

brasserie le V

Starters

Seasonal soup of the day	...	19
Seasonal salad	...	21
Œuf parfait, parmesan cream	...	26 (add truffle ... 25)
Prawn tempura, tartar sauce	...	28
Salmon tartare and guacamole	...	28
Vitello tonnato	...	30
Foie gras terrine, brioche bread and onion confit	...	36
Cured and dried meat from Valais, Bagnes cheese	...	34
Dried meat from Valais	...	35

"Homemade" pasta

Potato gnocchi alla sorrentina	...	34
Tagliolini with black truffle	...	43
Pappardelle with prawns	...	43
Pulled veal ravioli, burro e salvia	...	39
Tagliatelle with veal stew	...	34
Saffron risotto with marrow medallion	...	38

Specialities

Cheese fondue (from Verbier creamerie)	...	33 (add truffle ... 25)
Fondue chinoise (2 people minimum) per guest	...	54 (add 100gr meat ... 15)
"V" garganelli (2 people minimum) per guest.	...	40 (add truffle ... 25)

Main courses

Scallops, champagne sauce	...	50
Sea bass fillet a la plancha, beurre blanc	...	56
Galletto al mattone, grilled potatoes	...	49
Osso buco and creamy polenta	...	49
Veal schnitzel	...	50
Beef burger, Bagnes cheese	...	46
Italian style beef tagliata	...	56
Beef fillet tartare, toasts and french fries	...	49

Desserts

Cheeses selection from Verbier creamerie	...	18
Thin apple pie and vanilla ice cream	...	18
Apricot panna cotta	...	18
Tiramisu	...	18
Rum baba	...	18
Apricot or pear sorbet and "moitié-moitié"	...	18
Homemade sorbets and ice creams (per scoop)	...	7