

**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
Bô	+41 27 472 88 88	250.-	Below	By email bf.wverbier@whotels.com	80 per child (ages 4 to 12)
Eat-Hola Tapas	+41 27 472 88 88	225.-	Below	By email bf.wverbier@whotels.com	80 per child (ages 4 to 12)

La Cordée


La Cordée
RESTAURANT
Christmas

Amuse-bouches

—

Homard fumé aux écorces d'agrumes, radis croquants,
crèmeux de brocolis, blinis de Sarrasin
Smoked lobster with citrus zest, crunchy radishes,
creamy broccoli, and buckwheat blinis.

Tartelette de champignons et noix du Piémont,
œuf parfait, émulsion cappuccino des bois
Mushroom and Piedmont hazelnut tartlet,
perfect soft-boiled egg, woodland cappuccino emulsion

—

Saint-Jacques rôties au beurre noisette, voile de Pata Negra,
risotto de céleri à la truffe noire, émulsion de cresson
Roasted scallops with hazelnut butter, Pata Negra veil,
black truffle celery risotto, watercress emulsion

Volaille de la ferme « Nant d'Avril »,
sauce suprême aux morilles,
mille-feuille de pomme-de-terre,
champignons de Paris confits et croustillant d'avoine
"Nant d'avril" farm poultry, morel supreme sauce,
potato mille-feuille, Paris mushroom confit, and oat crisps

—

Bûche de Noël à la vanille de Tahiti,
glace au caramel beurre salé, streusel au cacao
Tahitian vanilla Yule log salted caramel ice cream,
cocoa streusel

—

Mignardises maison
Homemade sweets

195 chf
(hors boissons)

—

POUR TOUTE RÉSERVATION
TO BOOK YOUR TABLE
restaurant@hotelcordee.com
+41 (0) 27 775 45 00

Menu enfant et Menu végétarien sont disponibles sur demande
Kids menu and vegetarian menu are available on request

BÔ



CANNELLONI D'ICI

Chard cannelloni, prawns, foie gras,
duck jus, lemon jelly
(1,2,3,7,12,13,14)

T'AS OÙ LA PÊCHE

Poached sea bass and salmon duo,
Jerusalem artichoke purée, lemon white butter, salmon eggs
(5,7,14)

ÇA JOUE LE FILET

Luma beef fillet, wild mushroom and potato purée,
green asparagus, veal jus with truffle
(1,7,14)

TÔ LES DELICES

Gingerbread mousse, 70% chocolate biscuit,
macademia walnut praline, cinnamon pear sorbet
(2,4,7,10)

CHF 250 per person

CHF 80 per child (4 to 12 years-old)

7PM - 10.30PM

Please let us know of any allergies or special dietary requirements.

Allergens. 1. Celery, 2. Gluten, 3. Shellfish, 4. Egg, 5. Fish, 6. Lupine,
7. Milk, 8. Mollusk, 9. Mustard, 10. Nut, 11. Peanut, 12. Sesame seed, 13. Soybean, 14. Sulfur dioxide

W VERBIER

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

Eat Hola Tapas

EAT—HOLA

TAPAS BAR



Light cream of Jerusalem artichoke,
scallop and crispy fried egg
(1, 2, 4, 7, 8)

Cannelloni of truffled poultry "à la Barcelonina"
(A, P, 1, 2, 4, 7, 14)

Veal blanquette with truffle and bread crust
(A, P, 1, 2, 7, 9, 14)

Chestnut ice cream, Ocumare cocoa flan,
honey-roasted almond mousse
(4, 7, 10)

225 CHF per person

80 CHF per child (4 to 12 years-old)

7PM - 10.30PM

Please let us know of any allergies or special dietary requirements.

Allergens. A. Alcohol, 1. Celery, 2. Gluten, 3. Shellfish, 4. Egg, 5. Fish, 6. Lupine,
7. Milk, 8. Mollusk, 9. Mustard, 10. Nut, 11. Peanut, 12. Sesame seed, 13. Soybean, 14. Sulfur dioxide

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