

**CELEBRATE
NEW YEAR'S EVE!**

IN THE RESORT

RESTAURANTS	PHONE	PRICES	MENU	HOW TO BOOK	COMMENTS
Taratata	+41 27 771 65 00	208.-	Below	link	Price excluding drinks
La Cordée	+41 27 775 45 00	375.-	Below	By phone or by email restaurant@hotelcordee.com	Price excluding drinks
Bô	+41 27 472 88 88	795.-	Below	By email bf.wverbier@whotels.com	220.- per child (4 to 12 years old)
Eat Hola Tapas	+41 27 472 88 88	595.-	Below	By email bf.wverbier@whotels.com	220.- per child (4 to 12 years old)
Table d'Adrien	+41 27 771 62 00	490.-	Below	By phone	-

Taratata



La Cordée



La Cordée New Year's Eve

Amuse-bouches

—
Carpaccio de Bar de ligne, oursin et pickles de fenouils,
vinaigre de balsamique blanc
Line-caught Sea Bass Carpaccio with Sea Urchin and
Fennel Pickles, White Balsamic Vinegar

—
Foie gras grillé, velouté de topinambours toastés,
croustillant au sésame, pomme granny, brioche feuilletée
Grilled Foie Gras, Creamy Toasted Jerusalem Artichoke Veloute,
Sesame Crisp, Granny Smith Apple, Puff Pastry

—
Saint-Pierre de ligne grillé, poireaux fondants au beurre,
algues et coquillages en salade, beurre blanc au Satay
Grilled Line-caught John Dory, Buttery Leeks,
Seaweed Shellfish Salad, Satay White Butter Sauce

—
Côte de veau en persillade,
cannelloni d'épinards et champignons
gratinés au vieux parmesan, jus truffé
Veal Chop with Persillade,
Spinach and Mushroom Cannelloni Gratin
with aged Parmesan, Truffle Jus

—
Ananas rôti au miel vanillé,
baba au rhum arrange,
sorbet citron vert
Roasted Pineapple with Vanilla Honey,
Rum Baba,
Key Lime Sorbet

—
Mignardises maison
Homemade sweets

375 chf

(hors boissons)

—
LIVE MUSIC
DON POLO SAX & PALOMA GRUESO

—
DÉBUT DE SOIRÉE 19:00
EVENING STARTS AT 7:00 PM

—
POUR TOUTE RÉSERVATION
TO BOOK YOUR TABLE
restaurant@hotelcordée.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



Oysters and sushi aperitif
(1,2,3,4,5,7,8,9,12,13,14)

Prawns and burrata bomba, oscietra caviar, basil butter
(3,5,7,14)

Seared langoustine tataki, tarragon mayonnaise,
salmon eggs, soya and samphire jelly
(2,3,4,5,9,12,13,14)

Poached wild sea bass, celeriac purée,
saffron mousse, citrus jelly
(1,5,7,14)

Filet mignon of dry-aged Luma beef, chestnut purée,
porcini raviolo, truffle, veal jus
(1,2,4,7,14)

Mini baba with rosé champagne, passion fruit whipped cream,
pink pepper meringue
(A,2,4,7)

Hazelnut dacquoise, caramel chocolate ganache,
blood orange sorbet, hazelnut cream, blood orange caviar
(2,4,7,10)

CHF 795 per person
CHF 220 per child (4 to 12 years-old)
7PM Welcome drinks
8PM Dinner

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 Madran 70 - 1936 Verbier - T. +41 27 472 88 88 - E. bfwverbier@whotels.com

Eat Hola Tapas

EAT—HOLA

TAPAS BAR

Oyster and sushis

(2, 3, 4, 5, 8, 10, 11, 12, 13, 14)

Foie gras with Xeres and oysters "Fines de Claire"

(A, 2, 7, 8, 14)

Potato mousse, marrow and caviar

(A, 1, 4, 5, 7)

Turbot fillet, mushroom ravioli

(1, 2, 4, 5, 7, 14)

Wagyu fillet in truffle blanching with garden vegetables

(P, 1, 7, 10, 14)

Meringue milk ice cream, crispy golden rice powder

(4, 7, 10)

Chocolate custard, coconut ice cream and soft curry

(4, 7, 13)

CHF 595 per person

CHF 220 per child (4 to 12 years-old)

7PM - Welcome cocktail

8PM - Dinner

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

P. Pork, 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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Table d'Adrien

Omble Chevalier

*Omble chevalier du lac Mariné,
légumes croquants du Valais
Grains de Caviar, Caillé de la laiterie d'alpage*

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Bœuf Wagyu

*Bœuf Wagyu en carpaccio, Aubergine, Concombre,
Sésame et Shiso croustillant*

-

Langoustine

*Tortelli aux Langoustines, Poireaux
Crème de Tourteau*

-

Turbot

*Turbot rôti, Beurre de Noisettes, Chou-Fleur
Sauce Miel & Piment*

-

Volaille & Truffe

*Volaille de Bresse rôtie, Truffe noire
Epinards, Sauce périgourdine*

-

Chocolat, Châtaigne & Mandarine

Créations du Chef Pâtissier