



**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

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 bolssons)

LIVE MUSIC
DON POLO SAX & PALOMA GRUESO

TO BOOK YOUR TABLE:
RESTAURANT@HOTELCORDEE.COM +41(0)27 776 46 00

Intenso



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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