



AU VIEUX VERBIER

The menu

*Prices in Swiss francs, 8.1 % VAT included. Meat and fish dishes
come with a salad and the side dish of the day.*

COLD STARTERS

	PORTION	SMALL
Tomato and pineapple gazpacho, black olive cake	15.-	
Vitello tonnato	28.-	
Tuna sashimi	28.-	
Sea bream ceviche with citrus and coconut milk	24.-	
Terrine of duck foie gras with pinot jelly, nuts and apricot seasonings	35.-	
Strawberries with parmesan cheese, basil and balsamic	16.-	
Assorted cured meat and cheese platter from Valais	32.-	19.-
Platter of cured meat from Valais	35.-	20.-
Iberian Serrano cured ham	35.-	20.-

WARM STARTERS

Snails with garlic butter and panko	15.-
Artichoke soup with curry seasonings	15.-
Poached egg with corn cream and chorizo crumble	18.-
Vegan gyozas with soy and honey sauce	19.-

SALADS

	PORTION	SMALL
Hot goat cheese salad with honey vinegar	28.-	16.-
Seasonal Vieux Verbier salad	28.-	
Fresh chanterelle mushroom salad	28.-	16.-

FISH

Served with a salad and the side dish of the day.

Sea bream fillet with chimichurri sauce	39.-
Salmon fillet with saffron cream sauce	36.-

PASTA

Served with a salad.

Tagliatelle with pesto and local cured ham	28.-
Tagliatelle with Neapolitan sauce	24.-
Tagliatelle with black truffle	42.-

MEAT

Served with a salad and the side dish of the day.

Lamb fillet with garlic cream sauce	46.-
Local veal sirloin	52.-
Traditional home-made beef fillet tartare	39.-
Black angus beef fillet	56.-
Hérens beef cheeseburger with bacon and barbecue sauce	29.-
Sliced chicken with lemon cream	28.-
Duck breast with black cherry sauce	42.-
The Gallows, speciality of the house, beef fillet	56.-
<i>price per person, 250 g (9 ounces), grilled then flambéed in front of you</i>	
Morel mushroom sauce	10.-
Pepper sauce	6.-

FONDUES

Bagnes cheese fondue	29.-
Tomato cheese fondue	31.-
Fondue with summer black truffle	42.-

FOR CHILDREN

Ground beef, chips	16.-
Chicken nuggets, chips	16.-
Tagliatelle al pomodoro	12.-

DESSERTS

Crème brûlée with vanilla	13.-
Local apricot clafoutis	10.-
Chocolate mousse	13.-
French toast with caramel sauce and vanilla ice cream	15.-
Toblerone pastilla and vanilla ice cream	15.-
Strawberry and passion fruit pavlova	15.-
Swiss chocolate fondue with fruits and marshmallows	18.-
Valrhona chocolate fondant with vanilla ice cream	18.-
Café gourmand, coffee and four mini desserts	16.-
Swiss Rock gourmand	18.-
Morello cherries in kirsch	18.-

ICE CREAM AND TARTS

Scoop of ice cream	4.-
<i>vanilla, strawberry, chocolate, coffee, pear, apricot, lemon, raspberry</i>	
Iced coffee	14.-
Iced meringues with whipped cream	14.-
Coupe Danemark with home-made chocolate	14.-
Tart of the day	8.50
Small tart of the day	7.50
Lemon sorbet with vodka	15.-
Pear sorbet with pear brandy	15.-
Raspberry sorbet with framboisine	15.-
Apricot sorbet with apricot brandy	15.-
Cheese platter	18.-

ORIGIN OF OUR MEAT

The origin of our meat is shown on the menu handed to you in the dining room. Do ask us, we will gladly tell you.

Do you have an allergy or an intolerance? Please tell us: our dishes may contain allergens that are not listed here.