

DRINKS

WINE

WHITE	ROSÉ	RED
FENDANT CHF 7 / GLASS CHF 45 / BTL	IGP MÉDITERRANÉE CHF 8 / GLASS CHF 50 / BTL	BORDEAUX DE MAUCAILLOU CHF 8 / GLASS CHF 50 / BTL
VIOGNIER, VIN DE PAYS D'OC CHF 8 / GLASS CHF 50 / BTL		PINOT NOIR CHF 10 / GLASS CHF 70 / BTL

BUBBLES

LOUIS ROEDERER BRUT FRANCE	CHF 20 / GLASS CHF 100 / BTL	BEERS	
PROSECCO MONFUMINO ITALIE	1 CHF 4 / GLASS CHF 70 / BTL	HEINEKEN (BLONDE)	CHF 7
		ERDINGER (BLANCHE)	CHF 9
		ERDINGER SANS ALCOOL	CHF 9
		DESPERADOS (BLONDE)	CHF 9
		DELIRIUM TREMENS (BLONDE)	CHF 10

COCKTAILS

CHF 18

LEVANT D'ITALIE VODKA AMARO MONTENEGRO PINE TREE SYRUP PEACH LIQUOR LEMON JUICE PROSECCO	BISE PROVENÇALE GIN SAINT GERMAIN LAVENDER SYRUP GRAPEFRUIT JUICE	FOEHN CARIBEEN RHUM WHITE CACAO LIQUOR PASSION FRUIT COCONUT CREAM LEMON JUICE BLOODY ORANGE SYRUP
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MOCKTAILS

CHF 12

VAUDAIRE CHANTANTE APPLE JUICE ELDERFLOWER SYRUP LAVENDER SYRUP GRAPEFRUIT JUICE	SPICY JORAN PINEAPPLE JUICE YLANG YLANG SYRUP GINGER ALE
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SUMMER EDITION

COLD BREWS

CHF 8

MINOR FIGURES, MACHA LATTE
MINOR FIGURES, CHAI LATTE

KOMBUCHA

CHF 8

URBAN KOMBUCHA
SUPER MATE BIO

HOME-MADE SPECIALS

CHF 6

FRESH ICE TEA
SUMMER LIMONADE

SOFTS

WATER, SOFTS, JUICES CHF 6
TEAS, INFUSIONS CHF 6
COFFEE, EXPRESSO CHF 5

BUCKETS & SHARING

TIGER PRAWNS BUCKET (12 PCES) CHF 46

TARTAR SAUCE
3, 4

TRIO "TOSTONES" (6 PCS) CHF 60

HAMACHI CEVICHE, DUCK BRAISED TACOS & "COCHINITA PIBIL" TACOS
1, 2, 5, 14

BEETROOT HUMMUS CHF 22

PITA BREAD, ZATAR SPICES, FRESH CRUDITÉS
V, 1, 2, 12

BETWEEN BREADS

SNOW CRAB BRIOCHE (2 PCES) CHF 36

BRIOCHE BUN, SRIRACHA MAYONNAISE, SALMON EGGS, HARD BOILED EGG
2, 3, 4, 5, 7, 9

DUCK BRAISED TACOS (3 PCES) CHF 20

CHILE CHIPOTLE, CORIANDER, FRESH ONIONS, BRAISED DUCK LEG
1, 2, 14

"COCHINITA PIBIL" TACOS (3 PCES) CHF 20

AVOCADO CREAM, MARINATED RED ONIONS
P, 1, 2

CRISPY CHICKEN W CLUB CHF 30

HOMEMADE SUNDRIED TOMATO BREAD, GARLIC MAYONNAISE,
LETTUCE, TOMATO
2, 4, 7

HOME MADE BEEF CIABATTA CHF 38

CIABATTA BREAD WITH BLACK OLIVES, SWISS BRIE CHEESE,
"LARD SEC DU VALAIS", CARAMELIZED ONIONS
P, 2, 4, 7

NUTRITIONAL INFORMATION: (V) = Vegetarian - (P) = Pork
ALLERGENS: 1. Celery / 2. Gluten / 3. Shellfish / 4. Egg / 5. Fish / 6. Lupine / 7. Milk / 8. Mollusk / 9. Mustard / 10. Nuts
11. Peanut / 12. Sesame / 13. Soy / 14. Sulfur dioxide

RAW BAR

SALMON TARTARE CHF 30

WASABI, BABY RADISH, YUZU DRESSING
2, 5, 9, 11, 13

"RACE D'HERENS" BEEF TARTARE (VALAIS) CHF 44

HANDCUT BEEF TARTARE, SOY AND GINGER SAUCE,
HOMEMADE FRENCH FRIES, TRUFFLE MAYONNAISE
2, 4, 7, 9, 12, 13, 14

TIRADITO HAMACHI CHF 36

HORSERADISH, STRAWBERRY "LECHE DE TIGRE", WHITE CORN
1, 5, 9

ACAPULCO SEABASS CEVICHE CHF 40

SWEET POTATO, POP CORN, RED ONIONS
1, 5

CAVIAR 30 / 50 GR CHF 165 / CHF 225

BLINIS, CRÈME FRAÎCHE
2, 4, 5

EXTRAS

FRENCH FRIES CHF 12
GREEN SALAD CHF 12
STEAMED BROCCOLINIS CHF 12

ON THE MENU THIS SUMMER AT LA PLAGÉ OUR CHEFS WILL
TAKE YOU TRAVEL TO THE SEASIDE... HERE AND ELSEWHERE
WITH A FRESH, ORIGINAL, VARIED AND FUN SELECTION.

A CHEERFUL SUMMER PLATE WITH FLASHY COLORS MIXED
WITH SIMPLE PRODUCTS.

BON APPÉTIT !

La Plage w Verbier
Rue de Médran 70 - 1936 Verbier
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HEALTHY CORNER

SMOKED SALMON SUMMER ROLLS CHF 30

RADISH, AVOCADO, CHIVE
5, 12

CARIBBEAN TATAKI TUNA GREENS CHF 32

MANGO, COCONUT
2, 5, 12, 13

GRILLED CHICKEN QUINOA SALAD CHF 28

SLOW COOKED EGG, CORN
V, 4

FETA FOAM GREEK SALAD CHF 24

TOMATO, CUCUMBER, GREEN PEPPERS, BLACK OLIVES, OREGANO
V, 7

SUGAR, PLEASE!

W POPSICLE CHF 16

TRENDY HOMEMADE FRUIT SORBET AND COULIS ON A STICK,
FRESH SEASONAL FRUITS
V

SWEET GAZPACHO CHF 16

COLD RED FRUIT SOUP, LEMON SORBET
V

PROFITEROLES CHF 18

CHOUX PASTRY, TONKA BEANS ICE CREAM, PISTACHIO ENGLISH CREAM,
"CHANTILLY" CREAM
2, 4, 7, 10

CAFÉ GOURMAND CHF 20

HOT DRINK WITH A SELECTION OF SWEETS FROM OUR PASTRY CHEF
2, 4, 7, 10, 11, 13

ORIGIN OF MEAT AND FISH:
SNOW CRAB: ICELAND. DUCK: FRANCE. CHICKEN: HUNGARY. BEEF: SWISS. TIGER PRAWN: VIETNAM. CAVIAR: FRANCE
SALMON: SWISS & NORWAY. HAMACHI: DENMARK. SEABASS: GREECE. TUNA: PHILIPPINES. PORK: SWISS