

67 venues for discovering the "Saveurs du Valais".

1 Hotel Restaurant Landhaus Münster
Set in a magnificent timber chalet, the Landhaus in Münster serves its guests a menu of regional and authentic cuisine. Specialties include the local dish "chörli", as well as aged beef and roast minced beef.

landhaus-goms.ch
027 973 22 73



5 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



6 Restaurant Edelweiss Riederalp
Modern seasonal cuisine made with local ingredients to be enjoyed indoors or on the magnificent panoramic terrace of this restaurant located in the heart of Riederalp.

edelweiss-riederalp.ch
027 927 37 37



7 Pension Albrun Binntal
Framed by the lush landscapes of the idyllic Binntal valley, this charming restaurant housed in an authentic wooden chalet serves superb regional cuisine (15 Gault&Millau points).

albrun.ch
027 973 45 82



8 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



9 Hotel Fletschhorn Simplon
The hotel has a cosy historical parlour as well as a dining room with superb views. Highlights include tasty air-dried meat and cheese fondues, made to family recipes handed down over generations.

hotel-fletschhorn.ch
027 971 10 38



10 Restaurant Moosalp Töbel
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 Alpine-inspired perch fillet sushi to wood-fired raclette and Hérens beef steak.

moosalp.ch
027 952 14 95



11 Lifestyle & Spa Hotel Grächenhof Grächen
Easily recognisable thanks to its impressive stone tower, this restaurant offers a traditional and exceptionally convivial atmosphere in which to enjoy Valais specialties and wines. This includes flame-cooked specialties that are prepared right in front of you.

graechenhof.ch
027 956 25 15



12 Potato Fine Food Restaurant Flaschen Albinen
This family-run venue is an island of tranquillity in a lush setting. From the Baron perch fillets and meat cooked at the table on a hot stone, through to the homemade ice creams and desserts, the cuisine is delicious, authentic and created with love.

potatozermatt.com
027 965 15 50



17 Wirtshaus Godswärgistubu
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.

godswärgistubu.ch
027 473 21 66



18 Restaurant Buljes Leukerbad
This idyllically located restaurant surrounded by the most beautiful mountain peaks with glorious views of the Gemmi cliffs. Highlights include Alpine pike-perch from Susten and "Griff d'Hérens" beef.

buljes.com
027 470 38 14



19 Bodmenstübbli
Bodmenstübbli

located at the end of a charming trail that follows an ancient Roman route, this restaurant offers a mouth-watering menu that showcases meat, cheese dishes and other Valais products.

bodenstubbli.ch
027 470 14 84



20 Restaurant Tea-Room Mathieu Susten
This third-generation family business invites guests to relax on a delightful terrace, where you can taste specialties made with grape seeds using home-made grappeseed oil and flour.

baeckerei-mathieu.ch
079 567 54 40 / 027 473 15 59



21 Hotel Arkanum - Riederalp
Hotel Arkanum's Hüttenwirt 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 superb cheese and meat specialties from the local area.

arkanum.ch
027 451 21 00

22 Au Manoir d'Anniviers Vissoie
This large chalet festooned with flowers in the heart of the Val d'Anniviers is known for its specialities including Moutzal fondue, Val d'Anniviers fondue, fresh trout and more.

au-manoir-anniviers.ch
027 470 12 20

23 La Gougra Saint-Jean
With glorious views of the "Imperial Crest" at 4,000-metre peaks, this village restaurant is the perfect spot for a fondue or Hérens beef burger.

lagougra.ch
027 475 13 03

24 Besso-de-Bosson Goms
This large family-run chalet in the village of goms offers a delicious menu showcasing cheese dishes and sausages from the valley.

beesdebosson.ch
027 475 19 79

25 Chandolin Boutique Hotel - 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.

chandolinboutiquehotel.ch
027 564 44 44

26 Atelier Gourmand Didier de Courten Sierre
Situated in the heart of Sierre, the Atelier Gourmand Didier de Courten restaurant has been awarded 17 points by Gault&Millau and offers gourmet cuisine that changes with the seasons and places local produce in the spotlight.

hotel-terminus.ch
027 470 29 20

27 Château de Villa Sierre
This magnificent castle is a temple to Praelate, celebrating the wealth of flavours of Valais in its historical halls. The cellars, with more than 650 vintages, are open for tastings.

lerefuge.ch
027 455 19 42

28 Restaurant Le Mayen Crans-Montana
This traditional restaurant harmoniously blends wood and stone for 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

29 Hôtel-Restaurant de la Poste Aarberg
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 restaurant!

restaurantposte.ch
027 393 27 41

30 Les Premiers Pas Anières
In the heart of Anières' pedestrian zone, this large restaurant decorated in white stone and wood by artist Didier de Courten, the restaurant has been awarded 17 points by Gault&Millau and offers gourmet cuisine that changes with the seasons and places local produce in the spotlight.

lespremierspas.ch
027 470 29 20

31 Le Refuge Évolène
"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
027 283 12 02

32 La Taverne Évolénarde Évolène
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.

lataverne-évolénarde.ch
027 283 12 02

33 La Paix & La Grange Sierre
Typical 18th-Century barns have been converted into a charming restaurant featuring specialties including a cheese fondue served in a "caquelon" pot made of bread.

lapax-lagrange.ch
027 283 13 79

34 Restaurant du Sapin Blanc Nendaz
The chef is a great believer in authentic, generous seasonal cuisine: specialties include Hérens beef tongue in a caper sauce and a fondue with hot stone, dishes and meat fondues prepared with homemade sauces.

lespremierspas.ch
027 393 27 41

35 La Relais de la Valais Sion
This typical Valais restaurant in the heart of Sion's Old Town celebrates the tradition of Raclette and the mouth-watering variety of its aromas, serving a version of 3 cheeses.

vieuxvalais.ch
027 322 72 72

36 Refuge du Lac de Derborence Derborence
Nestled in the idyllic Derborence valley, the restaurant offers a delicious stop for hikers exploring the vast natural reserve: delicious local dishes served throughout the day.

refugederborence.ch
027 283 12 02

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lataverne-évolénarde.ch
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mayen.ch
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lapax-lagrange.ch
027 283 13 79

40 La Maison des Résistants Saint-Pierre-de-Clages
La Maison des Résistants in the Chamonix valley, the restaurant offers a convivial setting in which to enjoy cheese dishes, meat and other delicacies from the region.

laresistants.ch
027 306 12 38

41 Café des Vergers Goms
Set in the heart of Leytron, this village café-restaurant celebrates the wealth of Valais produce: fondue, meat cassoule, tartiflette and more.

cafedesvergers.ch
027 283 10 62

42 Le carnotzet des Bâts de Saillon Sierre
Located in the Bâts 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.

bâtsdesaillon.ch
027 346 03 03

43 Relais de la Sarrazin Sierre
Situated on the scenic "Chemin du Vignoble" vineyard trail, the former country auberge now has a variety of offerings among the Valais orchards, and adapts its menu according to each season.

sarrazin.ch
027 744 13 89

44 La Chavalard Fully
In Fully, La 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 Bossons featuring Hérens beef – a chef special – as well as Raclette cheese, fondue and oven-baked cheese "Croutés".

chavalard.ch
027 755 22 95

45 Relais des Chasseurs Goms
Perched at an altitude of 1,350 m high above Fully, this family-run restaurant offers local cuisine along with breath-taking views of the Rhône Valley.

closed-in-winter.chiboz.ch
027 746 29 98

46 Restaurant La Promenade Ovronnaz
With its panoramic south-facing terrace, this mountain chalet above Oronnaz promises a warm welcome and an authentic atmosphere. Highlights include cheese fondues made with raw milk cheeses from local alpine pastures.

relaisdusalpin.ch
027 346 02 10

47 Ô Ferme Caquelon Riddes
Specialising in cheese-based dishes, the restaurant – located in Riddes – offers a range of regional platters and Raclette cheese, fondue and Raclette cheese, perch fillets from Baron.

fermeducaquelon.ch
027 306 32 04

48 Auberge du Lac de l'Oncin
With its terrace overlooking the lake, this restaurant offers a variety of regional platters and Raclette cheese, perch fillets from Baron.

lacleduoncin.ch
027 776 27 07

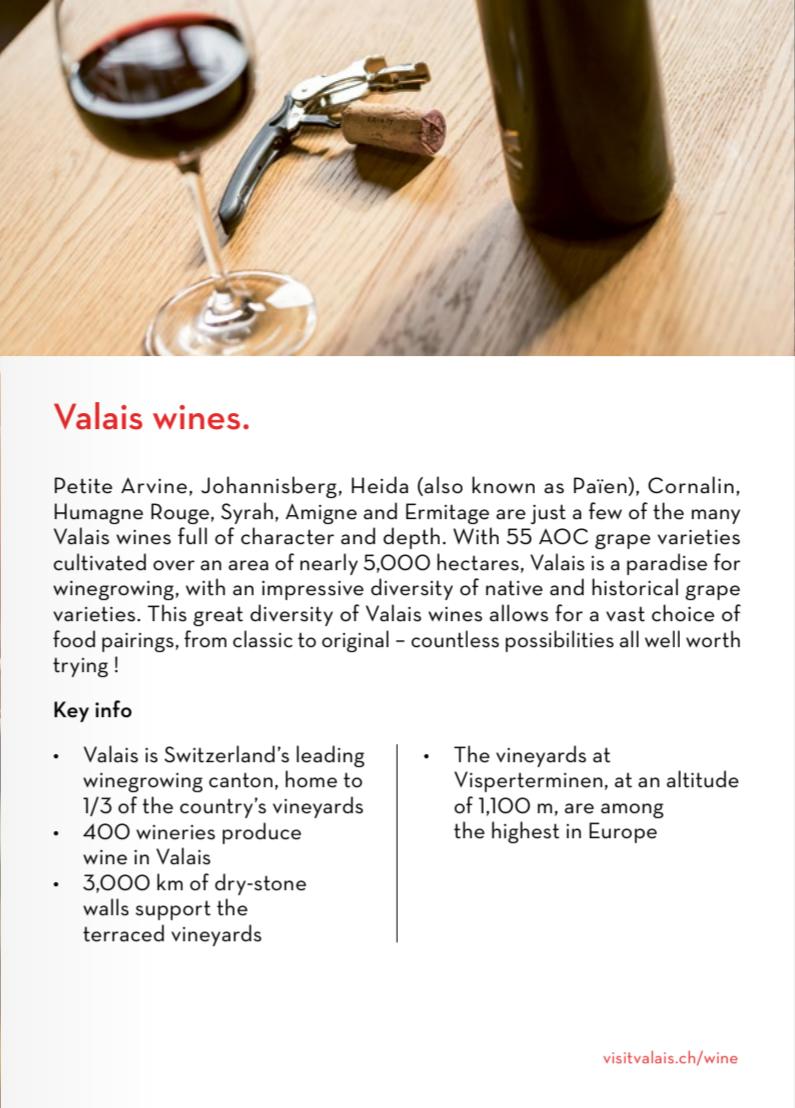
SAVEURS DU VALAIS RESTAURANTS. THE KEY VENUES.



ENGRAVED ON MY HEART.

Saveurs du Valais
Walliser Genuss

ENGRAVED ON MY HEART.



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 "Croutés 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 at least to 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 on an alpine dairy pasture

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
- Takes between 4 and 16 weeks to craft the different dried meat products
- The IGP label guarantees that the products are made in Valais

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
- The only 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

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

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/brandysorbets



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



aop-igp.ch



A taste of Valais traditions.

Valais is a land of sunshine and fine flavours, home to people who are passionate about their food and wine, known for their convivial character and generous spirit. The region has a cuisine and specialities to match: authentic and inimitable.

The combination of natural mountain landscapes and Mediterranean-style climate has given rise to wines with subtle aromas and fruit with intense flavours, as well as rare species and golden cereals. The fine cheeses and typical meat delicacies fully deserve their outstanding reputation. The gastronomic treasures of Valais invariably leave a strong impression – also because they are the result of generations of expertise, with great care and love going into every product. The "Saveurs du Valais" association was established to showcase these typical products, the people who make them and the professionals who transform them into a boundless variety of gastronomic creations.



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
- 25% of the Williams pear harvest is distilled to make Valais pear brandy AOP
- 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/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 gastronomical pleasures of the summer season.

Key info

- The apricot originated in China and probably came to Valais with the Romans
- 96% 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

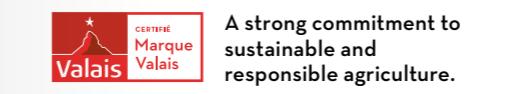
- 15% of the Swiss asparagus harvest comes from Valais
- The asparagus harvest begins in April and continues until mid-June, and covers an area from central Valais to the Valais Chablais
- White, green and purple asparagus are in fact all the same variety. Their particular colour and flavour are determined 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

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

- Short supply chains
- Products or other ingredients from Valais
- Superior product quality
- Producer responsibility
- Independent checks



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
- Highlight Abricotine AOP and Valais pear brandy AOP
- 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
- Offer fruit, vegetables, cheeses and other fresh Valais products in season



visitvalais.ch/saveurduvalais-restaurants