

**CELEBRATE
NEW YEAR'S EVE!**

VERBIER

RESTAURANTS	PHONE	PRICES	MENU	HOW TO BOOK	COMMENTS
La Cordée	+41 27 775 45 00	375.-	Below	By phone or by email restaurant@hotelcordee.com	Price excluding drinks
Intenso	+41 27 565 69 05	250.- 110.-	Below	By phone or email verbier@intensoitalianfood.ch	Price excluding drinks
Marlenaz	+41 27 771 54 41	239.-	Below	By phone or email info@marlenaz.com	Price excluding drinks
Le Chalet d'Adrien	+41 27 771 62 00	650.-	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
Eat-hola	+41 27 472 88 88	595.-	Below	By phone or email E.bfwverbier@whotels.com	Price excluding drinks
La Channe	+41 27 771 15 75	265.-	Below	By phone or email info@lachanne-verbier.ch	Price excluding drinks

VAL DE BAGNES

RESTAURANTS	PHONE	PRICES	MENU	HOW TO BOOK	COMMENTS
La Giétroz	+41 27 776 11 84	64.-	Below	By phone or by email info@hotel-gietroz.ch	Price excluding drinks

All the menus are listed below

La Cordée



NEW YEAR'S EVE MENU

Canapés et mises en bouches

Yellowtail smoked with pine and mountain hay, crumbled sea urchin, picholine virgin oliveoil, Corsican citron pomegranate, green Sichuan pepper, powdered winter nettle

Semi-cooked foie gras marbled with truffles, crispy rice with gomasio, a mixture of precious peppers, roasted quince and fouace

Roasted turbot with timut, black salsify glazed with pumpkin jus and emulsion, Champagne and caviar butter

Half mourning Black leg chicken from Gruyère, truffled yellow wine jus, roots and tubers roasted over a wood fire, crispy voatsiperifery pepper

Cheese Tête de Moine AOP and roasted pear with mulled wine spices

Coconut illusion with a mango, passionfruit melt center and a shot of mandarinello

Mignardises

Kids menu and vegetarian menu are available on request

375 chf
(hors boissons)

LIVE MUSIC DON POLO SAX & PALOMA GRUESO

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

Intenso

IN
TEN
SO

by my Italian chef

New Years menu at 250.- per person

Amuse-Bouche

Crunchy basket with Andria IGP burrata cream and Oscieta Italian caviar
Panier croquant à la crème de burrata d'Andria DOP et caviar italien Oscieta

Entrées / Starters

Red Mazzara del Vallo shrimp marinated in citrus, Sicilian avocado cream, orange
supremes and bottarga
*Crevettes rouges de Mazzara del Vallo marinées aux agrumes, crème d'avocat sicilienne,
suprêmes d'orange et bottarga*

Tomno vitellato

Mediterranean red tuna with Cetara anchovy mayonnaise, Pantelleria caper crumble,
veal and yuzu sauce
*Thon rouge de la Méditerranée avec mayonnaise aux anchois de Cetara, crumble de câpres
de Pantelleria, veau et yuzu sauce*

Main course / Plat

Beef fillet Rossini style

Fillet of beef cooked at low temperature,
potato and wild mushroom millefeuille, spinach purée, foie gras sauce and Piedmont black truffle
Filet de bœuf à la Rossini
*Filet de bœuf cuit à basse température,
millefeuille de pommes de terre et de champignons sauvages, purée d'épinards, sauce au foie gras et truffe noire du
Piémont*

Dessert

'Ricotta and pear' by our master pastry chef Sal de Riso
on a bitter hot chocolate

*"Ricotta et poire" par notre maître pâtissier Sal de Riso
sur un chocolat chaud amer*

Almond Ricciarelli from Siena and artisanal nougat from Venice
Ricciarelli aux amandes de Sienne et nougat artisanal de Venise

Soft drink, hot beverages and limoncello included
Boissons non alcoolisées, boissons chaudes et limoncello inclus

Intenso

**IN
TEN
SO**

Young Italian Food

New Years menu at 110.- per person

31st December - 6 pm

Amuse-Bouche

Traditional Neapolitan Margherita pizza
Pizza traditionnelle napolitaine Margherita

Entrées / Starters

Parma ham DOP 18 months and buffalo campana mozzarella DOP
Jambon de Parme DOP 18 mois et mozzarella de bufflonne campana DOP

Burrata from Andria IGP and datterino tomatoes
Burrata d'Andria IGP, tomates datterino et basilic

Smoked salmon, lime cream and pink peppercorn
Saumon fumé, crème de citron vert et poivre rose

Homemade focaccia
Focaccia maison

Neapolitan eggplant Parmigiana
Parmigiana d'aubergines à la parthénopéenne

Main course / Plat

Risotto with wild mushrooms and Piedmont black truffle
Risotto aux champignons de bois et truffe noire du Piémont

Dessert

Selection of our Sal de Riso panettoni
Sélection de nos panettoni de Sal de Riso

Marlenaz



New Year's Eve
MENU

Assortiment d'amuse-bouches

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Queue de homard laquée à la bisque,
mosaïque de poireaux d'hiver, sauce
marbrée crémeuse et caviar végétal

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Fondue traditionnelle Suisse
aux truffes ou aux morilles sauvages
OU
Coeur de filet de bœuf Suisse cuit au grill,
morilles sauvages farcies au foie gras,
polenta crémeuse et jus réduit
(+24CHF)

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Nuage de Vacherin Suisse, condiments
poire du valais, pécan et shot de Williamine

-

Le Trompe l'œil "pomme de pin des Alpes
Suisse" aux saveurs réconfortantes

Une coupe de Champagne
Eau minérale
Un café / thé

239 chf / personne



NEW YEAR'S EVE DINNER

APPETIZER
Oysters and sushi

CAVIAR!
Oscietra caviar, homemade ricotta, salicornia gel,
squid ink sponge cake, and sour chantilly cream.

LANGOSTINE CARPACCIO
Lobster oil mayonnaise, blood orange supremes,
green apple gel, passion fruit crisp, and salmon roe.

TA TI VU LA LOTTE ?
Steamed monkfish, pan-fried lobster tail, carrots in textures.
Bouillabaisse consommé.

BÔ! LE BŒUF
Wagyu beef ribeye, chestnut purée, gnocchi,
glazed morels, Périgourdine sauce, Périgord black truffle.

CHOU OU BIEN ?
Choux bun, walnut ice cream, Tahitian vanilla ganache, Alba truffle.

ICED VACHERIN
Piña Colada.

CHF 795 per person
CHF 220 per child (4 to 12 years old)
31/12/2024
7PM Welcome Cocktails / 8PM Dinner

W VERBIER

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

EAT—HOLA

TAPAS BAR

NEW YEAR'S EVE DINNER

APPETIZER

Oysters, sea urchins and foie gras

SMOKED RED PRAWNS

Almond cream, Sevruga caviar

PERUVIAN KING CRAB "CAUSA"

Avocado and yellow pepper emulsion

DEER STEAK

With Périgord black truffle

CRISPY WHITE CHOCOLATE BALL

Passion fruit sorbet

STRAWBERRY AND CHANTILLY ROLL CAKE

Sangria sorbet

CHF 595 per person

CHF 220 per child (4 - 12 years old)

7PM Welcome cocktail

8PM Dinner

W VERBIER

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La Channe by Marco Bassi

Verbier

Menu du 31 décembre 2024

Price 265.-per person

Langoustines & caviar

Langoustine tails marinated in lime, crab salad and tuna tartare with a hint of horseradish, caviar grains, smooth avocado cream and iceberg salad

Scallops & tartufo bianco

On a cream of winter roots, tender gnocchi of Agria potatoes, raw and roasted scallops with fleur de sel , slices of Alba tartufo bianco

Beef, foie gras & black truffle

Swiss beef aged on the bone for 6 weeks in 3 ways: roasted, simmered and in tartare, foie gras torchon and a generous shavings of black truffle

Chocolate & Hazelnuts



Gourmet salad
(foie gras, duck breast)

Chinese fondue
Homemade sauces
French fires

Exotic puff pastry

CHF 64.00 per person