

FOOD CORNER

MEXICO CITY

3X THE SAME TACO

24.-

C'EST LA DANSE DES CANARDS / DANCING DUCK (1,2,14)

Braised duck meat marinated in chipotle, served with marinated picada, coriander and habanero sauce

COCHINITA PIBIL (P,1,2,14)

Pork meat marinated in axiote and orange salsa. Served with marinated red onion, avocado, coriander and habanero sauce

NOPAL / NOPALES (V,2,14)

Nopal brine, served with avocado and onion picada

THE COOL STUFF

DIRTY CHICKEN WINGS (1,2,7)

Served with home-made bbq sauce and celery sticks, fresh cream, chive

24.-

GOURMET PIZZA (P,2,7)

Prosciutto crudo di parma, mix mushroom, stracciatella cheese, mozzarella, parmesan

38.-

PIZZA MARGHERITA (2,7)

Buffalo mozzarella, cherry tomatoes and basil

24.-

WILD BOAR TAG' (P,1,2,4,7,14)

Tagliatelle, slow cooked wild boar meat, grana padano cheese and gremolata sauce

34.-

A FOOD AFFAIR

SOUP OF THE DAY (1,2,4,7,10,14)

22.-

QUINOA & SMOKED SALMON SALAD (2,4,5,12)

Soft boiled egg, corn, citrus vinaigrette, grated carrots, rampon

39.-

GOAT GOES BAAAH (V,7,10,14)

Goat cheese rucola salad, rampon, dry tomatoes, Kalamata olives, walnuts, parmesan

30.-

AN EVEN BETTER CHOICE

IT DOES ALWAYS COME WITH FRIES

FATTY BURGER (2,4,7,9,12)

180 gr of ground beef, homemade sesame bun, caramelized onions, local dried bacon, raclette cheese, tomato, Lettuce, French fries, truffle mayonnaise, pickles

36.-

W CLUB (P,2,4,7,9,14)

Roasted turkey, smoked bacon, lettuce, tomato, French fries, pickles mayonnaise

36.-

FUNKY VEGGIE BURGER (V,1,2,4,7,9,12)

Homemade sundried tomato bread, rucola, avocado cream, tomato, tzatziki sauce

28.-

ALL TIME CLASSICS

AVE CÉSAR / AVE CAESAR (P,2,4,5,7)

Lettuce, grilled chicken, "lard du valais", grana padano cheese, caesar dressing

36.-

MAMMA MIA TARTARE (2,4,9,12,13,14)

140gr handcut beef tartare, soy and ginger sauce, french fries, truffle mayonnaise

46.-

BE LOCAL

VALAISAN PLATTER (P,2,7,9,14) **42.-**
Local dried beef, cured ham, "lard du valais", dried beef sausage, shavings of raclette cheese, rye bread

120GR LOCAL CHEESES (2,7,10,14) **30.-**
Four local cheeses and their homemade accompaniments

EPIC SIDES **12.-**

CHEF'S TRUFFLE MAYO FRIES (2,4,7)

MAMA'S MASHED POTATO (V,7)

GREEN SALAD (V,14)

SUGAR RUSH

CAFÉ GOURMAND (2,4,7,10,11,13) **21.-**
What a selection of mignardises!

ÇA C'EST DU BROWNIE ! / WHAT A HOTTIE BROWNIE ! (2,4,7,10,13) **18.-**
With chocolate sauce and homemade vanilla ice cream

PROFITEROLES À LA CRÈME / CREAM PUFF PROFITEROLS (2,4,7,10) **19.-**
Pistachio ice cream, custard

FOOD PROVENANCE:

Canard/Duck : France, Porc/Pork : Switzerland/Italia, Poulet/Chicken : Switzerland/Hungria, Dinde/Turkey : Switzerland,
Boeuf/Beef : Switzerland, Sanglier/Wild Boar : Hungria, Saumon/Salmon : Norway

DIETARY INFORMATION

(V) = VEGETARIAN , (P) = PORK

ALLÈRGÈNES / ALLERGENS

1. CELERY, 2. GLUTEN, 3. CRUSTACEAN, 4. EGG, 5. FISH, 6. LUPINE, 7. MILK,
8. MOLLUSC, 9. MUSTARD, 10. NUT, 11. PEANUT, 12. SESAME, 13. SOYA, 14. SULFUR DIOXYD

W LIVING ROOM

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