



Oysters and sushi aperitif

(1,2,3,4,5,7,8,9,12,13,14)

Prawns and burrata bomba, oscietra caviar, basil butter

(3,5,7,14)

Seared langoustine tataki, tarragon mayonnaise,  
salmon eggs, soya and samphire jelly

(2,3,4,5,9,12,13,14)

Poached wild sea bass, celeriac purée,  
saffron mousse, citrus jelly

(1,5,7,14)

Filet mignon of dry-aged Luma beef, chestnut purée,  
porcini raviolo, truffle, veal jus

(1,2,4,7,14)

Mini baba with rosé champagne, passion fruit whipped cream,  
pink pepper meringue

(A,2,4,7)

Hazelnut dacquoise, caramel chocolate ganache,  
blood orange sorbet, hazelnut cream, blood orange caviar

(2,4,7,10)

CHF 795 per person

CHF 220 per child (4 to 12 years-old)

7PM Welcome drinks

8PM Dinner

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

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. Soybean, 14. Sulfur dioxide

**W VERBIER**

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