



XMAS EVE DINNER

FOIE GRAS MI-CUIT

Gingerbread biscuit, hazelnut praline,
quince jam, camomile sorbet.

T'AS OÙ LA PÊCHE

John Dory filet poached, mint stock,
red prawn dumpling, warm winter leaves salad and bisque foam.

ÇA JOUE LE FILET

Pan-fried aged Luma beef tenderloin with butter, wild mushrooms,
stewed red onion, Valais cured ham.
Puff pastry crust, black Périgord truffle.

TÔ LE CACAO

Cocoa pod, cream infused with cocoa nibs.
Chocolate sponge cake, salted butter caramel, mango jelly, and cocoa sauce.
Caramel sorbet.

CHF 285 CHF per person

CHF 85 per child (4 - 12 years old)

24/12/2024

FROM 7PM TO 10.30PM

W VERBIER



W VERBIER