

brasserie le V

Lunch between 12:00pm to 1:45pm

Dinner between 7:00pm to 10:00pm

Seasonal soup of the day	... 18
Winter salad and Verbier cheese vinaigrette	... 21
Eggplant caviar, almond tofu and puffed rice (Vegan)	... 25
Egg, potato espuma, caramelized onions and bacon from Valais	... 23
Salmon gravlax, horseradish cream and Granny smith	... 29
Cured and dried meat from Valais, mountain cheeses	... 30
Dried meat plate	... 33
Vitello tonnato, caper powder and parsley pesto	... 32
Fondue with cheeses from Verbier creamerie	... 32
Ricotta and parmesan gnudi, green sauce and guanciale	... 32
Napolitan pasta - Bolognese pasta	... 28 - 30
Tagliolini with red pesto and Pecorino Romano	... 32
"V" garganelli (2 people minimum) per guest.	... 35
Sea bass fillet a la plancha, cabbage puree and burnt garlic	... 55
Chicken supreme, mushroom cream and snacked eryngii	... 48
Veal schnitzel	... 59
Italian beef tartar, toasts and french fries	... 49
Selection of cheeses from Verbier creamerie	... 18
Spicy french toast, caramelized apples and salted almond ice cream	... 18
Chocolate espuma, crumble and vanilla ice cream	... 18
Apricot sorbet and "moitié-moitié"	... 18
Pear sorbet and <i>Williamine</i>	... 18
Homemade sorbets and ice creams (per scoop)	... 7