



In the Valaisan dictionary*: Bô? or Bô!
can be used in the interrogative or exclamatory form;
it indicates surprise or astonishment.

BÔ! SIGNATURE COCKTAIL
CHF 19

GARDEN'S DELIGHTS

Starters

LES LÉGUMES DZÉ

- Seasonal green vegetables
- Pea purée

CHF 28 (V,1)

LA SALADE PART EN BRICOLE

- Radicchio
- Mango and stracciatella
- Basil and chia seeds

CHF 30 (V,7,10,14)

LES ASPERGES D'ICI

- Seasonal asparagus and fresh peas
- Mushroom mayonnaise
- Sesame dressing

CHF 32 (V,2,4,9,12,13,14)

GAZPACHO QUÉ FÉ HO

- Melon and cucumber gazpacho
- Heirloom tomatoes and olive oil caviar
- Serac snow

CHF 26 (V,7,10,14)

CIAO, BONNE LA BOMBE !

- Steamed prawns bomb
- Mushrooms dashi
- Nori seaweed and lemon caviar

CHF 32 (2,3,5,13)

LE CRABE OU BIEN ?

- Crab, apple pickles
- Yogurt spheres and salmon eggs

CHF 38 (3,5,7,14)

AH Y É LA LE FOIE GRAS

- Pan-fried foie gras
- Seasonal fruits
- Balsamic caviar and eel foam

CHF 34 (5,7,14)

TORTELLONI DES CHALETS

- Tortelloni with duck leg confit and mint
- Chicken consommé with lemon balm and fresh herbs

CHF 32 (1,2,4,7,13)

THE HOMEMADE BREAD

- Loaf of bread of the day
- Seasoned butter

CHF 6 (2,7)

VERBIER'S LAITERIE

Cheeses

- Cheese plate
- Their homemade accompaniments

CHF 23 (2,7,10,14)

TREASURES OF THE SEA

Fishes

YÉ FANTASTIQUE LE BAR

- Fillet of sea bass and pomelo and basil curry
- Jerusalem artichoke purée

CHF 66 (1,2,4,5,13)

ÇA JOUE LA LOTTE

- Pan-fried monkfish
- Green apple granita
- White citrus butter and chard

CHF 56 (3,5,7)

L'EST T'Y BON LE SAUMON

- Torched swiss salmon
- Coconut cream with mussels
- Shiso leaves

CHF 52 (1,5,8)

ON A SWEET NOTE

Desserts

TCHEU LE CAFÉ GOURMAND

- Café gourmand
- Selection of mignardises from our pastry Chef

CHF 22 (2,4,7,10,13)

CHOCO BANANA OU QUOI ?

- Organic chocolate mousse Duarte 70%
- Crunchy cacao nibs and caramel
- Banana sorbet, caramelized banana

CHF 23 (2,4,7,10,13)

ADJEU LE VACHERIN !

- Vacherin, kiwi gel, kiwi sorbet, candied rhubarb
- Double cream, meringue

CHF 22 (4,7)

FLAVORS OF THE LAND

Meats

L'ENTRECÔTE, DON ?

- Lamb entrecôte
- Morels, celery and black garlic oil

CHF 58 (1,7,10,14)

LE FILET MIGNON D'EN HAUT

- Filet mignon and pepper sauce
- Feta and eggplant purée
- Sautéed kale and candied leeks

CHF 68 (1,7,12,14)

LE TARTARE D'HÉRENS

- Hérens breed beef tartar
- Squid ink crisps
- Fries and truffle mayonnaise

CHF 66 (2,4,5,7,8,9,13,14)

LE VEAU 2 HEURES DE TEMPS

- Veal entrecôte cooked at 52°C
- Zucchini and basil purée
- Pak choï and veal jus infused with star anise

CHF 64 (1,2,7,13)

TÔ ! LA FRAISE W

- Madeleine biscuit with olive oil and lime
- Strawberry and olive oil coulis
- Light vanilla cream, strawberry sorbet

CHF 20 (2,4,7,10)

T'AS OÙ LES VIGNES ?

- Gramona Vi de Glass Gewürztraminer

5 CL
CHF 19

BÔ LA MONTAGNE !

- MR Mountain Wine, Telmo Rodriguez

5 CL
CHF 16

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

Origin of meat and fish | Salmon, beef: Switzerland | Foie gras, duck, monkfish, mussels, sea bass, veal: France | Prawns: Vietnam
| Crab: Norway | Lamb: Ireland

Nutritional Information | 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. Soybean, 14. Sulfur dioxide