

FOOD CORNER

TO START

LAMB ARROSTICINI, GREMOLADA SAUCE (1)	27.-
CHICKEN BBQ WINGS (1, 2, 7) Chicken, blue cheese sauce, spring onions	27.-
NACHOS (V, 7, 14) Tortillas chips, cheddar sauce, avocado emulsion, tomato salsa, jalapenos, and sour cream	25.-

SALADS AND MORE

CAESAR SALAD 2.0 (P, Chicken: 2,4,7 - Salmon : 2,4,5,7 - Shrimp : 2,3,4,7) To choose: Chicken or smoked salmon or prawns Lettuce, Caesar dressing, hard-boiled egg, parmesan cheese, croutons, bacon	38.-
CAPRESE SALAD (V, 7, 14) Burrata with truffle, basil pesto, tomatoes	38.-
SMOKED TUNA TARTAR (2, 5, 7, 8, 12, 13) Smoked tuna, wakame salad, sesame vinaigrette, squid ink croutons	39.-
SIGNATURE BEEF CARPACCIO (1, 2, 4, 7, 9, 14) Beef, arugula, parmesan shavings, lemon vinaigrette, mushroom mayonnaise, French fries	39.-

SANDWICHES & BURGERS

SMASH BURGER (P,2,4,5,7,9,14) Beef 2x90g, homemade brioche bun, cheddar, pickles, tomatoes, bacon, lollo salad, W dip, truffle mayo	39.-
W CLUB 2.0 (P,2,4,7,9,14) Roasted turkey, smoked bacon, lettuce, tomato, pan fried egg, pickles, mayonnaise	39.-
BURGER TRIO	39.-
1. SMASH BURGER (P, 2, 4, 5, 7, 9, 14) Beef 2x90g, homemade brioche bun, cheddar, pickles, tomatoes, bacon, salad, W dip, truffle mayonnaise	
2. SALMON BURGER (2, 4, 5, 7, 9, 14) Salmon, wasabi mayonnaise, rampon, ginger pickles	
3. FROMAGE HALLOUMI / HALLOUMI CHEESE (V, 2, 4, 7, 9, 14) Halloumi, guacamole, arugula, sun-dried tomatoes, pickles, mayonnaise	
SIDE OF YOUR CHOICE French fries, sweet potato fries or green salad	

PINSA, PIZZA & PASTA

GOURMET PINSA ROMANA (2, 7, 13) Cherry tomatoes, mozzarella, arugula, dried meat, parmesan shavings, lemon oil	28.-
PIZZA MARGHERITA (V, 2, 7) Mozzarella di bufala, cherry tomatoes and basil	26.-
GRATINATED GNOCCHI WITH SPINACH (V, 1, 2, 5, 7) Tomato, basil, mozzarella, parmesan, spinach	28.-

STAY LOCAL

180GR VALAISAN PLATTER (P, 2, 7, 9, 14) Dried meat, raw ham, beef sausage, dry bacon, raclette cheese, pickles, assortment of breads, homemade flavored butter	40.-
120GR LOCAL CHEESES (2, 7, 10, 14) Four local cheeses and their homemade sides	34.-
CHARCUTERIE PLATTER (P, 2, 7, 9, 10, 14) Selection of local charcuterie and cheeses with garnishes	44.-

MAIN DISH

BEEF FILLET (1, 7, 9) Beef, mashed potatoes, broccolini and mushroom sauce	68.-
SALMON FILLET (1, 4, 5, 7) Salmon, mashed potatoes, spinach and tarragon in a creamy sauce	41.-

SIDES

FRIES WITH TRUFFLE MAYO (V, 2, 4, 7)	12.-
SWEET POTATO FRIES, TRUFFLE MAYO (V, 2, 4, 7)	12.-
GREEN SALAD (V, 14)	12.-

DESSERTS

SUNDAE CUP LA PLAGÉ (2, 4, 7, 10) Whipped cream, macaroons and strawberry sauce, Madagascar vanilla ice cream, plain crumble, red fruit	18.-
FRAGRANCE FRUIT SALAD Grilled pineapple, fresh cantaloupe melon and poached raspberries in vegan juice	18.-
CROFFLE (2, 4, 7, 13) Waffle croissant, bitter chocolate ice cream with caramel sauce and crunchy chocolate pearls	18.-

Food origins

Lamb: Italy | Chicken: Hungary, Switzerland | Smoked salmon: Norway | Shrimp, Tuna: Vietnam
Beef, Charcuterie: Switzerland | Salmon: Switzerland, Norway

Dietary 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. Sesame seed, 13. Soja, 14. Dioxyde De Sulfure

W VERBIER

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