



NEW YEAR'S EVE DINNER

APPETIZER

Oysters and sushi

CAVIAR!

Oscietra caviar, homemade ricotta, salicornia gel, squid ink sponge cake, and sour chantilly cream.

LANGOSTINE CARPACCIO

Lobster oil mayonnaise, blood orange supremes, green apple gel, passion fruit crisp, and salmon roe.

TA TI VU LA LOTTE ?

Steamed monkfish, pan-fried lobster tail, carrots in textures.
Bouillabaisse consommé.

BÔ! LE BŒUF

Wagyu beef ribeye, chestnut purée, gnocchi, glazed morels, Périgourdine sauce, Périgord black truffle.

CHOU OU BIEN ?

Choux bun, walnut ice cream, Tahitian vanilla ganache, Alba truffle.

ICED VACHERIN

Piña Colada.

CHF 795 per person

CHF 220 per child (4 to 12 years old)

31/12/2024

7PM Welcome Cocktails / 8PM Dinner

W VERBIER



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