



**ENJOY
YOUR CHRISTMAS EVE!**

IN THE RESORT

| RESTAURANTS | PHONE | PRICES | MENU | HOW TO BOOK | COMMENTS |
|-----------------------|------------------|--------|---------------------------|--|------------------------|
| La Cordée | +41 27 775 45 00 | 195.- | Below | By phone or email restaurant@hotelcordee.com | Price excluding drinks |
| Intenso | +41 27 565 69 05 | Below | Below | By phone or email verbier@intensoitalianfood.ch | Price excluding drinks |
| Le Chalet d'Adrien | +41 27 771 62 00 | 150.- | This link | By phone or email information@chalet-adrien.com | Price excluding drinks |
| Bô | +41 27 472 88 88 | 795.- | Below | By phone or email E.bfwverbier@whotels.com | Price excluding drinks |

All the menus are listed below

La Cordée



CHRISTMAS MENU

Amuses bouches

Swiss sturgeon gravlax, with Persian blue salt, buffalo cream infused with Buddha's hand, sliced with Verbier spruce oil

Pan-fried foie gras escalope and young artichokes in Mère Brazier style, colonnata bacon and artichoke foam, crispy tuile biscuit with Sichuan pepper

Line-caught sea bass roasted over a wood fire, parsleyed cockle juice, ratte du Touquet and candied carrot tops

Piece of milk-fed veal with morels, chestnuts and flame-roasted parsnips, reduced cooking jus with old porto wine and hibiscus

Crispy Christmas log with dark Jamaican chocolate, caramelized Piedmont hazelnuts and aged rum cream

Mignardises

Kids menu and vegetarian menu are available on request

195 chf
(hors boissons)

LIVE MUSIC

Intenso **TONY LO SAX & PALOMA GRUESO**

TO BOOK YOUR TABLE:
RESTAURANT@HOTELCORDEE.COM +41(0)27 776 45 00



Suggestions for Christmas

Starters

| | |
|---|------|
| Croccantino of foie gras with aged balsamic vinegar, Piedmont hazelnut shards, Vesuvian apricot jam and a salad of raw vegetables | 31.- |
| Heart of smoked salmon, pink pepper, lime, cubed avocado and sour sheep's cream | 29.- |

Dishes

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|---|------|
| Veal osso buco, saffron risotto and its short jus | 49.- |
| Venison medallions, roasted squash, candied chestnuts, cabbage, mushrooms and foie gras sauce | 56.- |

Dessert

| | |
|---|------|
| Selection of your choice of panettone with mascarpone cream | 12.- |
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BÔ!



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

Rue de Médran 70 - 1936 Verbier - T. +41 27 472 88 88 - E. bf.wverbier@whotels.com