

brasserie le V

Lunch between 12:00pm to 1:45pm

Dinner between 7:00pm to 10:00pm

Starters

Seasonal soup of the day ...	18
Seasonal salad ...	21
Bagnes cheese arancini, spicy mayonnaise ...	26
Egg, potato espuma, caramelized onions and guancial ...	23
Cured and dried meat from Valais, Bagnes cheese ...	30
Dried meat plate ...	33
Wild langoustine carpaccio, aioli and mango puree ...	35
Scallops, green apple emulsion and black garlic ...	36
Vitello tonnato, capers powder and parsley pesto ...	32
Cheese fondue (from Verbier creamerie) ...	32

Main courses

Homemade agnolotti del plin, beef juice and cream of celery ...	36
Tagliolini with red pesto and Pecorino Romano ...	30
"V" garganelli (2 people minimum) per guest. ...	35
Sea bass fillet a la plancha, cabbage puree and roasted garlic ...	55
Caesar-style chicken supreme ...	48
Veal schnitzel ...	59
Crispy suckling pig, potato cream and cavolo nero ...	65
Italian beef tartar, toasts and french fries ...	49
Dry-Aged rib steak (250grs) ...	65

Desserts

Cheeses selection from Verbier creamerie ...	18
Galloni cherries and vanilla ice cream ...	18
Chocolate espuma, crumble and vanilla ice cream ...	18
Cheesecake and red fruits ...	18
Apricot sorbet and "moitié-moitié" ...	18
Pear sorbet and <i>Williamine</i> ...	18
Homemade sorbets and ice creams (per scoop) ...	7