

LOCAL PRODUCE. WOOD FIRE. PURE PLEASURE

STARTERS to begin with

SWISS SALMON SASHIMI 27

crisp white cabbage salad with sesame seeds and nashi pear pickles

🌱 BUFFALO BURRATA 32

charred tomatoes and white peach soup, toasted almonds

🌱 GRILLED EGGPLANT TATAKI 28

with miso-yuzu, sesame cream and sautéed pak choi

🌱 GRILLED VERBIER SERAC CHEESE 28

leeks, vinaigrette, capers and brioche croutons

🌱 GREEN SALAD 20

toasted seeds, vinaigrette and parmesan shavings



La Cordée



CHEF'S SIGNATURE

LOBSTER ROLL

fresh coleslaw
with cabbage and green
apple, lobster mayonnaise

35 / 62

TO SHARE enjoy together

SEA BASS IN SWISS ROCK SALT CRUST 140

citrus sauce and stir-fry vegetables

SWISS BLACK ANGUS RIBEYE STEAK *approx 1kg* 180

grilled on embers, béarnaise sauce, homemade fries and salad

SWISS BLACK ANGUS ENTRECOTE STEAK *approx 500g* 120

grilled on embers, béarnaise sauce, homemade fries and salad



vg

Please tell us about your allergies.

BRASSERIE CLASSICS

FLAME-GRILLED ANGUS BURGER	49
Verbier fondue, truffle mayonnaise, caramelized onions pickles and homemade fries	
SWISS BEEF FILLET ON THE BARBECUE	62
charlotte potatoes with avocado aioli, Kampot pepper jus	
CHICKEN CORDON BLEU	47
with "Black Leg of Gruyère" chicken, raclette cheese from Bagnes, truffled ham, and smashed potatoes, with a Petite Arvine jus	
SADDLE OF LAMB	55
au gratin with alpine herbs, orzo risotto with pesto rosso	
MONKFISH FROM NOIRMOUTIER	58
braised fennel, and herb-infused shellfish jus	
WOOD-GRILLED CALAMARI	42
gremolata, summer vegetables, and caprese vinaigrette	
 BRAISED PAK CHOI	49
crispy tofu, and mushroom jus	

EXTRA SIDES

8

stir-fried vegetables, homemade fries, smashed potatoes
orzo risotto, braised pak choi

DESSERTS

CHOCOLATE UPSIDE-DOWN TART	17
organic chocolate "Ça Joue", with wild berries and verbena vinaigrette	
CARAMEL CREAM	17
with muscovado sugar and hazelnut tuiles, a touch of Swiss fleur de sel	
ROASTED VALAIS APRICOT	17
with alpine honey, light almond milk cream, pistachio ice cream	
THIN TART "KOUIGN-AMANN" STYLE	17
apples with brown sugar, vanilla ice cream, and smoked caramel	



MATURE CHEESES

from the Verbier dairy

15



Please tell us about your allergies.

MENU

SWISS SALMON SASHIMI

crisp white cabbage salad with
sesame seeds and nashi pear pickles



BUFFALO BURRATA

charred tomatoes and white peach soup, toasted almonds



GRILLED EGGPLANT TATAKI

with miso-yuzu, sesame cream and sautéed pak choi



SWISS BEEF FILLET ON THE BARBECUE

charlotte potatoes with avocado aioli, Kampot pepper jus

MONKFISH FROM NOIRMOUTIER

braised fennel, and herb-infused shellfish jus



BRAISED PAK CHOI

crispy tofu, and mushroom jus



CHOCOLATE UPSIDE-DOWN TART

organic chocolate "Ça Joue", with wild berries and verbena vinaigrette

ROASTED VALAIS APRICOT

with alpine honey, light almond milk cream, pistachio ice cream

MATURE CHEESES

from the Verbier dairy

95 / person



vg

Please tell us about your allergies.

Each change to the set menu costs an additional 10 CHF.

LABEL FAIT MAISON

LES METS PROPOSÉS SUR CETTE CARTE SONT
ENTIÈREMENT ÉLABORÉS SUR PLACE À PARTIR DE
PRODUITS BRUTS ET DE PRODUITS TRADITIONNELS DE
CUISINE, SELON LES CRITÈRES DU LABEL FAIT MAISON.



NOUS SOMMES FIERES DE FAIRE PARTIE DES
ÉTABLISSEMENTS LABELLISÉS ET DE VALORISER LE
SAVOIR-FAIRE DE NOTRE ÉQUIPE EN CUISINE.

LABELFAITMAISON.CH

The dishes on this menu are prepared entirely in-house using raw ingredients and traditional culinary products, in accordance with the criteria of the Label Fait Maison.

We are proud to be part of this certified network and to showcase the craftsmanship of our kitchen team.

labelfaitmaison.ch