

# NEW YEAR'S EVE MENU

**W**Kitchen

MODERN LOCAL CUISINE

**FROM 7PM**

**Welcome glass of champagne  
Gillardeau #2 oysters & jamón Ibérico bar**

**1.**

Norwegian scallops lightly torch burnt  
and their coral cream,  
cold lemon balm soup.

**2.**

Knife cut Swiss beef tartare served with  
Oscietra caviar and freshly grated truffles.

**3.**

Blue lobster and its Iberico ham  
consommé served with crispy pork  
and gold leaf.

**4**

Sole fillet and its crayfish cream,  
served with asparagus in two textures  
and broad beans purée.

**5.**

Stir-fried Kagoshima wagyu beef,  
glazed winter roots and sesame  
béarnaise sauce.

**6.**

Champagne sphere.

**7.**

A taste of 2022!

**W Kitchen**

Rue de Médran 70 - 1936 Verbier

**W**

VERBIER

