

Le Mayen

MENU • SUMMER 2026

BON APPÉTIT



Marianne Bonvin Barras

Golf de Crans, 1936

Welcome

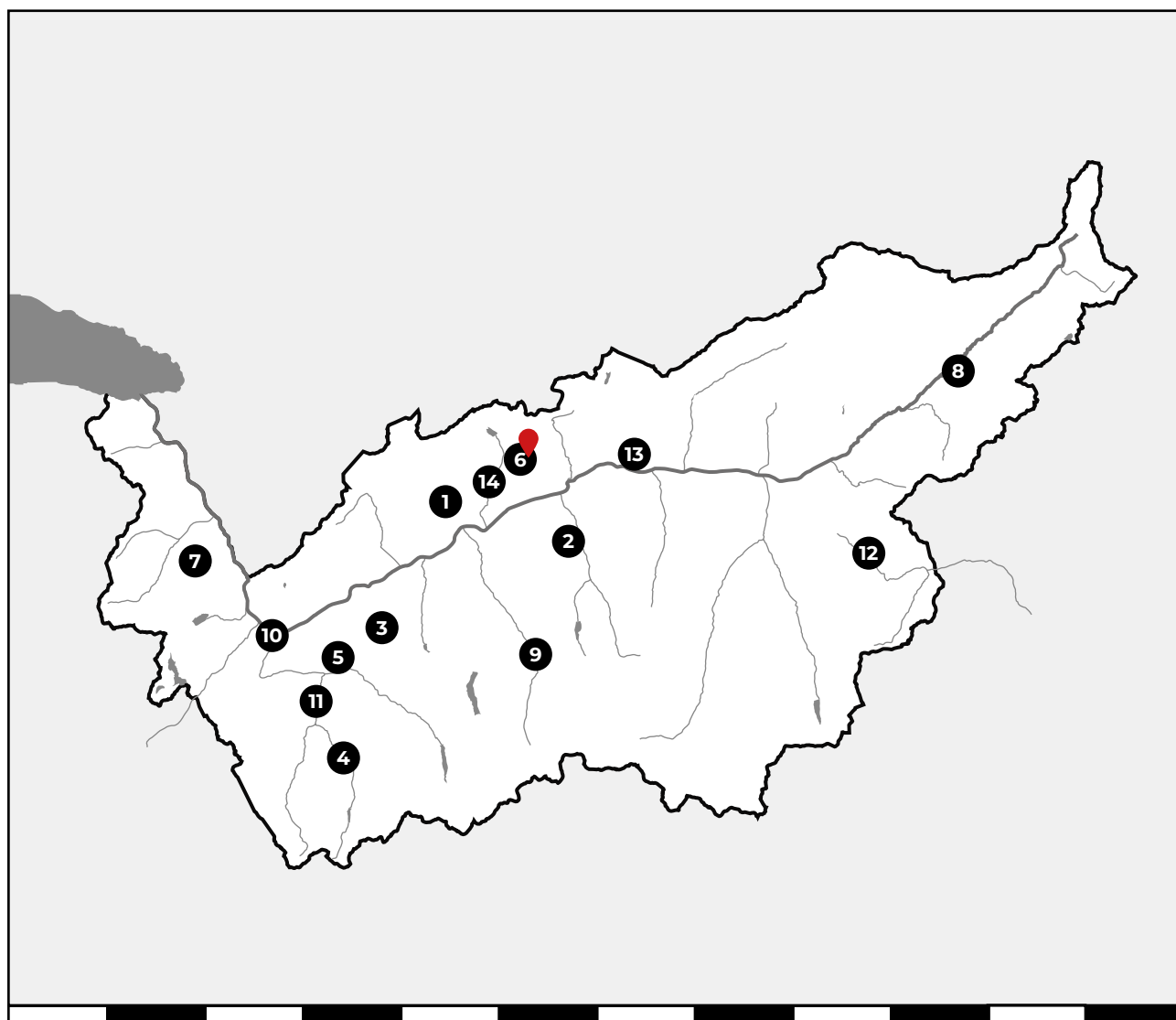
Since 1968, we have been welcoming you to our family restaurant.

For two generations the Bonvin-Clivaz family has been welcoming guests from all over the world to the Mayen. The selection of regional dishes in our restaurant will make you discover or rediscover the delights of the Valais region. Our passion is to offer you good products, from our local producers and cooked with love by our chef and his team.

Map of Valais

24 km

Our Valais products are indicated by a dot on this map.



OUR VALAIS PRODUCTS

GOAT CHEESE		
1	Grimisuat	Ferme Besson

RACLETTE CHEESE		
2	Anniviers	Laiterie d'Anniviers
3	Bagnes (1)	Laiterie de Verbier
4	Bagnes (4)	Laiterie de Liddes
5	Bagnes (98)	Fromagerie d'Étiez
6	Crans-Montana	Ferme des Trontières
7	Dents du Midi (1)	Ferme des Lisats
8	Gomser (55)	Sennerei Grengiols
9	Les Haudères	Laiterie Centrale d'Evolène
10	Martigny	Fromagerie de Martigny
11	Orsières	Laiterie d'Orsières
12	Simplon	Sennerei Simplon
13	Wallis (65)	Käserei Turtmann

& others depending on arrival

FRESH BREAD		
6	Crans-Montana	Boulangerie Taillens

COUNTRY CURED MEAT		
6	Crans-Montana	Boucherie du Rawyl
14	Lens	Boucherie Cotter

Swiss beef, Swiss and French poultry, Swiss veal, Swiss perch, Swiss pork.

Starters from Valais

Raclette PDO ●	7.50
Portion de Raclette du Valais AOP au lait cru	
Slate of dried meat (150 g)	34.-
Valais dried meat 27.- for 100g	
Traditional country slate (150 g)	32.-
Valais dried meat, cured ham, dry bacon, sausage and local cheese 26.- for 100g	
Flamed Raclette PDO ●	11.50
Portion of Valais Raclette PDO with raw milk flamed with Abricotine or Williamine	
Raclette PDO with grilled bacon	11.50
Portion of Valais Raclette PDO with raw milk and grilled dry Valais bacon	

Soup & Salads

Soup of the day ●	14.-
Garden salad ●	17.-
Assortment of seasonal raw vegetables small 11.-	
Mayen salad	29.-
Assortment of seasonal raw vegetables, raclette cheese, Valais dried meat, and a fried egg small 21.-	
Shepherd's Salad ●	29.-
Assortment of seasonal raw vegetables, toast of Grimisuat goat log, honey, spices and assorted seeds small 21.-	

Our salads are served with a homemade French sauce.

● *Vegetarian*

*The prices on the menu are in Swiss francs.
In case of allergies or intolerances please contact our service staff.*

Röstis & Croûtes

Montagnard rösti	35.-
Cheese, bacon, and a fried egg	
Vegetarian rösti ●	31.-
Vegetables of the day and a fried egg	
Biquette rösti ●	33.-
Grimisuat goat cheese, nuts and honey	
Valaisan rösti	34.-
Cheese and dried meat from Valais	
Cheese croûte ●	25.-
2 levels croûte	27.-
Cheese and ham	
3 levels croûte	30.-
Cheese, ham and fried egg	

Meat & Burgers

<i>Le Festin du Mayen</i> , Fondue Chinoise aux 2 bœufs	52.-
For 2 people minimum, 250g per person	
Half marinated by Cotter butchery, half plain	
Home-made sauces, french fries, rice and mixed salad from the market gardener	
Extra meat (100g)	12.-
Smash Raclette Burger (200g) #EXTRACHEESY	38.-
Swiss beef, Valais dried beef, tomato, cucumber, lettuce, cocktail sauce and Raclette Live	
Served with fries and a small garden salad	
Swiss beef tartar with Calvalais (200g)	41.-
Served with french fries and toast	
Sliced Swiss beef entrecote & homemade butter (250g)	49.-
Served on the stove with french fries and seasonal vegetables	

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Raclettes & Fondues

Raclette tasting ●	39.-
Tasting of 4 Valais PDO raw milk raclette cheeses, at your discretion	
Raclette from the boss	52.-
Tasting of 4 Valais PDO raw milk raclette cheeses, at your discretion	
Served with a plate of Valais dried meat, cured ham, dry bacon and local sausage	
Mayen fondue ●	35.-
Composed of "moitié-moitié" (Gruyère and Vacherin) and goat cheese	
250 g per person	
Cheese fondue with tomato ●	33.-
Composed of "moitié-moitié" (Gruyère and Vacherin) and tomato sauce	
250 g per person	
Cheese fondue "moitié-moitié" ●	29.50
Composed of 50 % Gruyère and 50 % Vacherin	
220 g per person	
Fondue au Champagne ●	38.-
Composed of "moitié-moitié" (Gruyère and Vacherin) and Champagne	
220 g per person	
Philippe Rochat cheese fondue ●	36.-
Exceptional fondue composed by the chef Philippe Rochat	
200 g per person, for at least 2 people	

*Our fondues are served with bread, potatoes, onions and pickles.
For a gluten-free fondue, ask our service staff for gluten-free bread.*

Children's Corner

Beef steak (120g)	23.-
Served with french fries or rice and vegetables	
Chicken nuggets and fries	19.-
French fries ●	12.-
Mini Cheese Rösti ●	19.-

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Desserts

Bonhour cake ● Homemade chocolate cake with vanilla ice cream	16.-
Meringues & Gruyère double cream ● Meringues and double cream from Fribourg, served with red fruit	16.-
Homemade pie of the day ●	12.-
Toblerone mousse ● Chocolate mousse with Toblerone	14.-
Valais Kirsch cherries ●	14.-
Chocolate fondue ● For at least 2 people Served with fresh fruit	19.- per person
Sorbet with alcohol ● Valaisan Sorbet (apricot and abricotine), Williamine Sorbet (pear and williamine), Colonel (lemon and vodka)	16.-
Coupe Danemark ● 3 scoops of vanilla ice cream, hot chocolate and whipped cream	16.-
Affogato ● Espresso and vanilla ice cream scoop	8.-
Iced coffee ● 3 scoops of crunchy espresso ice cream, coffee and whipped cream	16.-
Mövenpick ice cream ● Ice cream: vanilla, swiss chocolate, crunchy espresso 5.- per scoop Sorbet: apricot, lime and williams pear 5.- per scoop Ice rocket 3.-	

 Le Mayen

 @lemayen.restaurant.68

 mayen.ch

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