



La Cordée

RESTAURANT

CHRISTMAS MENU

Amuses bouches

Swiss sturgeon gravlax, with Persian blue salt, buffalo cream infused with Buddha's hand, sliced with Verbier spruce oil

Pan-fried foie gras escalope and young artichokes in Mère Brazier style, colonnata bacon and artichoke foam, crispy tuile biscuit with Sichuan pepper

Piece of milk-fed veal with morels, chestnuts and flame-roasted parsnips, reduced cooking jus with old porto wine and hibiscus

Line-caught sea bass roasted over a wood fire, parsleyed cockle juice, ratte du Touquet and candied carrot tops

Crispy Christmas log with dark Jamaican chocolate, caramelized Piedmont hazelnuts and aged rum cream

Mignardises

Kids menu and vegetarian menu are available on request

195 chf
(hors boissons)

LIVE MUSIC

DON POLO SAX & PALOMA GRUESO

TO BOOK YOUR TABLE:

RESTAURANT@HOTELCORDEE.COM +41(0)27 775 45 00



NEW YEAR'S EVE MENU

Canapés et mises en bouches

Yellowtail smoked with pine and mountain hay, crumbled sea urchin, picholine virgin oliveoil, Corsican citron pomegranate, green Sichuan pepper, powdered winter nettle

Semi-cooked foie gras marbled with truffles, crispy rice with gomasio, a mixture of precious peppers, roasted quince and fouace

Roasted turbot with timut, black salsify glazed with pumpkin jus and emulsion, Champagne and caviar butter

Half mourning Black leg chicken from Gruyère, truffled yellow wine jus, roots and tubers roasted over a wood fire, crispy voatsiperifery pepper

Cheese Tête de Moine AOP and roasted pear with mulled wine spices

Coconut illusion with a mango, passionfruit melt center and a shot of mandarinello

Mignardises

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375 chf

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