



TO START

Flavors from here and elsewhere

REINE D'ICI

- Race d'Hérens beef tartar
- Crispy passion fruit, juniper berries
- Truffle mayonnaise

CHF 36

1, 2, 3, 4, 5, 7, 8, 9, 13, 14

TATAKI OU BIEN

- Veal tataki, tonnato sauce
- Fried capers, rocket mayonnaise
- Parmesan

CHF 36

4, 5, 7, 9, 14

EUILLE L'ŒUF

- Fried breaded poached egg
- Valais fondue foam, truffle
- Potato nest

CHF 29

4, 7, 14

ÇA JOUE LA SAINT-JACQUES

- Pan fried scallops
- Braised fennel, citrus saffron foam
- Lump eggs

CHF 36

1, 7, 8, 13, 14

LE CARPACCIO

- Langoustine carpaccio
- Stracciatella burrata
- Pistachio, shiso leaves
- Crispy passion fruit, lemon oil

CHF 44

3, 7, 10, 14

SALADE DU CHALET

- Kale and radicchio salad
- Valais goat cheese, cranberries
- Toasted walnuts
- Sour cherry dressing

CHF 26

V, 7, 9, 10, 14

ADJEU LE VELOUTÉ

- Roasted pumpkin soup
- Fresh ricotta, grilled langoustines
- Smoked sea salt

CHF 38

1, 3, 7

MEATS

The call of the wild

BÔ! LE MORCEAU

- Herens beef filet
- Goat cheese mousse in savory tart
- Baby spinach, truffle jus

CHF 68

1, 2, 4, 7, 14

BIEN CHAQUÉ LE CANARD

- Braised duck cannelloni pasta
- Foie gras bechamel
- Parsley glaze

CHF 48

1, 2, 4, 7, 14

SALÛT L'AGNEAU

- Herb crust lamb entrecote
- Potato and panais millefeuille
- Roasted figues, bigarade sauce

CHF 52

1, 2, 7, 14

LE VEAU D'EN HAUT

- Veal entrecote, cavolo nero
- Chestnut in two textures
- Wild mushroom sauce

CHF 59

1, 7, 10, 14

TIP TOP LE TARTARE

- Hérens beef tartar
- Crispy passion fruit, juniper berries
- Fresh fries, truffle mayonnaise

CHF 54

1, 2, 3, 4, 5, 7, 8, 9, 13, 14

FISHES

On the first water

TCHEU LE ROUGET

- Pan fried red mullet
- Carrot in textures, chervil powder
- Green oil

CHF 55

1, 5, 7, 14

T'AS OU LE CABILLAUD?

- Steamed black cod, sundried tomatoes
- Cod croqueta, olives tapenade
- Jerusalem artichoke purée
- Colorful cauliflowers, beurre blanc sauce

CHF 48

1, 2, 4, 5, 7, 14

THE EXTRA

Our signature bread

LA MICHE DE PAIN

- Loaf of homemade bread
- Seasoned butter

CHF 6

2, 7

DESSERTS

End on a sweet note

CHEESES

From Verbier's laiterie

OUR SELECTION

- 120 gr. of local cheeses
- Home-made sides

CHF 23

2, 7, 10, 14

TCHEU LA "TORRIJA"

- Brioche, custard
- White chocolate cremeux, mandarin sorbet
- Caramel sauce, pecan nuts

CHF 22

2, 4, 7, 10

TA TI VU LE VACHERIN

- Double Valais whipped cream
- Swiss meringue, kalamansi cream
- Blueberry sorbet

CHF 22

4, 7

TOUT DE BON LE CHOCO

- Chocolate mousse, cocoa streusel
- Pear sorbet, chocolate sauce
- Black sesame cream

CHF 22

2, 4, 7, 12, 13

TÔ! C'EST FRAIS!

- Strawberry soup, pistacchio biscuit and cream
- Mango-pineapple sorbet
- Strawberry tartare

CHF 22

2, 4, 7, 10

BÔ!

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