

MENU

COCKTAILS

26.-

SIAM TULIP *OUR ALL TIME BEST SELLER*

CURCUMA TEQUILA - GINGER LIQUEUR - PINEAPPLE JUICE -
LEMON JUICE - VANILLA SYRUP

POISON IVY *LET IT DICTATE YOUR LIFE*

GENEPI - ELDERFLOWER LIQUEUR - SUGAR SYRUP -
LIME JUICE

MOUNTAIN SLING *A FRUITY DETOUR*

GIN - APRICOT AND PEAR LIQUEUR - ELDERFLOWER SYRUP -
PEAR JUICE - LEMON JUICE

FAIRY KISS *CAN BE DEADLY*

LIQUORICE INFUSED RUM - PIMENTO DRAM - ABSINTHE -
LIME JUICE - PINEAPPLE JUICE

SMOKED BEE'S KNEES *A PLAYFUL DISCOVERY*

BOURBON - JASMINE HONEY SYRUP - LEMON JUICE

WOODY OLD FASHIONED *A POTION FOR DRUIDS*

SPICED RUM MIX - BOLETUS HONEY SYRUP -BITTERS MIX

BIKE HAZE *SWITCH THE LIGHTS ON*

CINNAMON INFUSED VODKA - GRAND MARNIER - LEMON JUICE

PINK RUSSIAN *BUT WITH A SOMBRERO*

TEQUILA - WHITE CACAO LIQUEUR - CREAM

ITALICUS SOUR *EASY LADIES ...*

ITALICUS - LEMON JUICE - EGG WHITE - GRAPEFRUIT BITTER

MARY SPRITZER *FORGET THE BLOODY ONE*

PERFIDIE LIQUEUR- SPICY SYRUP - PROSECCO

MOCKTAILS

18.-

ULTRA TRAIL *GO ANYWHERE*

PEAR JUICE - APRICOT JUICE -
ELDERFLOWER SYRUP - LEMON JUICE

M TULIP LIGHT VERSION **WHITE BUTTERFLY**

PINEAPPLE JUICE - GINGER AND CURCUMA SYRUP -
LEMON JUICE - GINGER ALE

WINE CORNER

	1dl	Btl
WHITE		
FENDANT	11	70
CAVE OZENIT, SUISSE		
CHABLIS	13	78
SEGUINOT-BORDET, FRANCE		
PETITE ARVINE	14	85
GRAINE DE CHAMPION, SUISSE		
REDS		
HUMAGNE ROUGE	14	85
CAVE DU RHODAN, SUISSE		
CUVÉE W VERBIER	17	98
CAVE OZENIT VALAIS, SUISSE		
LES BRULIÈRES	18	115
CHÂTEAU BEYCHEVELLES, FRANCE		
ROSÉS		
BY.OTT, DOMAINES OTT	12	75
CÔTES DE PROVENCE, FRANCE		
PORTO		
		7cl
SANDEMAN WHITE		14
SANDEMAN RED		16
SHERRY		
		7cl
FINO CLASSIC DRY		14
PEDRO XIMENEZ		16

BEER CORNER

DRAFT	33cl	50cl
HEINEKEN	8	12
BOTTLES		
		33cl
ERDINGER 0%		8
ERDINGER		8
BIÈRE DU GD ST BERNARD, GÉNÉPI		9
BIÈRE DU GD ST BERNARD, BLOU		9
BIÈRE DU GD ST BERNARD, AMY		9
DÉLIRIUM TREMENS		10

CHAMPAGNES

GLASS		1dl
LOUIS ROEDERER BRUT		22
LOUIS ROEDERER BRUT ROSÉ		24
BRUT BOTTLES		
LOUIS ROEDERER BRUT PREMIER		140
MOËT & CHANDON IMPÉRIAL		160
LOUIS ROEDERER DEMI-SEC		180
BILLECARD-SALMON BRUT RÉSERVE		180
RUINART BLANC DE BLANCS		240
VEUVE CLICQUOT, LA GRANDE DAME 2008		440
PERRIER-JOUËT, BELLE ÉPOQUE		510
DOM PÉRIGNON 2008		550
LOUIS ROEDERER CRISTAL 2005		620
KRUG VINTAGE 2004		695
ROSE BOTTLES		
LOUIS ROEDERER 2013		160
LAURENT PERRIER ROSÉ		240
MOËT ET CHANDON DOM PÉRIGNON 2003		850
PERRIER-JOUËT, BELLE ÉPOQUE 2004		910
KRUG		920
MAGNUMS BRUTS		
MOËT ET CHANDON IMPÉRIAL		340
RUINART BLANC DE BLANCS		490
MOËT ET CHANDON DOM PÉRIGNON 2009		950

PROSECCO

PROSECCO BOLLICINA	Glass	16
PROSECCO BOLLICINA	Bottle	90

ALCOHOL SIDE

Mixer 4 Chf

APÉRITIFS

VERMOUTH (WHITE, RED, ROSÉ)	3-5cl
ANIS / BITTER / GENTIANE	12

VODKA

KETEL ONE	4cl
CIROC	16
THE ALPINIST	19
BELVEDERE	19
GREYGOOSE	20
BELUGA	20
ABSOLUT ELYX	22
	24

GIN

TANQUERAY	4cl
BOMBAY SAPHIRE	14
BROCKMANS	16
HENDRICK'S	17
BEEFEATER 24	20
TANQUERAY TEN	20
THE ALPINIST	20
GIN MARE	22
PLYMOUTH ORIGINAL	22
PLYMOUTH SLOE GIN	22
ENGINE	22
MONKEY 47	23
GIN AZUR	23
SILENT POOL	23
WEISHORN	23

RHUM / RUM

PAMPERO BLANCO	4cl
PAMPERO ESPECIAL	14
CAPTAIN MORGAN SPICY	15
KRAKEN	14
CLAIRIN COMMUNAL	16
CLEMENT VSOP	17
SANTA TERESA SOLERA 1796	20
DIPLOMATICO RESERVA EXCLUSIVA	20
HAMPDEN 8 YEARS	22
ZACAPA 23 Y	25
ZACAPA XO	27
J.M. MILLESIME	49
	65

CACHACA / PISCO

JANEIRO	4cl
PISCO DEMONIO DE LOS ANDES	20
	17

TEQUILA / MEZCAL

OLMECA SILVER	4cl
DON JULIO BLANCO	14
DON JULIO REPOSADO	19
PATRON XO COFFEE	20
CASAMIGOS BLANCO	22
PATRON SILVER	25
PATRON ANEJO	28
DON JULIO 1942	39
MEZCAL AMORES	55
	24

WHISKY

4cl

BLENDED SCOTCH

JOHNNIE WALKER BLACK	18
CHIVAS REGAL 18 Y	28
JOHNNIE WALKER BLUE LABEL	80

SINGLE MALT

SPEYSIDE

ABERLOUR 12 Y	16
CRAGGANMORE double matured	20
DALWHINNIE 15 Y	21
GLENFIDDICH MALT SOLERA 15 Y	26
MACALLAN 12 Y	24
GLENFIDDICH ANCIENT RESERVE 18 Y	32
GLENLIVET MALT XXV 25 Y	90

HIGHLANDS

OBAN 14 Y	23
GLENMORANGIE LASANTA 12 Y	30

LOWLANDS

GLENKINCHIE 12 Y	21
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ISLANDS

THE ARRAN 10 Y	22
TALISKER 10 Y	20
HIGHLAND PARK 12 Y	21
LAGAVULIN 16 Y	22
ARDBEG 10 Y	32
PEAT CHIMNEY 8 Y	21
AUTUMN WARMER 1997	35

JAPAN

NIKKA BLENDED	19
NIKKA TAKETSURU 12 Y	26
MIYAGIKYO	30
YAMAZAKI	45

AMERICA

JACK DANIEL'S	15
CANADIAN CLUB	15
MAKER'S MARK	18
BULLEIT BOURBON	19
BULLEIT RYE	19
GENTLEMAN JACK	20
WOODFORD RESERVE	21

IRISH

JAMESON SELECT RESERVE	18
TULLAMORE DEW	15

COGNAC	4cl
COURVOISIER VSOP	20
HENNESSY FINE DE COGNAC	22
HENNESSY XO	50
MARTELL XO	60
HENNESSY PARADIS	120

EAU DE VIE	4cl
WILLIAMINE	16
ABRICOTINE	16
MOITIÉ-MOITIÉ	16
GRAPPA	18
ABSINTHE LARUSEE "BLANCHE DE LEON"	22



LOUIS XIII

**Each decanter is the life achievement
of generations of cellar masters**

A blend of up to 1 200 eaux-de-vie,
100% from grande Champagne in Cognac

Perfect pour

1cl	85 chf
2cl	165 chf
4cl	320 chf

ARMAGNAC	4cl
BAS ARMAGNAC DARROZE 12 ANS	25
BAS ARMAGNAC DARROZE 1972	60
BAS ARMAGNAC DARROZE 1963	100

CALVADOS	4cl
CALVADOS DOMFRONTAIS	18
CHRISTIAN DROUIN 1994	40
CHRISTIAN DROUIN COEUR DE LION 1963	90

LIQUORS	4cl
AMARETTO	12
BAILEY'S	12
CHAMBORD	12
COINTREAU	12
KAHLUA	12
AMARO MONTENEGRO	12
GET 27	12
JAGERMEISTER	12
SAMBUCA RAMAZZOTTI	12
LIMONCELLO	14

SOFT	33cl
PEPSI, PEPSI MAX, ORANGINA, SEVEN UP	6
TONIC WATER	8
GINGER BEER / ALE	8
LIMONADE MAISON	8
REDBULL ENERGY DRINK	8
EAU DU VALAIS PLATE /GAZEUSE (50cl)	6
PERRIER (33cl)	6

JUICES	15 cl 6
ORANGE, APPLE, CRANBERRY, APRICOT, PEACH, PINEAPPLE, GRAPEFRUIT, TOMATO	

HEALTHY DRINK	25 cl 8
JABUTICABA INFUSION, APPLE JUICE AND GINGER	

COFFEE	
RISTRETTO, ESPRESSO	6
LONG BLACK	6,5
CAPPUCCINO	8
LATTE MACHIATTO	8,5
DOUBLE ESPRESSO	7
W CHOCOLATE	8

TEA	7
BLACK CHAI – BLACK TEA & SPICES	
CEYLAN SUNRISE – ENGLISH BREAKFAST	
JAPANESE SENCHA – GREEN TEA	
WHITE JASMIN	
PURPLE BREEZE – DARJEELING	
VERBENA	
RED FRUITS	
FRUITY CAMOMILE	
GINGER LEMON DREAM	
MAROCCAN MINT	

FOOD CORNER

W BURGER - MAKE IT CLASSIC

180 GR OF GROUND BEEF, HOMEMADE SESAME BUN, CARAMELIZED ONIONS, LOCAL DRIED BACON, RACLETTE CHEESE, TOMATO, LETTUCE, HOMEMADE FRENCH FRIES, TRUFFLE MAYONNAISE

32.- (P, 2, 4, 7, 12)

SWISS SALMON SANDWICH

BRIOCHE BREAD, SALMON MARINATED IN PAD THAI SAUCE, ARUGULA SALAD, SOJA SPROUTS, GOCHUJANG MAYONNAISE

32.- (1, 2, 3, 4,

PULLED PORK SANDWICH

BRIOCHE BREAD, CRISPY ONIONS, AVOCADO CREAM, HOMEMADE FRENCH FRIES

32.- (P, 2, 4, 7)

AVOCADO TOAST

GRILLED RUSTIC BREAD, TOFU OR FETA CHEESE, RADISHES, SUNFLOWER AND PUMPKIN SEEDS, LAMB'S LETTUCE

28.- (V, 2, 12, 13)

CLUB SANDWICH

ROASTED TURKEY, SMOKED BACON, LETTUCE, TOMATO, HOMEMADE FRENCH FRIES, PICKLES MAYONNAISE

32.- (P, 2, 4, 7)

BURRATA SALAD

ROASTED EGGPLANT, SPICY CHERRY TOMATO COULIS, ARUGULA SALAD

28.- (V, 1, 7, 10)

CAESAR SALAD

ROMAINE LETTUCE, GRILLED CHICKEN, LOCAL DRIED BACON, GRANA PADANO CHEESE, CAESAR DRESSING

30.- (P, 2, 4, 7)

ORECHIETTES PESTO ROSSO

CHERRY TOMATOES, GORDAL OLIVES, GRANA PADANO CHEESE, PINE SEEDS

30.- (V, 1, 2, 4, 7, 10)

GRILLED RED TUNA STEAK, 150 GR

MARINATED RED ONIONS, WASABI VINAIGRETTE, WAKAME, HOMEMADE FRENCH FRIES

39.- (2, 5, 9, 12, 13, 14)

STEAK TARTARE, 140 GR

HANDCUT BEEF TARTARE, SOY AND GINGER SAUCE, HOMEMADE FRENCH FRIES, TRUFFLE MAYONNAISE

39.- (2, 4, 12, 13)

DEEP FRIED CHICKEN STEAK

SAUCE KIMCHI, LÉGUMES SAUTÉS
KIMCHI SAUCE, SAUTEED VEGGIES

30.- (2, 4, 5, 7, 12, 13)

LA PIZZA MARGHERITA

MOZZARELLA DI BUFALA, CHERRY TOMATOES, BASIL

24.- (V, 2, 7)

TOPPINGS

ARUGULA SALAD AND PARMESAN CHEESE/ HAM AND MUSHROOMS/ PEPPERONI

6.- each

LOCAL CHEESE PLATTER (120 GR)

CREATE YOUR OWN PLATE WITH FOUR CHEESES FROM OUR SELECTION: 120G AND THEIR HOMEMADE GARNISHES

28.- (V, 2, 7, 10, 11, 14)

PLANCHE VALAISANNE (180 GR)

LOCAL DRIED BEEF, CURED HAM, DRIED HERBS BACON, DRIED BEEF SAUSAGE, SHAVINGS OF RACLETTE CHEESE, RYE BREAD.

38.- (P, 2, 7)

SWEETS

LE MACARON CHOCOLAT

MACARON BISCUIT, DARK CHOCOLATE GANACHE, MILK CHOCOLATE SORBET

18.- (4, 7, 10, 13)

LES CHOUX AUX FRUITS

PUFF PASTRY, CHANTILLY CREAM, SEASONAL FRUITS

18.- (2, 4, 7)

LA TARTE AUX POMMES

APPLE PIE, VANILLA ICE CREAM, CIDER CARAMEL

20.- (2, 4, 7)

THE BROWNIE

CHOCOLATE AND WALNUTS

16.- (2, 4, 7, 10)

LE CAFÉ GOURMAND

HOT DRINK WITH A SELECTION OF SWEETS FROM OUR PASTRY CHEF

20.-

* The consumption of raw or undercooked ingredients, as well as unpasteurized cheese, increases the risk for food borne illness.

Origin of our meat: Beef, pork, veal- Switzerland, Turkey - Brazil , Chicken - Switzerland, Hungary

DIETARY INFORMATION

(V) = Vegetarian , (P) = Pork

ALLERGENS

- | | |
|---------------|------------------------|
| 1. Celery | 8. Mollusc |
| 2. Gluten | 9. Mustard |
| 3. Crustacean | 10. Nut |
| 4. Egg | 11. Peanut |
| 5. Fish | 12. Sesame |
| 6. Lupine | 13. Soya |
| 7. Milk | 14. Dioxyde de sulfure |

W Living Room
Rue de Médran 70
1936 Verbier

T.027 472 88 88 / E. bf.wverbier@whotels.com