

# NEW YEAR'S EVE VEGGIE MENU

THURSDAY, 31 DECEMBER 2026

7:00PM Welcome Cocktail | 8:00PM Dinner

# NEW YEAR'S EVE

## APERITIF

Olive focaccia, sun-dried tomato tapenade and Parmesan (1, 5, V)

Scrambled egg espuma with truffle and mushrooms (3, 5, V)

Cauliflower textures and peanut praline (5, 7, V)

## BUTTON MUSHROOM TARTLET

Pickled shimeji, red onions,

aged Gruyère and mustard shoots (1, 3, 5, A, V)

## BEETROOT SALAD WITH MELANOSPÖRUM TRUFFLE

Caramelised walnuts, balsamic cream,

extra virgin olive oil (3, 7, V)

## PUMPKIN AND CHESTNUTS

Thai basil and green apple cappuccino

with green curry (V)

## TALEGGIO AND WHITE TRUFFLE TORTELLINI

Chestnut mousseline and Parmesan emulsion (1, 3, 5, A, V)

## COCONUT

Chocolate, piña colada sorbet and Malibu (5, 7, A, V)

## OUR PASTRY CHEF'S CREATION

Chocolate crème brûlée, cocoa biscuit,

praline crémeux and pear textures (1, 3, 5, 7, V)

ALLERGENS: 1. Gluten · 2. Crustaceans · 3. Egg · 4. Fish ·  
5. Dairy · 6. Molluscs · 7. Nuts · A. Alcohol · V. Vegetarian

CHF 795 per person. Upon Reservation.

## W VERBIER

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