

VEGGIE MENU

Burrata Salad 26
Roasted eggplant,
spicy cherry tomato coulis,
rucola salad
(V, 1, 7, 10)

Red lentil soup 18
Curry, sweet potato, cilantro and lime
(1, 11)

Avocado toast 26
Grilled rustic bread, tofu, radishes,
sunflower and pumpkin seeds,
lamb's lettuce and rucola
(2, 7, 10, 13)

Zucchini fritters 22
Yellow and green zucchinis,
herb emulsion
(10)

Local cheese platter 24
Selection of local cheeses from Valais
served with quince marmalade,
plum jam, honey and local rye bread
(2, 7, 10)

Vegetarian burger 28
Whole grain bun, red lentils,
millet and chickpeas patty, guacamole,
red cabbage, sunflower
and pumpkin seeds, lamb's lettuce,
rucola and Greek yogurt sauce
(2, 7, 12)

Orecchiette pesto rosso 30
Green olives, rucola
and Grana Padano cheese
(1, 2, 4, 7, 10)

Grilled Mediterranean vegetables 22
Feta cheese and rucola leaves
(4, 7)

Side dishes 10
Small green salad
with herbs and radishes,
Dijon mustard vinaigrette (V, 9, 10, 14)
Seasonal mushroom (V)
Beetroot cooked in salt with
pistachio (V, 10)
Chef's mashed potatoes (V, 7)
Homemade hand cut French fries
with truffle mayonnaise (4)

VEGAN option
*All dishes with the symbol can be adapted in Vegan
version*

*ALLERGENS: 1. Celery / 2. Gluten / 3. Crustacean / 4. Egg / 5. Fish /
6. Lupin / 7. Milk / 8. Mollusc / 9. Mustard / 10. Nut / 11. Peanut /
12. Sesame seed / 13. Soya / 14. Sulphur dioxide*

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