



LUNCH SPECIALS

Served Tuesday to Friday | 11 : 00 AM – 2 : 00 PM

Prix en CHF, TVA inclus.

Daily Special 22.-

Seasonal Special Galette 24.-

Weekly Suggestions:

Buffalo Ricotta & Spinach "Gran Raviolo" (8 pieces) 22.-

Perch Fillets served with home-made fries and side salad 25.-

Galette Set Menu 20.-

Starter : Green salad

Main : 1 Savory Buckwheat Galette with your choice of 3 ingredients:
Gruyère, egg, ham or halal turkey, tomatoes, cider onions, fresh mushrooms, fresh spinach

Drink : Coffee or Tea

Sweet Add-on (+ 7.-) : 1 Crêpe with your choice of 1 ingredient: home-made chocolate, salted caramel, jam, butter & sugar OR the dessert of the day

SALADS

Green Salad 7.-

César-style Salad: Green salad, tomatoes, croutons, grated Parmesan, herbed chicken and vinaigrette 21.-

Smoked Salmon Salad: Quinoa, rugula, tomatoes, avocado guacamole, smoked salmon, capers, herb yogurt and "sauce vierge" 23.-

Kids' Menu (up to 10 years old): 13.-

1 savory galette

2 ingredients : Gruyère or egg or ham

1 sweet crêpe

1 ingredient : sugar or jam or Nutella

TO SHARE (from 5:30 PM)

Cured Meat & Cheese Platter : Tomme Vaudoise, Gruyère, dried beef, cured ham, pickles, and toasted bread 29.-

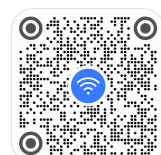
Quesadilla : Gruyère, mozzarella and ham 15.-

Rolled Galette : Gruyère, mozzarella, tomatoes, rugula and cured ham 19.-

Réservation et informations
022 732 50 05



LES3PALETTES



SAVORY BUCKWHEAT GALETTES

Gruyère :	14.-
Classic melted Gruyère cheese	
All in :	18.-
Gruyère, egg, ham (or halal turkey) and green salad	
Super All in :	20.-
The "All in" + one topping of your choice : tomatoes, cider onions, mushrooms or spinach	
Oslo :	24.-
Gruyère, raw onions, rugula, smoked salmon, tomatoes, capers and herb yogurt	
Moleson :	22.-
Gruyère, fresh goat cheese from Moleson, fig jam, walnuts, tomatoes and green salad	
Grindelwald :	24.-
Egg, Gruyère, dried beef, tomatoes, cider onions and green salad	
Mexico :	24.-
Gruyère, mozzarella, mexican-spiced chicken, carrot and green salad	
Saint-Cergues :	22.-
Gruyère, Tomme Vaudoise, cured ham, cider onions and green salad	
Extra :	
Gruyère, egg, vegetables	+2.-
Ham, goat cheese, Tomme Vaudoise	+3.-

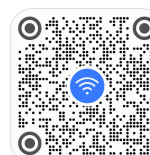
SWEET WHEAT CRÊPES

Butter & Sugar	7.-
Cinnamon Sugar or Jam	8.-
Nutella	11.-
Honey & almonds	11.-
Home-made chocolate & almonds	12.-
Salted Caramel and almonds	12.-
Bounty :	12.-
Home-made chocolate and shredded coconut	
CaraChoC :	12.-
Home-made chocolate and home-made salted caramel	
Banana & Chocolate :	14.-
Fresh banana and home-made chocolate	
Reinette :	14.-
Caramelized apples and salted caramel	
Corsica :	15.-
Chestnut cream, vanilla ice cream, almonds	
Suzette :	17.-
Butter, sugar, orange, flambéed with Grand Marnier	
Tatin :	20.-
Caramelized apples, salted caramel, vanilla ice cream flambéed with Calvados	
Add Whipped Cream	+1.-
Add Ice Cream Scoop	+3.-

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CIDERS	1 dl	75 cl
Dry / Fruity / Sweet	7.-	32.-
Cidrerie Nicol Kergenêts FR		
Specialty Ciders:		32.-
Royal Guillevic, Brut Le Torcol, Trésor d'automne, Rosé, or Chestnut FR		

SOUR	16.-
Amaretto Sour	
Amaretto, lemon, sugar, white egg, bitters	
Whisky Sour	
Bourbon, lemon, sugar, white egg, bitters	
Pisco Sour	
Pisco, lemon, sugar, white egg, bitters	

SPRITZ	14.-
Apérol Spritz	
Apérol, Prosecco, soda water, orange slice	
Campari Spritz	
Campari, Prosecco, soda water, orange slice	
Hugo	
Elderflower liqueur, Prosecco, soda water, fresh mint leaves	
Limoncello Spritz	
Limoncello, Prosecco, soda water, lemon slice	

AU VERRE	3 dl
Sirops*	2.-
Apple juice	5.-
Orange, pineapple juice*	5.-
Home-made tea (cold / hot)	5.-

BEERS	25 cl	50 cl
Valaisanne lager	5.-	9.-
1664 white	5.-	9.-
Lager with Picon	6.-	10.-
La Valaisanne (0°) - 33cl	7.-	

APERITIFS		
Martini Rouge,	6 cl	7.-
Martini Blanc, Campari	6 cl	7.-
Ricard	4 cl	6.-
Kir	1 dl	8.-
Kir royal	1 dl	17.-

HOT DRINKS	
Glass of milk* 2 dl	3.-
Ristretto, espresso, café	3.-
Tea	4.-
Double espresso	5.-
Cappuccino, latte	5.-
Viennese coffee	5.-
Hot chocolate	5.-
Viennese hot chocolate	7.-

SOFT		
Mineral water Arkina	1 l	9.-
Mineral water Arkina	50 cl	5.-
Fizzy citron / mandarin	33 cl	7.-
Pepsi Cola (normal, zéro)	33cl	5.-
Cold tea Fuse Tea	33 cl	5.-
Tonic water, Alpiness	25cl	5.-
Lemonade coco	33 cl	7.-



VINS BLANCS	1 dl	75 cl
Saturnales, Kerner Domaine du Centaure, J. Ramu, Dardagny (CH)	8.-	49.-
Clos des Pins Chasselas, M. Ramu, Dardagny (CH)	7.-	45.-

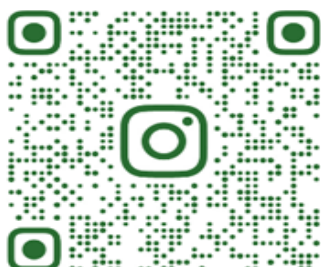
VINS ROSES	1 dl	75 cl
Rémus, rosé de Gamay Domaine du Centaure, J. Ramu, Dardagny (CH)	7.-	45.-
Les Commandeurs, Peyrassol Côtes de Provence (FR)	9.-	55.-

VINS ROUGES	1 dl	75 cl
Bourgogne, Pinot noir, 2023 Château de Chamilly, Bourgogne (FR)	9.-	55.-
Pellegrin, Gamay – Gamaret 2024 Domaine Grand'Cour, J-P. Pellegrin, Satigny (CH)	9.-	55.-

PROSECCO	1 dl	75 cl
Vivo collection (Prosecco Brut) Mionetto, Trévisé (IT)	7.-	39.-

CHAMPAGNE	1 dl	75 cl
Laurent Perrier La Cuvée brut	16.-	105.-

Suivez-nous !!



@LES3PALETTES

For information regarding food allergies or intolerances, please speak to a member of our staff who will be happy to provide details about the ingredients in our dishes.

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