



**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 <a href="mailto:restaurant@hotelcordee.com">restaurant@hotelcordee.com</a>	Price excluding drinks
Intenso	+41 27 565 69 05	Below	Below	By phone or email <a href="mailto:verbier@intensoitalianfood.ch">verbier@intensoitalianfood.ch</a>	Price excluding drinks
Le Chalet d'Adrien	+41 27 771 62 00	150.-	<a href="#">This link</a>	By phone or email <a href="mailto:information@chalet-adrien.com">information@chalet-adrien.com</a>	Price excluding drinks
Bô	+41 27 472 88 88	285.-	Below	By phone or email <a href="mailto:E.bfwverbier@whotels.com">E.bfwverbier@whotels.com</a>	Price excluding drinks
Le Rouge	+41 27 771 80 00	49.-	Below	By phone or website <a href="#">Le Rouge Booking</a>	Price excluding drinks
Frenchie Verbier	+41 27 775 40 00	180.-	Below	By phone or mail <a href="mailto:restaurant@experimentalchalet.com">restaurant@experimentalchalet.com</a>	Price excluding drinks

*All the menus are listed below*

## La Cordée



**La Cordée**

BRASSERIE

### 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

**DON POLO SAX & PALOMA GRUESO**

Intenso

TO BOOK YOUR TABLE:

RESTAURANT@HOTELCORDEE.COM +41(0)27 776 46 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*

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](mailto:bf.wverbier@whotels.com)

**49.- Menu**

**Buck's Fizz**

**Turkey ballotine**

**stuffed with dried fruits and walnuts**

pigs in blankets, Brussel's sprouts wrapped in bacon,  
parsnip purée, roasted potatoes,  
cranberry sauce, Yorkshire pudding & gravy

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**Ballottine de dinde**

**farcie fruits secs et noix**

saucisse roulée au bacon, choux de Bruxelles au lard,  
purée de panais, pomme de terre rôties,  
sauce cranberry, Yorkshire pudding & jus corsé



**Christmas pudding & custard**

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**Christmas pudding & crème anglaise**

FRENCHIE  
VERBIER

## **MENU DE NOËL CHRISTMAS MENU**

Amuses Bouches  
Nibbles

Tartare de truite fumée, bergamote, raifort & sabayon à l'huile  
de ciboulette

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Smoked trout tartare, bergamot, horseradish & chive oil sabayon

Lotte, topinambours caramélisés & beurre blanc au tosazu

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Monkfish, caramelized Jerusalem artichoke & tosazu beurre blanc

Volaille contisée à la truffe, salsifis au miel & aux épices,  
sabayon café et ail noir

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Truffle-studded poultry, honey & spice salsify, coffee & black garlic  
sabayon

Banoffee

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Banoffee

Mont-blanc yuzu

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Yuzu MONT BLANC

EN CAS D'ALLERGIES, MERCI D'EN INFORMER UN MEMBRE DU PERSONNEL. PRIX EN CHF TVA 7% ET SERVICE COMPRIS