



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

**BÔ ! SIGNATURE COCKTAIL**  
CHF 19

**FOREST DELIGHTS**

Starters

**BEAU LE TARTARE**

- Deer, crispy passion fruit
- Egg yolk, beetroot mayonnaise
- Truffle oil, juniper

CHF 32 (A,4,9,14)

**TATAKI OU BIEN**

- Venison entrecôte, chanterelles
- Arugula mayonnaise
- Truffle, parmesan

CHF 38 (1,4,7,9,14)

**CREVETTES CIAO BOMBA**

- Prawns, mushroom dashi
- Fresh herbs
- Nori seaweed, lemon caviar

CHF 32 (2,3,5,8,13,14)

**BÔ ! LA BETTERAVE**

- Beetroot, orange
- Goat cheese, pistachio
- Citrus vinaigrette

CHF 28 (V, 7, 10, 14)

**Y EST LÀ BURRATA**

- Tomato, burrata
- Avocado mousse, cucumber
- Black olive crouton

CHF 32 (V,2,7,14)

**TORTELLONI DU CHALET**

- Wild boar tortelloni
- Cheese fondue
- Smoked olive oil, burnt onion juice

CHF 32 (A,1,2,4,7,14)

**L'EST T'Y BON LE POTIRON**

- Pumpkin, ginger
- Kaffir lime, croutons
- Coconut milk, basil cress

CHF 22 (V,1,2,7)

**THE GREAT CHEERS**

Wines: 1dl | Btl.

Pinot Noir AOC Valais, Clément Gay, 2021: CHF 11 | CHF 70

Humagne Rouge, Cave du Rhodan, 2020: CHF 12 | CHF 80

Merlot, Les Parcelles, Domaine Dussex, 2019: CHF 15 | CHF 110

Cuvée W Verbier, Cave Ozenit, 2020: CHF 19 | CHF 120

Païen, Les Bernunes, Cave Caloz, 2020: CHF 12 | CHF 80

## FLAVORS OF THE LAND

### Meats

#### BEAU LE TARTARE

- Deer, crispy passion fruit
- Egg yolk, beetroot mayonnaise
- Truffle oil, juniper, french fries

CHF 62 (A,4,9,14)

#### T'AS OÙ LE FILET

- Deer, bordelaise sauce
- Juniper berries, celeriac purée
- Savoy cabbage, poached pear

CHF 62 (A,1,7,14)

#### TOUT DE BON LE CHEVREUIL

- Entrecôte of venison, chestnut purée
- Porcini, game juice, brandy
- Redcurrant marmalade

CHF 68 (A,1,7,14)

#### SAUCISSE, DON

- Deer, polenta with blue cheese
- Game jus, crispy onions

CHF 48 (A,P,1,7,14)

#### EUILLE L'ENTRECÔTE

- Elk, vegetable caponata, game jus
- Potatoes, chimichurri sauce

CHF 68 (A,1,7,14)

#### LE FILET MIGNON D'EN HAUT

- Beef fillet mignon, pepper sauce
- Feta and aubergine purée, kale

CHF 68 (1,7,12,14)

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## VERBIER'S LAITERIE

### Cheeses

- Cheese plate
- Homemade accompaniments

CHF 23 (2,7,10,14)

## TREASURES OF THE SEA

### Fishes

#### ÇA JOUE LA PERCHE

- Perch, fregola sarda, langoustine bisque
- Basil oil, yuzu pearls

CHF 58 (A,1,2,3,4,5,7,14)

#### YÉ FANTASTIQUE LE BAR

- Sea bass, Jerusalem artichoke purée
- Grapefruit and basil curry

CHF 66 (5,12)

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## ON A SWEET NOTE

### Desserts

#### ADJEU LE VACHERIN

- Chestnut cream, Swiss meringue
- Williamine pear sorbet, star anise sauce

CHF 22 (A,4,7)

#### TÔ ! LES CHOCOS

- 70% Dark chocolate ganache
- Milk chocolate chantilly
- White chocolate crémeux
- Chocolate ice cream and cocoa streusel

CHF 22 (2,4,7,10,13)

#### TCHEU LE CAFÉ NOISETTE

- Hazelnut praline ice cream
- Coffee whipped cream, mini caramel puffs
- Amaretto jelly

CHF 22 (A,2,4,5,7,10)

#### SORBETS LA CRAMINE

- 3 scoops of homemade sorbet
- "Chef's selection"

CHF 18

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#### THE HOMEMADE BREAD

- Homemade bread of the day
- Seasoned butter

CHF 6 (2,7)

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

Origin of meat and fish. Perch, beef fillet: Switzerland | Deer, venison: Austria | Elk: Sweden  
Wild boar: Spain | Seabass: Greece | Prawns: Vietnam

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