

brasserie le V

Dinner between 7:00pm to 10:00pm

Starters

Seasonal soup of the day	...	18
Seasonal salad	...	21
Egg, potato espuma, caramelized onions and guancial	...	25
Langoustines carpaccio, apricot coulis and aioli	...	29
Crispy chicken, spicy asian sauce	...	25
Hérens beef tataki, soy mayonnaise	...	32
Cured and dried meat from Valais, Bagnes cheese	...	30
Dried meat from Valais	...	33
Cheese fondue (from Verbier creamerie)	...	32 (add truffle ... 25)

Main courses

Tagliolini with pesto and parmesan cream	...	32
Homemade spinach and ricotta ravioli	...	37
Pulled lamb pappardelle	...	39
"V" garganelli (2 people minimum) per guest.	...	37 (add truffle ... 25)
Scallops and saffron risotto	...	49
Wild bass fillet, yellow curry and coconut broth	...	55
Chicken breast, cabbage declination	...	42
Crispy suckling pig, jerusalem artichoke puree	...	60
Veal schnitzel	...	55
Irish steak, dry aged (200grs)	...	59
Italian beef tartar, toasts and french fries	...	51

Desserts

Cheeses selection from Verbier creamerie	...	18
Double cream of Gruyère, raspberries and meringue	...	18
Chocolate espuma, crumble and vanilla ice cream	...	18
Apricot cheesecake	...	18
Apricot or pear sorbet and "moitié-moitié"	...	18
Homemade sorbets and ice creams (per scoop)	...	8