I have created this menu with the aim of highlighting the gastronomic treasures of our region.

Our cuisine is based on the use of seasonal ingredients and close collaboration with local producers.

In our constant quest for quality, we also enrich our dishes by selecting ingredients from neighbouring countries. Every detail of our restaurant has been meticulously considered, because we believe that the culinary experience goes beyond the simple dish.

We offer exceptional views of the Dents du Midi, enhancing the unique experience at 1913.

Every little element contributes to making the experience at 1913 unforgettable in our eyes.

HEAD CHEF
SIMONE RIBERI

When making your reservation, please indicate any allergies or intolerances to certain products.

For any reservation of 6 people or more, a unique and personalized menu is suggested for the whole table.

Our menus are served everyday from 6.30pm to 10pm and on weekends from 12 pm to 2pm.
OUR TRAVEL COLLECTION

LET YOURSELF BE WHISKED ON A CULINARY JOURNEY BURSTING WITH FLAVORS AND RHYTHMED BY THE SEASONS.
OUR MENUS ARE SERVED FOR THE ENTIRE TABLE AND CAN BE ORDERED FROM 7PM TO 8.30PM

MENU 0.4

A PREALPINE FORETASTE
START YOUR JOURNEY WITH DELICIOUS BITE-SIZED
COMBINING ALPINE TASTE AND AROMA

GAMBERO ROSSO
CARPACCIO OF SICILIAN PRAWNS, CORAL AND CITRUS EMULSION
TARAMA WITH BABY GREENS

CAVATELLI RICOTTA
FRESH HOMEMADE PASTA, CREAM OF ALPINE HERBS, MELTED
TOMME FLEURETTE WITH SHIMEJI MUSHROOMS

PIGEONNEAU « EXCELLENCE » MIERAL
ROASTED SQUAB SUPREME, TURICUM GIN FLAVOURED
WITH LINDENHOF FLOWERS, TREVISIO LEAVES, ARONIA EXTRACT

SPICED CLEMENTINE
CLEMENTINE EMULSION, HOMEMADE ICE CREAM
AND CRUNCHY GINGERBREAD

DELICACIES
A FINE SELECTION OF SWEET TREATS

IN A 4 COURSE MENU
145.-
OUR TRAVEL COLLECTION

LET YOURSELF BE WHISKED ON A CULINARY JOURNEY BURSTING WITH FLAVORS AND RHYTHMED BY THE SEASONS. OUR MENUS ARE SERVED FOR THE ENTIRE TABLE AND CAN BE ORDERED FROM 7PM TO 8.30PM

1913 JOURNEY

A PREALPINE FORETASTE
START YOUR JOURNEY WITH DELICIOUS BITE-SIZED COMBINING ALPINE TASTE AND AROMA

BUTTERNUT SQUASH 12 HOURS
BUTTERNUT SQUASH CONFIT, SWEET POTATOES MARINATED WITH LIME, MADRAS CURRY SAUCE

SCALLOPS FROM PORT-EN-BESSIN
SNACKED OVER A WOOD FIRE, WITH A BLOOD ORANGE FLAVOUR, ROASTED ALMONDS

ATLANTIC BLACK HALIBUT & CAVIAR
HALIBUT FILLET “A LA PLANCHA”, CLAMS AND LOVAGE EMULSION, OSCIÈTRE PRESTIGE CAVIAR

FARM PIGLET ATRIAUX
PAUPIETTES OF PIGLET, NORCIA BLACK TRUFFLE, BRAISED GREEN CABBAGE

BLEU DE VERBIER
LIGHTLY WARMED BLUE CHEESE, BABY SPINACH, STEAMED BLACK TRUFFLE

TENTATION 1913
6 TEXTURES OF SANTO DOMINGO 70% CHOCOLATE

DELICACIES
A FINE SELECTION OF SWEET TREATS

IN A 6 COURSE MENU

WITHOUT CHEESE
170.-

WITH CHEESE
185.-

PRICES ARE IN CHF AND INCLUDE 7.7% VAT
PRODUCTS ORIGIN:
MEAT : SWITZERLAND | POULTRY : FRANCE & SWITZERLAND | FISH : FRANCE & SWITZERLAND
OUR TRAVEL COLLECTION

LET YOURSELF BE WHISKED ON A CULINARY JOURNEY BURSTING WITH FLAVORS AND RHYTHMED BY THE SEASONS. OUR MENUS ARE SERVED FOR THE ENTIRE TABLE AND CAN BE ORDERED FROM 7PM TO 8.30PM

YIN & YANG
THE TRUFFLE JOURNEY

A PREALPINE FORETASTE
START YOUR JOURNEY WITH DELICIOUS BITE-SIZED COMBINING ALPINE TASTE AND AROMA

JERUSALEM ARTICHOKE & BLACK TRUFFLE
JERUSALEM ARTICHOKE SOUP WITH NORCIA BLACK TRUFFLE
32 MONTH MATURED GRUYÈRE CARAMEL, BLACK DIAMOND BRIOCHE

TAJARIN
FRESH TAGLIOLINI WITH ALBA WHITE TRUFFLE

FARM VEAL
WOOD-ROASTED VEAL, CELERY FLAN, WITH ALBA WHITE TRUFFLE JUICE

BLACK DIAMOND
 MADAGASCAR VANILLA PARFAIT, BLACK TRUFFLE, CARAMELISED HAZELNUT SLIVERS

DELICACIES
A FINE SELECTION OF SWEET TREATS

IN A 4 COURSE MENU

295.-

Prices are in CHF and include 7.7% VAT
Products origin:
Meat: Switzerland | Poultry: France & Switzerland | Fish: France & Switzerland
FOOD AND WINE PARING

For an extra touch of indulgence, discover the selection of our Head Sommelier, a food and wine pairing through the Swiss and internationals vineyards.

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<tr>
<th>TWO GLASSES</th>
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<tr>
<td>52.-</td>
<td>101.-</td>
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<td>THREE GLASSES</td>
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<td>SIX GLASSES</td>
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Prices are in CHF and include 7,7% VAT

Products origin:
Meat : Switzerland | Poultry : France & Switzerland | Fish : France & Switzerland
SELECTION OF SIGNATURE STARTERS

**Butternut Squash 12 Hours**
Butternut squash confit, sweet potatoes marinated with lime, Madras curry sauce
36.-

**Jerusalem Artichoke & Black Truffle**
Jerusalem artichoke soup with Norcia black truffle
32 month matured Gruyère caramel, black diamond brioche
46.-

**Gambero Rosso**
Carpaccio of Sicilian prawns, coral and citrus emulsion
Tarama with baby greens
45.-
Extra caviar (10gr)
45.-

**Cavatelli Ricotta**
Fresh homemade pasta, cream of Alpine herbs, melted Tomme fleurette with shimeji mushrooms
38.-

**Scallops from Port-en-Bessin**
Snacked over a wood fire, with a blood orange flavour, roasted almonds
48.-

Prices are in CHF and include 7.7% VAT
Products origin:
Meat: Switzerland | Poultry: France & Switzerland | Fish: France & Switzerland
SEASIDE & LAKESIDE

PIKE-PERCH FROM LAKE MAGGIORE
PIKE-PERCH CONFIT, OLD-FASHIONED VEGETABLES, HUMAGNE ROUGE REDUCTION, SANSHO PEPPER
60.-

ATLANTIC BLACK HALIBUT & CAVIAR
HALIBUT FILLET "A LA PLANCHA", CLAMS AND LOVAGE EMULSION, OSCIÈTRE PRESTIGE CAVIAR
62.-

EXTRA CAVIAR (10GR)
45.-

FARMLAND & GARDENLAND

SPIT ROAST OF THE DAY
FOLLOWING THE SEASONS, THE CHEF SELECTION OF MEAT OR POULTRY ROAST ON A SPIT
58.-

PIGEONNEAU « EXCELLENCE » MIERAL
ROASTED SQUAB SUPREME, TURICUM GIN FLAVOURED WITH LINDENHOF FLOWERS, TREVISIO LEAVES, ARONIA EXTRACT
69.-

FARM PIGLET ATRIAUX
PAUPIETTES OF PIGLET, NORCIA BLACK TRUFFLE, BRAISED GREEN CABBAGE
58.-

THE SIMMENTAL PRIME RIB
PRIME RIB COOKED IN A CASEROLE, WINTER VEGETABLES AND BÉARNAISE SAUCE
78.-
(2 PERSONNES MIN. / PRIX / PERS.)

PRICES ARE IN CHF AND INCLUDE 7.7% VAT
PRODUCTS ORIGIN:
MEAT : SWITZERLAND | POULTRY : FRANCE & SWITZERLAND | FISH : FRANCE & SWITZERLAND
A CRAFTED SELECTION OF OUR REGIONAL CHEESES

Tomme de Bioux (le Séchey)
Le Marcel de brebis (Alpage de Leysin)
Vacherin Fribourgeois aop corsé "extra"
(Alpage de Moléson)
Bleu de Verbier
Gruyère caramel aop 32 mois d'affinage

3 choices
18.-
5 choices
25.-

EXQUISITE GOURMET COLLECTION

Black Diamond
Madagascar vanilla parfait, black truffle, caramelised hazelnut slivers
28.-

Tentation 1913
6 textures of Santo Domingo 70% chocolate
26.-

Spiced Clementine
Clementine emulsion, homemade ice cream and crunchy gingerbread
26.-

House-made ice creams and sorbets
Assortment of 3 flavours
22.-
Our Team

Culinary Director
Christian Bertogna

Head Chef
Simone Riberi

Pastry Chef
Ramon Jose Goni Perez

Restaurant Manager
Camille Roux

Head Sommelier
Vasili Abodzich
Karalko