

NEW YEAR'S EVE MENU

WKitchen

MODERN LOCAL CUISINE

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

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VERBIER