

FRENCHIE VERBIER

NIBBLES

BACON SCONES
maple syrup & clotted Cream (2 pcs) — 10

GOUGÈRES
mornay sauce & black truffle
(4 pcs) — 20

ASSIETTE VALAISANNE
regional cured and dried meats,
and pickles — 16/30

FLAMMEKUECHE
cottage cheese, bacon & onions — 14
(Truffle supp — 20)

STARTERS

BURRATA
pear, granola & Madras curry — 26

SMOKED TROUT TARTARE
bergamote, Granny Smith apple & chive sabayon — 28

ONION AND MUSHROOM SOUP
gratinated Bagnes cheese — 19

JERUSALEM ARTICHOKEs
Piemont nuts & vacherin Mont D'Or — 25

VITELLO TONNATO
veal cooked in salt crust, capers & aji Nori — 30

MAINS

LAMB RAGU PAPPARDELLE
Kalamata Olives
& preserved lemon — 39

HOMEMADE RAVIOLI
smoked carrot, goat cheese,
buckwheat & bayleaf oil — 36

POLLOCK
Vermouth beurre blanc,
pickled grapes & burned cabbage — 42

FREE RANGE CHICKEN
Wild mushrooms, turnip,
Vin Jaune sauce, French Fries — 52
(Truffle supp — 20)

BEEF A LA BOURGUIGNONNE
winter vegetables cooked in salt crust,
black garlic & coffee sabayon
& mashed potatoes — 46

SIDES
French Fries — 11 / César Salad — 14 / 26
Brocolis, sesame, chilli & peanuts sauce — 11 / Mashed Potatoes — 10

to share

HONEY ROASTED DUCK
and spices, kumquat & duck jus
+ 2 sides (2-3 ppl) — 170

SWISS BEEF RIB EYE (1kg)
french fries, Salad
& bearnaise sauce
(2-3 ppl) — 180

TRUFFLE TARTIFLETTE
potatoes, Reblochon cheese,
onions & lardons gratin,
Salad & truffle Vinaigrette
(2-3 ppl) — 140

DESSERTS

CHEESE PLATE
Vacherin Fribourgeois Frisé,
Fromage de Bagnes
Jersey blue & Hölzig Schaf
— 19

FRENCHIE BANOFFEE
banana, nutmeg, caramelized Pecan
— 15

PAVLOVA
mango, coconut
& passion fruit — 16

SOUFLEE CHOCOLATE TART
Double cream from Gruyère
— 24