



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 Massimiliano Ascione 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. This winter, root vegetables, underground culinary treasures, are at the center of the plate.

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

*More at: www.bonvalaisan.ch/dictionnaire-valaisan

TO START

From the local soil and more

REINE D'ICI

- Race d'Hérens beef tartar
- Squid ink crisps
- Truffle mayonnaise

CHF 36

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

TATAKI OU BIEN

- Veal tataki, chanterelle
- Rocket mayonnaise
- Truffle, parmesan

CHF 36

1, 4, 7, 9, 14

EUILLE L'HUÎTRE

- Fried oyster in crunchy oyster shell
- Lime aioli, salicornia
- Yuzu pearls, spicy dip

CHF 32

2, 3, 4, 5, 6, 8, 12, 14

ÇA JOUE LA SAINT-JACQUES

- Pan fried scallop
- Green peas and basil puree
- Pomelo sauce, salmon eggs, salicornia

CHF 38

1, 7, 8, 12, 14

BÔ CARPACCIO

- Langoustine carpaccio
- Stracciatella, pistachio, shizo leaves
- Crispy passion fruit, lemon oil

CHF 44

3, 7, 10, 14

SALADE DU CHALET

- Pumpkin, baby spinach, kale salad
- Local goat cheese, chickpeas, pomegranate
- Toasted almond, sesame dressing

CHF 30

V, 1, 7, 10, 12, 13, 14

BELLE LA BURRATA

- Burrata, tomato
- Avocado mousse
- Black olives croutons

CHF 34

V, 2, 7, 14

ADJEU LE VELOUTÉ

- Jerusalem artichoke veloute
- Lobster and truffle oil

CHF 38

1, 3, 5, 14

FROM THE LAND

Flavors from here and elsewhere

LE FILET D'HÉRENS

- Race d'Hérens beef fillet
- Chestnut puree
- Pink peppercorn sauce
- Brussel sprouts
- Redcurrant marmelade

CHF 68

1, 7, 10, 14

BIEN CHAQUÉ LE CANARD

- Duck flambéed in cognac
- Broccoli puree, burned shallots
- Roasted parsnips, green leek oil
- Orange juice

CHF 48

1, 7, 14

SALÛT L'AGNEAU

- Label rouge lamb entrecôte
- Vegetables caponata, small potatoes
- Mint chimichurri sauce

CHF 52

1, 7, 14

LE VEAU D'EN HAUT

- Veal schnitzel
- Capers and lemon butter
- Roasted root vegetables
- Broccolini

CHF 64

1, 2, 4, 6, 7, 14

FROM THE SEA

The call of the wild

COMMENT TE VA LE TURBOT

- Turbot fillet
- Sweet potato & carrot puree with cumin
- Saffron beurre blanc, fennel in two textures

CHF 54

1, 5, 7, 14

T'AS OU LE BAR ?

- Pan fried seabass, cannellini beans puree
- Steamed romanesco, taggiasca olives
- Sundried tomato, salmon eggs
- Creamy fish stock

CHF 68

1, 5, 7, 14

SUICI TAGLIOLINI

- Home made egg tagliolini
- Gambero rosso tartar, bottarga, shizo

CHF 54

1, 2, 3, 4, 5, 6, 7, 14

I'LL HAVE BOTH

A taste of land and sea

TÔ SURF AND TURF

- Beef carpaccio and langoustine
- French fries

CHF 68

3, 4, 14

EXTRAS

Signature bread

LA MICHE DE PAIN

- Loaf of homemade bread cooked everyday
- Homemade seasoned butter

CHF 6

2,7

CHEESES

From Verbier's laiterie

OUR SELECTION

- 120 gr. of local cheeses
- Home made accompaniments

CHF 23

2,7,10,14

DESSERTS

End on a sweet note

TCHEU LE CAFÉ NOISETTE

- Hazelnut praline ice cream
- Coffee whipped cream
- Mini caramel puffs, amaretto jelly

CHF 24

A, 2, 4, 5, 7, 10

TIP TOP LE VACHERIN

- Swiss meringue, strawberry jelly
- Double cream chantilly and strawberry sorbet
- Mango in two textures

CHF 22

2, 4, 7

TOUT DE BON LE CHOCO

- Soft chocolate biscuit, chocolate caramel cream
- Almond crunch and cocoa mousse
- 70% chocolate ice cream

CHF 22

2, 4, 7, 10

TA TI VU LE YUZU

- Lemon and olive biscuit, yuzu cream
- Avocado ice cream, fresh grapefruit and orange

CHF 22

4, 7

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

ORIGIN OF MEAT AND FISH:

Veal, beef: Switzerland | Duck, oysters, seabass: France | Lamb: Ireland | Turbot: Spain | Lobster, scallops: Canada | Langoustine: South Africa | Gambero Rosso: Italy

NUTRITIONAL INFORMATION: A = Alcohol, 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