



FOOD CORNER

W BURGER - MAKE IT CLASSIC OR PINK BREAD

29.- (P, 2, 4, 7, 12)

180 GR OF GROUND BEEF, HOMEMADE SESAME BUN, CARAMELIZED ONIONS, LOCAL DRIED BACON, RACLETTE CHEESE, TOMATO, LETTUCE, HOMEMADE FRENCH FRIES, TRUFFLE MAYONNAISE

VEGGIE BURGER

28.- (V, 2, 7, 12)

WHOLE GRAINS BUN, RED LENTILS, MILLET AND CHICKPEAS PATTY, GUACAMOLE, RED CABBAGE, SUNFLOWER AND PUMPKIN SEEDS, GREEK YOGURT SAUCE

AVOCADO TOAST

26.- (V, 2, 12, 13)

GRILLED RUSTIC BREAD, TOFU, RADISHES, SUNFLOWER AND PUMPKIN SEEDS, LAMB'S LETTUCE

CLUB SANDWICH

29.- (P, 2, 4, 7)

ROASTED TURKEY, SMOKED BACON, LETTUCE, TOMATO, HOMEMADE FRENCH FRIES, PICKLES MAYONNAISE

SALAD

26.- (V, 1, 7, 10)

ROASTED EGGPLANT, SPICY CHERRY TOMATO COULIS, ARUGULA SALAD

CAESAR SALAD

30.- (P, 2, 4, 7)

ROMAINE LETTUCE, GRILLED CHICKEN, LOCAL DRIED BACON, GRANA PADANO CHEESE, CAESAR DRESSING

ORECHIETTES PESTO ROSSO

24.- (V, 1, 2, 4, 7, 10)

CHERRY TOMATOES, GORDAL OLIVES, GRANA PADANO CHEESE, PINE SEEDS

PAN FRIED SALMON FILLET

34.- (4, 5, 7)

CREAMY POTATO PURÉE WITH BOURBON VANILLA, SAUTÉD SPINACH, SALMON EGGS

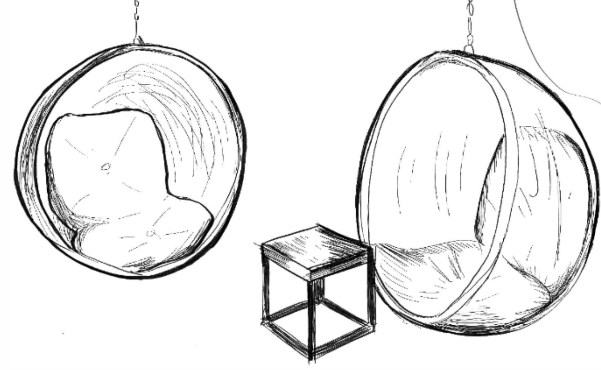
SPICY CHICKEN BITES

26.- (2, 5, 12, 13)

SPRING ONIONS, GRILLED SESAME, SPICY SAUCE.

Drawings by / Dessins par
Notre Talent artiste au W Living Room: LUCIA

A handwritten signature in black ink, appearing to read "Lucia Harrison", with a horizontal line underneath.



LE STEAK TARTARE (140 GR.)

HANDCUT BEEF TARTARE, SOY AND GINGER SAUCE,
HOMEMADE FRENCH FRIES, TRUFFLE MAYONNAISE

39.- (2, 4, 12, 13)

PIZZA MARGHERITA

MOZZARELLA DI BUFALA, CHERRY TOMATOES, BASIL

24.- (V, 2, 7)

LOCAL CHEESE PLATTER (120 GR)

SEASONAL CHEESE SELECTION FROM VERBIER FROMAGERIE,
RYE BREAD, LOCAL HONEY, DRY FRUITS

24.- (V, 2, 7, 10, 11, 14)

LA PLANCHE VALAISANNE (180 GR)

LOCAL DRIED BEEF, CURED HAM, DRIED HERBS BACON, DRIED BEEF SAUSAGE,
SHAVINGS OF RACLETTE CHEESE, RYE BREAD.

38.- (P, 2, 7)

SWEETS

MOCHI ICE CREAM

3 TO CHOOSE : MANGO, MACHA, LYCHEE

16.- (7, 13)

APPLE TART

APPLE PIE, VANILLA ICE CREAM, CIDER CARAMEL

18.- (2, 4, 7)

BROWNIE

CHOCOLATE AND WALNUTS.

16.- (2, 4, 7, 10, 13)

CATALAN CREAM

MARIA BISCUIT MOUSSE, STRAWBERRY PICKLES AND SORBET,
CITRUS AND CINNAMON INFUSED EMULSION

14.- (2, 4, 7, 10, 13)

CAFÉ GOURMAND

HOT DRINK WITH A SELECTION OF SWEETS FROM OUR PASTRY CHEF

18.-

W Living Room – Rue de Médran 70 – 1936 Verbier
T. 027 472 88 88 – Email: BF.wverbier@whotels.com

