

# THE GUÉRITE BRÛLEFER

## Menu



APRIL TO OCTOBER, THURSDAY TO SUNDAY FROM 10H30 TO 18H30

During the week, on reservation for groups of 20 persons or more:  
+41 79 246 56 59 / reservation@celliers.ch



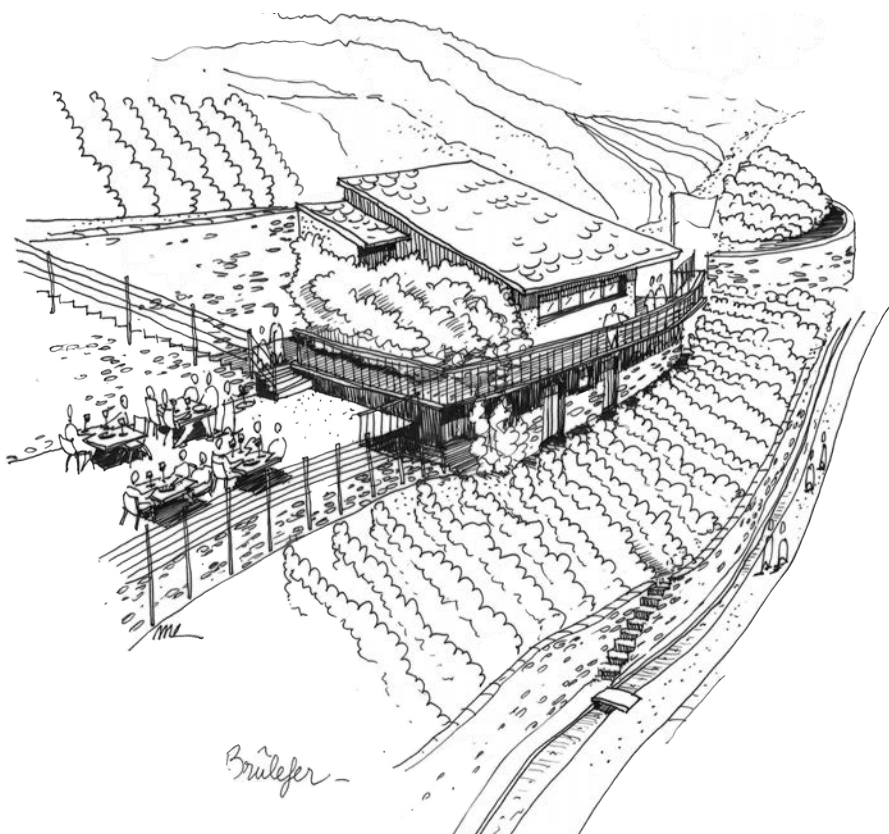
### TRADITIONAL DISHES

### MENUS TO SHARE

Wines from domaines,  
exceptional vintages.

Cheese from the valley opposite,  
or from the valley beside; Valais  
meat and plenty of other  
surprises.

Because a shared meal always  
tastes better.





# THE GUÉRITE BRÛLEFER

Enjoy the Valais, rugged and heavenly, with its balmy climate, its dry schist limestone soils, whose character is reflected in the remarkable minerality of its wines.

Work passionately on the more than 23 hectares of vineyards on the steep hillsides of the central Valais. Terraced vineyards, dry stone walls and bisses (irrigation channels along the slopes).

Cultivate taste, gustatory harmonies and the uniqueness of all the old Valais honoured grape varieties: Petite Arvine, Heida, Amigne, Humagne, Cornalin, etc... Invest in intelligent working methods which display a sensibility towards the environment and preserve the natural equilibrium.

Strive for the best of the best to produce premium-quality wines that, since 1858, highlight our most prestigious terroirs, ranking among the greatest wines of the world.

Bonvin1858 is a reasonably-sized family-based enterprise; a company built on sustainability that believes in its future and has invested in a new cave at the foothills of the Brûlefer vineyard.

Labelled “Valais-Excellence” for its commitment to the Valais, the promotion of lasting development and the struggle for continual refinement, Bonvin1858 received the title: Swiss Winery of the Year in 2014. Heirs of four generations of pioneers, Bonvin sees itself as an innovative, forthcoming and welcoming small team.

The Guérite Brûlefer and the Mazots du Clos du Château represent privileged places to discover the wines of our maison.

**PF** for all orders of more than 12 bottles or for wine bought locally you will profit from a  rebate

Credit cards accepted / VAT 7.7% included / Prices in CHF



# OUR TASTINGS

## Three modicum tastings

1

Three white wines from the Domaines Bonvin 1858:  
Fendant Brûlefer – Petite Arvine – Amigne  
and/or

CHF 9.-

Three red wines from the Domaines Bonvin 1858:  
Pinot noir Terra Cotta – Syrah – Cuvée Rouge Barrique Clos du Château

## Six modicum tastings

2

Three white wines from the Domaines Bonvin 1858:  
Fendant Brûlefer – Petite Arvine – Amigne  
and

CHF 15.-

Three red wines from the Domaines Bonvin 1858:  
Pinot noir Terra Cotta – Syrah – Cuvée Rouge Barrique Clos du Château

Tastings will be reimbursed when buying 18 75cl bottles at the Celliers de Sion.



# WINE LIST

<b>WHITE WINES (PRICES IN CHF)</b>	<b>75 CL</b>	<b>37.5 CL</b>	<b>1 DL</b>
FENDANT DOMAINE BRÛLEFER <i>Fruity, mineral, with distinguished notes</i>	31.00	15.00	4.50
MONT FLEURI, JOHANNISBERG <i>Fruity, rich, notes of almond finish</i>	37.00	19.00	—
PLAN LOGGIER TROIS (PINOT BLANC, SYLVANER, HEIDA) <i>Intensely fruity, lemony, elegant</i>	37.00	—	5.00
HEIDA NOBLES CÉPAGES <i>Floral, well-balanced structure</i>	43.00	—	—
PETITE ARVINE NOBLES CÉPAGES <i>Exotic fruity notes, citrus fruit notes, pears, complex</i>	45.00	23.00	6.50
CUVÉE 1858 BLANC (PETITE ARVINE, HEIDA, AMIGNE) <i>Fruity, hints of cherry, a slight note of wood, ample and full</i>	67.00	—	—
AMIGNE DE VÉTROZ NOBLES CÉPAGES <i>Fruity, smooth, lingering intensity, light sweetness</i>	43.00	—	6.00
ST-ELOI, JOHANNISBERG DOUX <i>1st December harvest. Fruity, banana, mango pear, wonderful aromatic complexity</i>	<u>50 CL:</u>	34.00	
LE MUST <i>Sweet, fruity, aromatic, sparkling</i>	32.00	16.00	4.50
<b>ROSÉ WINE</b>	<b>75 CL</b>	<b>37.5 CL</b>	
SORTILÈGE, OEIL-DE-PERDRIX DU VALAIS <i>Fruity, fresh, structured</i>	31.00	16.00	



# WINE LIST

*and other drinks*

## RED WINES

	150 CL	75 CL	37.5 CL	1 DL
TERRA COTTA, PINOT NOIR <i>Fruity, tasty, elegant</i>		31.00	—	4.50
CLOS DU CHÂTEAU, PINOT, MERLOT <i>Elegantly fruity, spicy, harmonious</i>	69.00	34.00	17.00	—
HUMAGNE ROUGE NOBLES CÉPAGES <i>Wild character, expressive, well-blended tannins</i>		43.00	22.00	—
CORNALIN NOBLES CÉPAGES <i>Small berries, black cherries, tannic structure</i>		45.00	—	—
SYRAH NOBLES CÉPAGES <i>Expressive, notes of olives and pepper, full-bodied</i>		45.00	—	6.00
CUVÉE ROUGE BARRIQUE (PINOT, MERLOT, SYRAH) <i>Fruity, spicy, slight vanilla taste, rich, full-bodied</i>		48.00	—	7.00
CUVÉE 1858 ROUGE (CORNALIN, SYRAH, HUMAGNE ROUGE) <i>Fruity, cherry and slight wooden notes, ample and full</i>	156.00	77.00	—	—

## OTHER DRINKS

CUVÉE 1858 EAU DE VIE (2CL)	6.00
COFFÉ, TEAS	3.50
BIO ALP TEA (3DL)	3.50
VALAIS APRICOT NECTAR (25CL)	4.50
GRAPE JUICE (25CL)	4.50
VALAIS SPARKLING MINERAL WATER (5DL)	4.50



# OUR CULINARY DELIGHTS

*from Valais*

## STARTERS (PRICES IN CHF)

GREEN SALAD	7.50
MIXED SALAD	9.50
REBIBES AOP PLATTER (THINLY SLICED VALAIS HARD CHEESE)	11.00
"BESSON" TOMME GOAT CHEESE, HONEY AND BLACK PEPPER	14.00
MARINATED TROUT FILLET*	14.50
ASSIETTE VALAISANNE**	28.00
<i>ham, bacon and dried meat from protected geographical indication (PGI), Johannisberg sausage, cheese from protected designation of origin (PDO)</i>	31.00
DRIED MEAT PLATTER (PGI)	

## MAIN COURSES

VALAIS PDO RACLETTE, PIECE	5.00
VALAIS PDO RACLETTE, À DISCRETION	30.00
CROÛTE AU FROMAGE PDO	21.00
TOFU TARTAR, TOAST AND BUTTER	22.00
BEEF** TARTAR, TOAST AND BUTTER	32.00
FONDUE BACCHUS (MARINATED BEEF**) 200 G, SAUTÉED	36.00
POTATOES, SALAD (MINIMUM 2 PERSONS)	
EXTRA MEAT** 100 G	8.00

## DESSERTS

HOMEMADE PIE	6.50
SORBET " LE MUST "	7.00
SORBET VALAISAN	9.00
1 SCOOP OF ICE CREAM	3.00

Dear Clients

*Call us if you should suffer from any allergies or food intolerances; we will gladly inform you about the ingredients used in our dishes.*

\*Swiss fish

\*\*Swiss meat



# OUR MENUS

1

## BACCHUS MENU (MINIMUM 2 PERSONS)

GARNISHED, SMOKED TROUT\* FILLET

FONDUE BACCHUS (MARINATED BEEF\*\*) ZOOG, SALAD, SAUTÉED POTATOES

SORBET LE MUST

45.-

2

## RACLETTE MENU

ATTIC DELICACIES FROM THE VALAIS\*\*

RACLETTE AOP VALAIS À DISCRÉTION

SORBET LE MUST

45.-

3

## CHILDREN'S MENU (UP TO 12 YEARS)

A DISH OF CHOICE FROM OUR MENU (CHILDREN'S PORTION)

ICE TEA (3 DL)

1 SCOOP OF ICE CREAM OR A PIECE OF HOMEMADE PIE

12.-

\*Swiss fish

\*\*Swiss meat