



Welcome to Restaurant Le Roc de l'Hôtel de Rougemont,
where a passion for cuisine blends with a commitment to ecology & the arts.

Our chef, **Andrea Gaia**, combines tradition & innovation to create dishes that
celebrate the local produce of the Pays-D'Enhaut.

We strive to reduce our ecological footprint by favoring local & seasonal
ingredients, supporting our regional producers.

Each dish is a work of art, carefully presented to awaken your senses.
We are dedicated to exceptional customer service & welcome your special
requests.

Join us for a unique gastronomic experience.

We wish you a wonderful experience.



Le
ROC
RESTAURANT

Alpage Menu
CHF 90 per person

Amuse-Bouche

A delicate and surprising introduction

Starter

Agnolotti del Plin stuffed with spring onions, beef tartare,
Gruyère & black truffle sauce

Main course

Alpine pork fillet, pea hummus, potato fondant
& rhubarb juice

****Pays d'Enhaut cheeses****

** Extra 15,CHF**

Dessert

Honey & camomile mousse, caramelised pineapple & goat's milk ice cream

Mignardises

Sweet delights to complete this culinary experience.



Le
ROC
RESTAURANT

Sources Menu
CHF 90 per person

Amuse-Bouche

A delicate and surprising introduction

Starter

Whitefish tatar, fresh peas, candied rhubarb
& buttermilk with Valle Maggia pepper

Main course

Pike-perch confit, asparagus, wild garlic purée & white butter

****Pays d'Enhaut cheeses****

** Extra 15,CHF**

Dessert

Chocolate, coffee, cashew nuts & banana ice cream

Mignardises

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Le
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Champêtre Menu
CHF 90 per person

Amuse-Bouche

A delicate and surprising introduction

Starter

Asparagus, Jerusalem artichoke purée, miso & black truffle

Main course

Stuffed morels, peas & snow peas, white porto sauce

****Pays d'Enhaut cheeses****

** Extra 15,CHF**

Dessert

Meringue, hibiscus granita, strawberry & rhubarb compote & coconut cream





Mignardises

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Our starters

Agnolotti del Plin stuffed with spring onions, beef tartare, Gruyère & black truffle sauce		35,-
Whitefish tatar, fresh peas, candied rhubarb & buttermilk with Valle Maggia pepper		35,-
Asparagus, Jerusalem artichoke purée, miso & black truffle	  	35,-

Our main courses

Alpine pork fillet, pea hummus, potato fondant & rhubarb juice		50,-
Pike-perch confit, asparagus, wild garlic purée & white butter		48,-
Stuffed morels, peas & snow peas, white port sauce		44,-

Nos desserts

Our Pays d'Enhaut cheeses trolley		22,-
Honey & camomile mousse, caramelised pineapple & goat's milk ice cream		18,-
Chocolate, coffee, cashew nuts & banana ice cream		18,-
Meringue, hibiscus granita, strawberry & rhubarb compote & coconut cream	  	20,-



Vegan



Lactose free



Gluten free

Our prices include VAT and service.