



Bô!

Cuisine Signature

In the Valaisan dictionary* : Bô? or Bô! can be used in the interrogative or exclamatory form; it indicates surprise or astonishment.

Bô ! is a culinary adventure in which Chef Emiliano Vignoni reinterprets his favorite flavors by incorporating quality local products and some of the most curated ingredients from abroad into his recipes.

The menu celebrates the Art of taste and seasonality. The cooking techniques are sustainable and healthy while respecting the product.

Enjoy a contemporary and original cuisine. Root vegetables, underground culinary treasures, are at the center of the plate this winter.

We offer an exciting approach that brings the best of this season's harvest of this season's harvest on your plate.

*See more at: www.bonvalaisan.ch/dictionnaire-valaisan



TO START

From the local soil and more

LA SALADE DZÈ

- Radicchio, mango
- Stracciatella
- Basil and chia seeds

CHF 30

V, 7, 14

LE VACHERIN MONT D'OR DES CHALETS

- Vacherin Mont d'Or
- Potato foam
- Mustard, truffle

CHF 39

V, 1, 2, 7

TCHEU LES CAVATELLI

- Cavatelli, Pecorino foam
- Parsnips and sautéed mushrooms

CHF 32

V, 2, 7, 9, 14

TÔ! LE CARPACCIO

- Langoustine carpaccio
- Double crème de la Gruyère
- Apple purée, finger lime

CHF 42

1, 7, 8, 14

LES SAINT-JACQUES D'EN HAUT

- Scallops
- Fennel in two different textures
- Lemon jelly

CHF 38

1, 5, 7, 8, 10, 14

L'EST T'Y BON LE FOIS GRAS ?

- Pan-fried foie gras, corn royale
- Figs and pine nut vinaigrette

CHF 37

1, 4, 10, 14

FISHES

The call of the wild

LA LOTTE PARTIE EN BRICOLE

- Monkfish, onion broth
- Spring onions
- Mustard seeds and cranberry

CHF 52

1, 2, 5, 9, 10, 14

YÉ FANTASTIQUE LE SAUMON

- Swiss salmon fillet
- Carrot trilogy
- Ikura and "beurre blanc"

CHF 56

5, 7, 14

LE BAR... COMMENT TU DIS TOI ?

- Sea bass fillet, pomelo and basil curry
- Jerusalem artichoke purée

CHF 58

5, 12

EXTRAS

Signature side dishes

LA MICHE DE PAIN MAISON SORTIE DU FOUR

- Homemade bread cooked everyday
- Homemade seasoned butter

CHF 6

BÔ! SIGNATURE COCKTAIL

CHF 24

MEATS

Flavors from here and elsewhere

LE VEAU 2 HEURES DE TEMPS

- Veal entrecôte cooked at 52°C
- Zucchini and basil purée
- Pak choi
- Veal jus infused with star anise

CHF 66

1, 7, 14

LE CAION D'ICI

- Dry aged pork schnitzel
- Anchovy and caper butter
- Salad

CHF 58

1, 7, 14

LE TARTARE D'HÉRENS

- "Race d'Hérens" beef tartare
- Squid ink craps
- Fries and truffle mayonnaise

CHF 68

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

ADJEU LE MAGRET

- Duck breast
- Marinated tapioca
- Shiitake mushroom, creamy duck sauce

CHF 48

1, 7, 14

LE FILET MIGNON GAILLARD

- "Race d'Hérens" beef filet mignon
- Kale
- Eggplant and feta purée
- Green pepper sauce

CHF 69

1, 7, 9, 14



CHEESES

From Verbier's laiterie

OUR CHEESE SELECTION

- 120g of cheeses cut in front of you
- Their home made accompaniments

CHF 23

2, 7, 10, 14

DESSERTS

End on a sweet note

ÇA JOUE LA TARTE CHOCO ?

- Passion fruit croustillant
- chocolate and passion fruit crémeux
- Hazelnut ice cream

CHF 23

2, 4, 7, 10, 13

C'EST QUI POUR UN CE MILLE-FEUILLE ?

- Caramelized puff pastry
- Vanilla and mascarpone cream duo
- Green apple sorbet

CHF 23

2, 4, 7

LE VACHERIN LONGTEMPS PAS VU

- Swiss meringue, speculos
- Pear in textures

CHF 23

2, 4, 10, 13

EXOTIQUE... BÔ ALORS ?

- Coconut ice cream
- Grapefruit and matcha tea

CHF 20

Vegan

TCHEU LE CAFÉ GOURMAND

- A selection of fresh sweets prepared by our pastry Chef

CHF 22

2, 4, 7, 10, 13

Please let us know of any allergies or special dietary requirements.

Origin of meat and fish | Foie gras, duck, monkfish, sea bass: France | Salmond, veal, pork, beef: Switzerland | Scallops: Canada | Langoustine: South Africaud

Nutritional Informations | V = Vegetarian, P = Pork . **Allergens** | 1. Celery, 2. Gluten, 3. Shellfish, 4. Egg, 5. Fish, 6. Lupine, 7. Milk, 8. Mollusk, 9. Mustard, 10. Nut, 11. Peanut, 12. Seame seed, 13. Soybean, 14. Sulfur dioxide