points).  
albrun.ch  
027 971 45 82

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- 7

**Restaurant Channa Brig**  
Conveniently located in the centre of Brig, this family restaurant combines Valais specialties with Italian cuisine. In summer, the inner courtyard is full of Mediterranean charm.  
channa-brig.ch  
027 923 65 56

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**Hotel Fletschhorn Simplon**  
The hotel has a cosy historical parlour as well as a dining room with superb views. Highlights include tasty air-dried meats and cheese fondue, made to family recipes handed down over generations.  
hotelfletschhorn.ch  
027 979 11 38

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- 13

**Restaurant Schmitta Raron**  
This charming restaurant is a real haven of tranquillity, with its lovely shady terrace full of blossom. Specialties include Raron perch filets prepared in a variety of ways.  
schmitta-raron.ch  
027 434 22 33

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- 14

**Hotel Edelweiss Blatten**  
Located in Blatten in the valley of Lötschental, this village restaurant welcomes guests on a beautiful terrace with panoramic views. With local produce, this restaurant offers a traditional Lötschental cuisine and many specialties from the region.  
hoteledelweiss.ch  
027 939 13 63

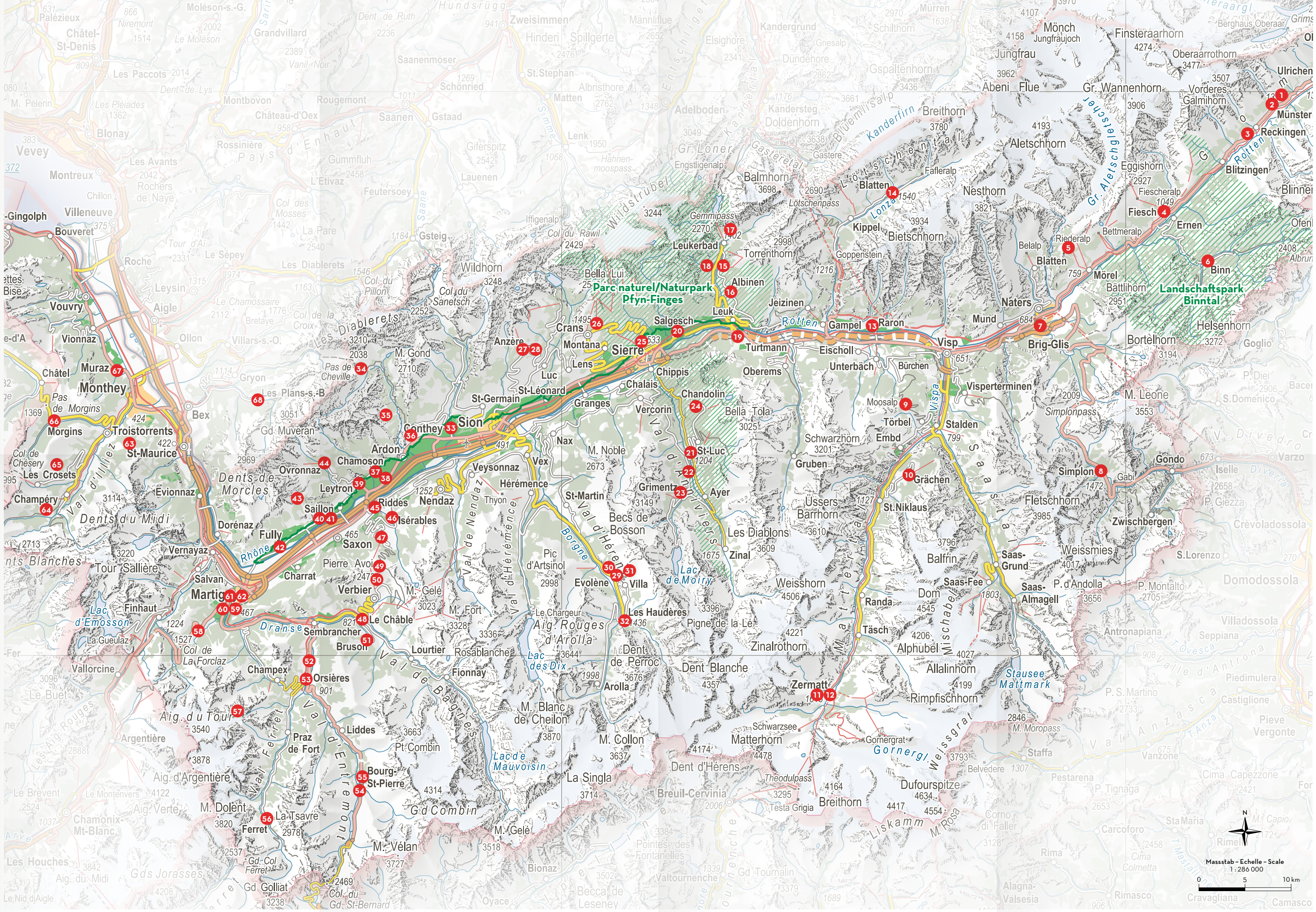
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**Hotel-Restaurant Flaschen Albinen**  
This family-run venue is an island of tranquillity in a lush setting. From the Raron perch filets and meat cooked at the table on hot stone, through to the homemade ice creams and desserts, the cuisine is delicious, authentic and created with love.  
restaurant-flaschen.ch  
027 470 17 55

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- 16

**Wirtshaus Gschwärgistubli Albinen**  
A historical building dating from 1636 in the heart of Albinen offers a unique taste of living history. The authentic village house promises a trip in time as well as superb cuisine, in the spirit of past generations.  
onreservation  
gdschwaergistubli.ch  
027 434 21 66

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Location.

Valais, land of the young river Rhône, is located in south-western Switzerland, about 100 km from Geneva and from Bern. Aosta (Italy) and Chamonix and Evian (France) are about 1 hour's drive away; Turin and Milan (Italy) are about 2 hours' drive.



Contact.

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visitvalais.ch/saveursduvalais-restaurants

- Motorway
- Main road
- Regional main route
- Railway, funicular, cable car, chairlift (operating in summer)
- Sion Airport
- Regional Nature Park
- Vineyard
- Wine Trail (Chemin du Vignoble)

- 57

**Cabane du Trient Trient**  
This high-alpine mountain hut is located on the Trient plateau. At an altitude of 3,170m, it welcomes hikers with a traditional menu that includes rosti, fresh vegetable soups and seasonal fruit tarts.  
cabanedutrient.ch  
027 783 14 38

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- 58

**Drapeau Suisse Martigny/Combe**  
The “Drapeau Suisse” offers a breathtaking view over the Rhône valley, way below. The restaurant focuses on the finest flavours of Valais: Hérens beef fillet cooked on a hot stone at the table, fondues and oven-baked cheese “Croûtes”.  
drapeausuisse.ch  
027 722 00 73

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- 59

**Café-Restaurant de Plan-Croix Martigny/Croix**  
A winemaker's house built in 1948 in the heart of the vineyards is now a restaurant with a menu that celebrates the best of Valais produce and cuisine. The big Sunday brunch buffet is famous far and wide.  
plan-croix.ch  
027 722 25 29

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- 60

**Caveau du Moulin Semblanet Martigny/Bex**  
This typical Valais restaurant full of history offers a wide choice of specialties such as the Valais meat fondue with spices and the brisoleée royale, that can be enjoyed on the sunny terrace with views of the vineyards and surrounding mountains.  
moulinsemblanet.ch  
027 722 51 98

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- 61

**Café du Midi Martigny**  
With its vaulted stone ceiling, the restaurant has the atmosphere of an authentic Valais “carnotzet”. A top venue for cheese dishes: classic fondues, goat's or sheep's milk fondues, oven-baked cheese “Croûtes” and more.  
cafedu midi.ch  
027 722 00 03

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- 62

**Steak House Chez Steve et Arnaud Martigny**  
With an attractive terrace shaded by plane trees, the steak house celebrates the best of local cuisine: Valais Hérens beef burger, meat cooked on a hot stone at the table, cheese “Croûtes” and more.  
chezsteveetarnaud.ch  
027 722 25 65

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- 63

**Restaurant La Tsijiri Les Gietttes**  
Located at the heart of the Whitepod hotel complex in Les Gietttes, Restaurant La Tsijiri serves an authentic cuisine that showcases certified Valais-brand products. Its specialties include various Valais rösti, cornetti pasta soup, and a delicious croûte au fromage (toasted bread topped with melted cheese and wine).  
lesgietttes.ch  
024 471 39 39

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- 64

**Restaurant Coqoz Champéry**  
Located at the heart of the ski area, this restaurant offers a superb view of the Alps and an inventive take on local cuisine: veal sweetbread with apricots, lamb shank stewed with hay, rack of venison with a rye crust.  
restaurant-coqoz.ch  
024 479 12 55

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- 17

**Restaurant Buljes Leukerbad**  
This idyllically located restaurant surrounded by nature is accessible on foot, rewarding guests with glorious views of the Gemmi cliffs. Highlights include Alpine pike-perch from Susten and “Fleur d'Hérens” beef.  
buljes.com  
027 470 38 14

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- 18

**Bodmenstübli**  
With glorious views of the “Imperial Crown” of 4,000-metre peaks, this village restaurant is the perfect spot for a fondue or Hérens beef burger.  
bodmenstuebli.ch  
027 740 14 84

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- 19

**Restaurant Tea-Room Mathieu**  
Boasting a magnificent terrace, this restaurant in the Pfyn Finges nature park serves a menu featuring regional delicacies based on rye, grape seed and cereals. Meals are rounded off with exquisite desserts.  
baeckerie-mathieu.ch  
079 567 54 40 / 027 473 13 59

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- 20

**Hotel Arkanum Salgesch**  
Hotel Arkanum's Hollenwein restaurant in the wine-growing village of Salgesch serves up traditional local cuisine, with a menu including produce from Pfyn-Finges natural park as well as fish and meat specialties from the smokehouse.  
hotelarkanum.ch  
027 451 21 00

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- 21

**Au Manoir d'Anniviers Vissoie**  
This large chalet festooned with flowers in the heart of Val d'Anniviers is known among gourmets for specialties including Muscat fondues, Val d'Anniviers fondues, fresh trout and more.  
aumanoir.ch  
027 475 12 20

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- 22

**La Gougria Saint-Jean**  
With glorious views of the “Imperial Crown” of 4,000-metre peaks, this village restaurant is the perfect spot for a fondue or Hérens beef burger.  
la-gougria.ch  
027 475 13 03

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- 23

**Becs-de-Bosson Grimentz**  
This large family-run chalet in the village of geraniums offers a delicious menu showcasing cheese dishes and sausages from the valley.  
becsdebosson.ch  
027 475 19 79

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- 24

**Chandolin Boutique Hotel – Le Restaurant Chandolin**  
The restaurant of the Chandolin Boutique Hotel blends stylish design, authentic charm and superb cuisine. The chef creates dishes focusing on high-quality, seasonal local produce.  
chandolimboutiquehotel.ch  
027 864 44 44

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- 25

**Château de Villa Sierr**  
This magnificent castle is a temple to Raclette, celebrating the wealth of flavours of Valais in its historical halls. The cellars, with more than 750 wines, also offer tastings.  
chateaudevilla.ch  
027 455 18 96

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- 26

**Restaurant Le Mayen Crans-Montana**  
The charm of stone, the warmth of wood: this attractive venue offers a wonderfully convivial atmosphere in the heart of Crans-Montana – and showcases the best that Valais has to offer.  
mayen.ch  
027 481 29 85

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- 27

**Hôtel-Restaurant de la Poste & Boîte à Fromage Anzère**  
Generous cuisine focusing on typical, authentic dishes. In the basement, the “Boîte à Fromage” with a large selection of alpine dairy products from Valais. Added attraction: the marmot park.  
restaurantlaposte.ch  
027 398 27 41

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- 28

**Les Premiers Pas Anzère**  
In the heart of Anzère's pedestrian zone, this restaurant decorated in Valais chalet style offers a menu full of variety: Valais specialties, hot-stone dishes and meat fondues served with homemade sauces.  
lespremierspas.ch  
027 398 29 20

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- 29

**Le Refuge Evolène**  
“Fleur d'Hérens” beef, cheese from Les Haudères and lamb from Evolène are among the regional delicacies showcased in this large chalet with its dining room furnished in pine.  
lerefuge.ch  
027 263 19 42

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**La Taverne Évolénarde Evolène**  
The charm of stone, the warmth of wood: this attractive venue offers a convivial setting in which to enjoy cheese dishes, meat and other delicacies from the region.  
lataverneevolenarde.ch  
027 283 12 02

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- 31

**La Paix & La Grange Evolène**  
Typical local 18th-Century barns have been converted into a charming restaurant offering specialties including a cheese fondue served in a “caquelon” pot made of bread.  
lapaix-lagrangre.ch  
027 283 13 79

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- 32

**Restaurant Dents de Veisivi Les Haudères**  
Located at the heart of the village of Les Haudères, this restaurant welcomes guests with its large terrace and conservatory with old stone masonry. The menu includes a “caquelon Veisivi” with marinated Hérens beef as well as local pulled lamb.  
veisivi.ch  
027 263 11 01

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- 33

**Au Vieux Valais Sion**  
This typical Valais restaurant in the heart of Sion's Old Town celebrates the pleasure of Raclette and the mouth-watering variety of its aromas, serving a version of 3 cheeses.  
vieuxvalais.ch  
027 322 72 72

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- 34

**Refuge du Lac de Derborence Derborence**  
Nested in the magnificent protected Derborence Valley, the restaurant is the perfect place to stop off for hikers looking to enjoy local dishes at any time.  
refugederborence.ch  
027 346 14 28

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- 35

**Le Clair-de-Lune Erde**  
This mountain restaurant off the beaten track celebrates all the flavours of local nature and gastronomic tradition. It offers a superb panoramic view of the Rhône Valley and Valais Alps, and has been awarded 12 Gault&Millau points.  
clairdelune.ch  
027 346 16 78

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- 36

**Relais du Valais Vétroz**  
A former abbey dating from 1734 now houses a veritable temple to local gastronomy at the heart of the wine-making village of Vétroz; the wine list is also outstanding.  
relaisduvalais.ch  
027 346 03 03

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- 37

**Café Le Centre Chamoson**  
Situated at the heart of Chamoson village, this charming restaurant serves a stunning selection of heavenly natural setting among the Valais orchards, and adapts its menu according to each season.  
cafelecentre.ch  
027 306 64 38

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- 38

**La Maison des Résistants Saint-Pierre-de-Clages**  
La Maison des Résistants in the Chamoson vineyards is run by an innovative fruit grower and offers original cuisine using local produce. Among the house specialties: Gratine Chamosarde. Added attraction: the chance to discover the “magic of mutage”, which produces natural liqueurs bursting with flavour.  
lamaisondesresistants.ch  
027 306 64 38

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- 39

**Café des Vergers Leytron**  
Right in the heart of Leytron, this rustic restaurant with a brasserie reflects the richness of Valais products in many different ways: fondues, meat dishes and snails accompanied by home-made butter.  
cafedesvergers.ch  
027 306 20 50

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**Le carnotzet des Bains de Saillon Saillon**  
Located in the Bains de Saillon thermal park, this restaurant with a large, sunny terrace is furnished in a traditional chalet style. The menu showcases Valais specialties and local produce.  
bainsdesaillon.ch  
027 602 40 10

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- 41

**Relais de la Sarvaz Saillon**  
Located on the scenic “Chemin du Vignoble” vineyard trail, this former country auberge enjoys a heavenly natural setting among the Valais orchards, and adapts its menu according to each season.  
relaisdesarvaz.ch  
027 744 13 89

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- 42

**Le Chavalard Fully**  
In Fully, Le Chavalard works with producers from the region to showcase seasonal and local produce. The chef is a member of the Slow Food Cooks' Alliance and offers, among other dishes, Poêlon des Boson featuring Hérens beef as well as Hérens ham-burgers and typical products from Valais farming.  
lechavalard.ch  
027 742 29 04

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- 43

**Relais des Chasseurs Chibœuf (Fully)**  
Perched at an altitude of 1,350 m high above Fully, this family-run restaurant offers local cuisine along with breathtaking views of the Rhône valley.  
chiboeuf.ch  
027 746 29 98

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- 44

**Restaurant La Promenade Orvinnaz**  
With its panoramic south-facing terrace, this mountain chalet above Orvinnaz promises a warm welcome and an authentic ambience. Highlights include dishes made with raw-milk cheeses from local alpine pastures.  
chemiecky.ch  
027 783 32 04

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- 45

**Ô Fondue Caquelon Riddes**  
Specialising in cheese-based dishes, the restaurant – located in Riddes – offers a range of traditional and unconventional fondues and raclettes featuring seasonal ingredients. Plus points an adjoining grocery store and shop, as well as themed workshops and events.  
ofonduecaquelon.ch  
027 306 42 42

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- 46

**Auberge du Mont-Gelé Isérables**  
Nestling in the heart of the “4 Vallées” holiday area, this country inn was built in 1943 and renovated in 2020. The menu of Valais dishes prepared with great care showcases local produce.  
montgelé.ch  
027 306 26 88

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- 47

**Auberge La Tzoumaz**  
This restaurant welcomes you with authentic charm and glorious views. The cuisine, a delicate blend of simplicity and creativity, focuses on regional produce and dishes: local meat, cheese from the alpine pastures, homemade sausages and terrines.  
aubergelatzoumaz.com  
027 776 20 50

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- 48

**L'Escalé Le Châble**  
Located by the road up to Verbier, the restaurant L'Escalé offers an attractive gastronomic pit stop: Hérens ham-burgers, Cordon bleu with local Raclette cheese, perch filets from Raron.  
restaurantlescale.ch  
027 776 27 07

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- 49

**Restaurant La Croix-de-Cœur Verbier - La Tzoumaz**  
Popular with skiers and hikers, this restaurant on the ridge between Verbier and La Tzoumaz offers a generous menu: beef tartare, Valais burgers, Röstis, fondues and oven-baked cheese “Croûtes”.  
croix-de-coeur.ch  
027 775 25 36

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**La Marmotte Verbier**  
This authentic alpine chalet with a superb location high up in the Savoies ski area offers an idyllic setting for a meal. The restaurant showcases cheese and mountain flavours.  
lamarmotte-verbier.com  
027 771 68 34

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- 51

**Raclett'House Bruson**  
The cheerful owner sets the tone at this mountain restaurant, which was once the canteen for the Bruson chairlift. Today it is a temple to Raclette and cheese fondue (12 varieties, Gault&Millau fondue).  
raclettehouse.ch  
027 776 14 70

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- 52

**Le Catogne Orsères**  
Relax on the terrace or dine in the rustic setting of this charming, chalet-style restaurant in Le Douay, near Orsères, and savour a three-cheese raclette of your choice or enjoy delicious Hérens beef as a steak tartare or grilled on coqstone.  
giteserge.ch  
027 783 12 30

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- 53

**Espaces Terroir Laiterie d'Orsères Orsères**  
In the heart of the Orsères Dairy, Espaces Terroir is the ideal place to enjoy the best of Valais produce and cuisine. The big Sunday brunch buffet is famous far and wide.  
laiterie-orsieres.ch  
027 783 29 56

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- 54

**Hôtel du Crêt Bourg-Saint-Pierre**  
This charming auberge promises a satisfying gastronomic pit stop: flambéed Hérens beef, rye bread soup and an Entremont cheese fondue are among the mouth-watering choice of specialties.  
hotel-du-cret.ch  
027 787 11 43

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**Bivouac Napoléon Bourg-Saint-Pierre**  
The Bivouac Napoléon celebrates the region's long tradition of warm hospitality. The restaurant promises delicious cuisine that showcases local meat and products from the region.  
bivouac.ch  
027 787 11 62

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- 56

**Auberge des Glaciers La Fouly**  
Restaurant with a panoramic terrace and bountiful cuisine: grilled aged Hérens beef in summer, lamb, Valais oven-baked cheese “Croûtes”, and foies gras that have won awards at the World-Foodie Championships.  
aubergedesglaciers.ch  
027 783 11 71

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- Symboles**

  - 📍 Raclette du Valais AOP
  - 🍷 Asparagus during the season
  - 🍷 Brisolée during the season
  - 🍷 Game during the season





### Raclette du Valais AOP cheese.

Raclette du Valais AOP is a mountain cheese made with raw full cow's milk: creamy, tasty and the heart of countless convivial gatherings throughout Valais. Its unique flavour echoes the lush alpine flora on which the cows feed. Enjoy at any time of year, either cold and sliced or melted as part of a Raclette meal. The cheese is also ideal for oven-baked dishes such as gratins or "Croûtes au fromage".

#### Key info

- The first historical evidence of the existence of cheese in Valais dates to the 4th Century BC. During ancient Roman times, cheese was used as a means of payment.
- The practice of eating cheese in melted form in Valais dates to at least 1574.
- Raclette du Valais AOP is a lactose and gluten-free cheese, rich in protein.
- The alpine flora on which the cattle feed pass on their flavour to the cheese. As a result, the cheese's taste varies depending on where the cows graze.
- 79 cheese dairies and alpine dairy pastures in Valais produce Raclette du Valais AOP cheese.
- The AOP guarantees that the milk is produced and the cheese made and matured in Valais, at a cheese dairy or in an alpine pasture dairy.

visitvalais.ch/raclette

### Valais dried meat products IGP.

The abundant sunshine, dry climate and wind in the Rhône valley inspired local herders to salt and dry meat as far back as the 14th Century. This ancient know-how, handed down over generations, is responsible for the subtle and characteristic flavour of Valais dried meat IGP, Valais bacon IGP and Valais raw ham IGP. These can be used in a wide variety of recipes, and are all also central to the "Assiette valaisanne" (Valais cold platter).

#### Key info

- Valais dried meat is beef, while the raw ham and bacon are pork.
- The dried meat products of Valais are not smoked, but simply dried.
- The pieces of meat are coated with a mixture of salt, herbs and spices, unique to each producer.
- It is during the drying process that the full flavours develop.
- It takes between 4 and 16 weeks to craft the different dried meat products.
- The IGP label guarantees that the products are made in Valais.

### Assiette valaisanne.

The traditional "Valais cold platter" combines many of the region's iconic products. Designed for sharing, this is one of the region's emblematic dishes, at the heart of every convivial gathering in Valais.

#### Composition

- Valais dried meat IGP
- Valais raw ham IGP
- Valais bacon IGP
- Raclette du Valais AOP cheese
- Valais rye bread AOP
- Valais cured sausage

visitvalais.ch/meat-specialties

### Valais fruit brandies AOP.

Valais is the land of Williams pears and Luizet apricots par excellence. Fermented and distilled in copper stills, these fruits produce a transparent brandy that is both fruity and delicate. Enjoy them at the end of a fine meal, in a flavoured sorbet for dessert, or in a refreshing cocktail. These fruit brandies also add a delicious touch to cakes and sauces.

#### Key info

- Abricotine AOP is made with a minimum of 90% Luizet apricots.
- Only the Williams pear variety is used to make Valais pear brandy AOP.
- It takes 12 kg of pears or apricots to make 1 litre of fruit brandy.
- Abricotine has a strong taste of apricot with a hint of almond.
- Valais pear brandy has an intense taste of Williams pears.
- The recommended serving temperature is between 8 and 12 °C.
- The AOP label guarantees that the cultivation of the fruit, storage, fermentation, distillation and bottling all take place exclusively in the canton of Valais.

### Sorbets flavoured with fruit brandy.

Finish a meal in style with a Valais sorbet: a wonderfully refreshing way to enjoy the sweetness of Valais pears or apricots. Sprinkled with Valais fruit brandy AOP, these traditional desserts showcase the fruit of Valais, bursting with sunshine and goodness.

#### To ring the changes

- An apricot sorbet sprinkled with Abricotine AOP.
- A pear sorbet sprinkled with Valais pear brandy AOP.

visitvalais.ch/brandy

### Valais wines.

Petite Arvine, Johannisberg, Heida (also known as Païen), Cornalin, Humagne Rouge, Syrah, Amigne and Ermitage are just a few of the many Valais wines full of character and depth. With 55 AOC grape varieties cultivated over an area of nearly 5,000 hectares, Valais is a paradise for winegrowing, with an impressive diversity of native and historical grape varieties. This great diversity of Valais wines allows for a vast choice of food pairings, from classic to original – countless possibilities all well worth trying!

#### Key info

- Valais is Switzerland's leading winegrowing canton, home to 1/3 of the country's vineyards
- 400 wineries produce wine in Valais
- 3,000 km of dry-stone walls support the terraced vineyards
- The vineyards at Visperterminen, at an altitude of 1,100 m, are among the highest in Europe

visitvalais.ch/wine

### Mund saffron AOP.

With its magnificent colour and subtle, highly prized flavour, saffron is a rare and precious spice that is still cultivated in Mund in Valais. Remarkably, this little village has managed to maintain an ancient tradition dating back centuries, to the delight of gourmets from far and wide.

#### Key info

- Saffron has been cultivated in Mund since the 14th Century
- Saffron is also known as "red gold" because of its high price, thanks to the painstaking work involved. It takes 180 flowers to make 1 gram of saffron
- Saffron comes from the stigma and styles of a flower, *Crocus sativus* L, which is harvested in October and November
- About 1-2 kg of saffron are produced every year in Mund on nearly 1.5 hectares of land
- Saffron adds a distinctive flavour as well as an attractive yellow tint to a variety of savoury and sweet dishes. The spice features in various recipes for crème brûlée, sauces, risottos, velouté soups and bread

visitvalais.ch/saffron



### Valais rye bread AOP.

With its round shape, its cracked, grey-brown crust and its aromatic and tart flavour, Valais rye bread is unlike any other. It is baked according to traditional craft methods using flour that is 90% Valais rye – a condition for obtaining the AOP label. Valais rye bread AOP is the essential accompaniment to the "Assiette valaisanne" (Valais platter) with its different local cheese and meat specialties. The bread also tastes delicious in sweet form, spread with a rich Valais fruit jam.

#### Key info

- Historical records show that rye bread has been baked in Valais since at least 1209.
- Rye is the only cereal able to adapt to extreme climatic conditions and high altitudes.
- Rye bread is a wholegrain bread with little gluten. It is rich in fibre, filling and contains little fat or sugar.
- Valais rye bread AOP looks the same today as it did 100 years ago.
- 38 bakeries produce Valais rye bread AOP.

visitvalais.ch/ryebread



### AOP-IGP products.

AOP (Appellation d'Origine Protégée, also known as Protected Designation of Origin or PDO) and IGP (Indication Géographique Protégée, also known as Protected Geographical Indication or PGI) are two official Swiss quality labels reserved for typical products rooted in a region that gives them a specific character and an inimitable flavour. They guarantee the authenticity of the products, made using traditional expertise.

#### The 8 AOP-IGP products

- Abricotine AOP (apricot brandy).
- Valais pear brandy AOP.
- Mund saffron AOP.
- Valais dried meat IGP.
- Valais raw ham IGP.
- Valais bacon IGP.
- Valais rye bread AOP.
- Raclette du Valais AOP cheese.



aop-igp.ch



2023/24

regio  
garantie

Suisse. Naturellement.

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ENGRAVED ON MY HEART.



### Williams pears.

Abundant sunshine, fertile soils and a backdrop of mighty mountains: Valais has provided the Williams pear with the perfect terrain and climate for it to develop all its legendary flavour. Enjoy the incomparable taste of this exceptional fruit in all kinds of ways: in savoury or sweet dishes, in liquid or even frozen form, the Williams pear of Valais offers an infinite variety of gastronomic treats.

#### Key info

- The question of the origin and time of arrival of Williams pears in Valais is the subject of legend – but it is believed that the fruit has been cultivated in the region since the 19th Century.
- The Williams pear is a fruit low in calories but full of vitamins, antioxidants and mineral salts.
- Cultivated from mid-July to March in an area extending from Sierre to Martigny. Keeps up to two months in the fridge.

visitvalais.ch/williams-pear



### Valais apricots.

The emblematic fruit of Valais grows in orchards flooded with sunshine. With its attractive reddish-orange colour, velvety skin, tender flesh and sweet/tart flavour, the apricot is one of the great gastronomic pleasures of the summer season.

#### Key info

- The apricot originated in China and probably came to Valais with the Romans.
- 95% of the Swiss apricot harvest is from Valais orchards.
- More than 70 varieties of apricots are cultivated in Valais.
- The fruit is harvested from late June to mid-September between Sierre and Vernayaz.
- Thanks to the antioxidants that they contain, apricots promote an attractive complexion and are an important source of vitamins and minerals.
- It is possible to tell when apricots are ripe by gently squeezing them: the flesh should give slightly. Ideally keep at room temperature after purchase to preserve the full aroma.

visitvalais.ch/apricots



### Asparagus.

The arrival of Valais asparagus in spring is one of the highlights of the gastronomic year. The sandy soils on the floor of the Rhône valley are perfect for the vegetable to develop all its delicate and prized flavour.

#### Key info

- 15% of the Swiss asparagus harvest comes from Valais.
- The asparagus harvest begins in April and continues until mid-June, and covers an area from central Valais to the Valais Chablais.
- White, green and purple asparagus are in fact all the same variety. Their particular colour and flavour are determined by their exposure to light, which depends on the method of cultivation: in the open air for green asparagus, underground for white asparagus and partially exposed for purple asparagus.
- Valais asparagus are delicious in a gratin, with a risotto or simply boiled and served with cured ham and mayonnaise. Enjoy with a glass of white Johannisberg wine.

visitvalais.ch/asparagus



### Products certified with the Valais brand.

The Valais brand is a quality label that guarantees to consumers that they are buying and eating local, high-quality products. Each labelled product has to meet strict specifications and undergo certification checks. Producers, meanwhile, undertake to respect the brand's values and the principles of sustainable development. The range of certified items includes emblematic Valais AOP products as well as wine, meat products, fruit and vegetables, beers, eggs, perch fillets and much more.

#### Promises of the Valais brand label

- Supports the local economy.
- Local raw materials and know-how.
- Quality products.
- Citizen commitment of producers.
- Independent controls.



The Valais brand label certifies quality products from local producers who respect environmental and social standards.

visitvalais.ch/brand



### "Saveurs du Valais" charter of commitment.

The "Saveurs du Valais" label is awarded to restaurateurs who showcase regional dishes and delicacies to the delight of all who enjoy authentic flavours. The restaurants must meet the following criteria:

- Use products labelled AOP, IGP and Valais brand.
- Offer a cold platter of local products at any time of day.
- Offer at least 3 hot dishes and 2 desserts made with Valais ingredients.
- Serve fruit, vegetables, cheeses and other fresh Valais products in season.
- Have at least 8 typical Valais wines on the wine list, including 2 served by the glass.
- Highlight Abricotine AOP and Valais pear brandy AOP.



Saveurs du Valais  
Walliser Genuss

visitvalais.ch/saveursduvalais-restaurants