

brasserie le V

Starters

Soup of the day	...	18	
Seasonal salad	...	19	
Perfect egg, parmesan cream	...	25	(truffe suppl. ... 25)
Prawn tempura, tartar sauce	...	27	
Vitello tonnato	...	29	
Salmon tartare and guacamole	...	27	
Foie gras terrine, brioche bread and onion confit	...	35	
Cured and dried meat from Valais, Bagnes cheeses	...	30	
Dried meat from Valais	...	33	

Specialities

Cheese fondue from Verbier creamerie	...	32	(truffle suppl. ... 25)
Fondue chinoise (2 people min.) per guest	...	54	(meat suppl. ... CHF 15/100gr)
"V" garganelli (2 people min.) per guest	...	39	(truffe suppl. ... 25)

"Homemade" pasta

Potato gnocchi alla sorrentina	...	33	
Tagliolini cacio e pepe	...	33	
Pappardelle with prawns	...	41	
Veal ravioli, burro e salvia	...	37	
Tagliatelle with veal ragout	...	33	
Saffron risotto with marrow medallion	...	37	

Main courses

Scallops, champagne sauce	...	49	
Sea bass fillet a la plancha, beurre blanc	...	55	
Galletto al mattone, grilled potatoes	...	48	
Osso bucco and creamy polenta	...	48	
Italian style beef tagliatta	...	55	
Beef fillet tartar, toast and chips	...	49	
Veal schnitzel	...	50	

Desserts

Cheeses selection from Verbier creamerie	...	18	
French apple tart with vanilla ice cream	...	18	
Sicilian style cannoli	...	18	
Chocolate pear panna cotta	...	18	
Tiramisu	...	18	
Apricot or pear sorbet and "moitié-moitié"	...	18	
Homemade sorbets and ice cream (per scoop)	...	6	