

St Bernard

RESTAURANT DE MONTAGNE

VERBIER

Cocktails

ST BERNARD BLANC 21 CHF

Gin Silent Pool, Suze,
Lilet Blanc Vieillie En Cask

ST BERNARD ROUGE 21 CHF

Gin Silent Pool, Campari, Cocchi
Storico, Orange Bitter Vieillie En Cask



Snacks

Croustillant Malakoff..... 18 CHF
Fribourgeois Gruyère, Bacon and Herb
Mayonnaise

Caviar Brioche..... 46 CHF
Raw Cream and Confit Egg Yolk

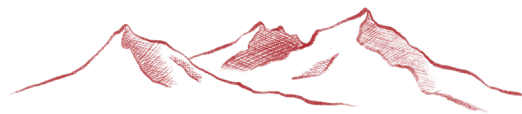
Trilogie de Caviar 142 CHF
Maison Prunier Tradition 10g,
Saint James 10g, Oscietre Supérieur 10g
Blinis Et Crème Montée

Crispy Prawns..... 26 CHF
Sweet and Sour Sauce

Pizzetti with Gruyère Double Cream.. 28 CHF
Truffle and Rocket

Pizzetti with Valais Tomme Cheese.. 21 CHF
And Cured Ham

Aged Valais Charcuterie..... 24 CHF
And Seasonal Pickled Vegetables



Starters

Pâté en Croûte, Pickled Vegetables 26 CHF

Foie Gras Terrine, Homemade Brioche, Apple and Apricot Chutney 24 CHF

Crayfish Gratin, Maraîchère Sauce 29 CHF

Deviled Eggs, Chives 17 CHF

Dandelion and Endive Salad, Valais Blue Cheese, Pickled Pears and Walnuts..... 23 CHF

Trout Crudo, Avocado and Citrus 25 CHF

Scallop Carpaccio, Bergamot Vinaigrette Sauce, Tarragon 26CHF

Beef Tartare, Egg Yolk, Spring Onion, Vacherin Fribourgeois Cheese, Capers, Parsley and Mustard .. 26 CHF

Half-Lobster, Aioli, Lemon 41 CHF

Main Courses

*Dishes served with a side of your choice.

Filet de Bœuf, Au Poivre / Rossini, Pan-Fried Duck Foie Gras 49 / 58 CHF

Beef Tartare, Egg Yolk, Spring Onion, Vacherin Fribourgeois Cheese, Capers, Parsley and Mustard .. 36 CHF

Free-range Chicken, Vin Jaune Sauce, Chanterelles with Parsley and Garlic 44 CHF

Flame-Grilled Valais Pork, Mondeuse Wine Sauce, Smoked Bacon, Wild Thyme 42 CHF

Trout Grenobloise, Brown Butter, Lemon, Capers and Croutons 48 CHF

Roasted Perch, Vichyssoise, Crispy Potatoes 51 CHF

Fresh Tagliatelle with Lobster, Saffron Bisque, Lemon and Tarragon 68 CHF

Tomme du Valais Ravioli, Gruyère Double Cream, Sage and Truffle 44 CHF

Warm Vacherin Mont d’Or AOP, Roasted Potatoes & Green Salad (To Share)..... 85 CHF

Sides

ABONDANCE CHEESE POTATO PURÉE 9 CHF ■ STEAMED VEGETABLES 12 CHF ■ FRENCH FRIES 9 CHF ■
GREEN SALAD 9 CHF ■ WILD MUSHROOMS WITH PARSLEY AND GARLIC 14 CHF

Desserts

Blueberry and Apple Crumble 18 CHF
Salted Butter Caramel, Gruyère Double Cream

Churros 19 CHF
Chocolate and Chartreuse Sauce, Vanilla Chantilly

Cheese plate 22 CHF
Sbrinz, Vacherin Fribourgeois, Gruyère Corsé,
Jersey Blue

Pistachio and Blueberry Rice Pudding .. 16 CHF

Chocolate Mousse 17 CHF
Cocoa Nibs, Swiss Wafers with Fleur de Sel

Our Suggestions

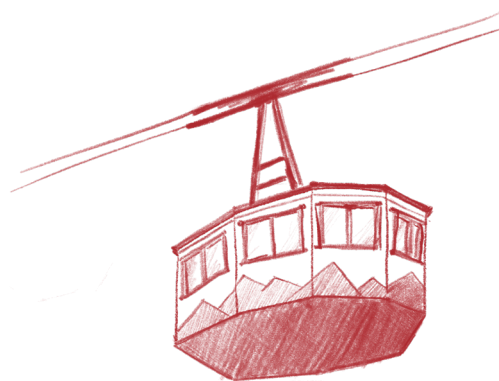
Prime Cuts to Share
(T-Bone Steaks
45Day Aged Pork Chop
21 days aged Rib Eye)

29 CHF/100G



Meat And Fish Origins :
Beef filet ARG, Rib Eye CH, Pork CH, Chicken CH, Lobster US, Foie gras FR, Crayfish CH, Perch CH, Trout CH, Scallops FR

Tax and service included. Prices are all in CHF, TVA 8,1%.
Please speak with our team for a list of allergens and notify your waiter of any allergies.



• **Route de Verbier, Station 55, Verbier, CH, 1936** •
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