



## Private Dining

### Starters

- Seared sesame tuna served with an Asian julienne salad
- Smoked salmon and guacamole shots
- Pork & pistachio terrine with sourdough crostini and pear & ginger chutney
- Vietnamese salad with (or without) seared spiced duck breast
- Open ravioli with roast squash, taleggio and broken croutons (v)
- Goat's cheese-cake with red onion jam (v)

### Main courses

- Beef wellington with beetroot dauphinoise and roasted cauliflower (10CHF supplement per head)
- Pork tenderloin stuffed with spinach & bacon served with celeriac mash & fennel gratin
- Chicken & parsnip korma curry with naan bread, onion bhajis and saag aloo
- Lamb & cumin pie, with cauliflower cheese and stuffed courgettes
- Monkfish with Spanish white bean, chorizo and tomato stew, mini patatas and green beans
- Braised lentils with sweet potato, goat's cheese, roasted cauliflower, hazelnuts & roast cherry tomatoes (v)
- Mushroom and chestnut Wellington, served with seasonal greens and crushed new potatoes (v)

### Desserts

- Basil panna cotta with drunken strawberries and pine nuts
- Apple tart roses with crème fraiche
- Chocolate lava puddings with passionfruit sauce
- Baked Alaska with chocolate brownie base and pistachio ice-cream
- Raspberry soufflés with crème anglaise
- Lemon & thyme tart with meringue kisses and raspberry coulis

### Cheeseboard

Selection of cheeses accompanied by your choice of bread or biscuits, with tomato & apple chutney, fruit and nuts

### Prices

- (please see next page for wines)*
- 100 CHF per person for 3 courses
- 115 CHF per person for 4 courses (including cheeseboard)



☎ 0041 (0)27 565 2206

📍 First Floor, Route de la Poste 11,  
1936 Verbier CH

✉ info@cookinthealps.com

🌐 www.cookinthealps.com  
www.sheppards-pie.ch



*Make thyme  
to cook*

## Wines

*Choose from our carefully selected wine list below, or let us know if you would like us to source something specific. You are also welcome to bring your own bottles (see below).*

### **Bubbles // Bulles**

			<b>Chf:</b>
Bertrand Lamotte Blanc des blancs 12,5% vol	France	75 cl	20
Prosecco Ca del Doge 11% vol	Italy	75 cl	25
Taittinger Brut Réserve 12% vol	France	37,5 cl	70
Taittinger Brut Réserve 12% vol	France	75 cl	100

### **White // Blanc**

Fendant Boven AOC Valais 2017 11,8% vol	Switzerland	50 cl	20
Fendant Boven aoc Valais 2017 11,8% vol	Switzerland	70 cl	30
Tahuna Sauvignon Blanc 2018 12% vol	New Zealand	75 cl	30
Pinot Grigio Luna Cecilia Beretta DOC 11% vol	Italy	75 cl	30
Duet Assemblage Viognier & Chardonnay 2016 13,5% vol	France	75 cl	35
Sancerre blanc AOC Chêne Saint Louis 2017 12,5% vol	France	75 cl	50
Petite Arvine AOC Valais Grand Métral 2018 13% vol	Switzerland	75 cl	55
Chablis 1 <sup>er</sup> cru AOC Vau de Vey bio, domaine de la Grand Chaume 2013 12% vol	France	75 cl	60

### **Pink // Rosé**

Listel Grain de Gris Rosé 2018 12,5% vol	France	75 cl	20
Epicuro Rosato Puglia IGT 2018 13% vol	Italy	75 cl	25
Chateau Minuty Rosé 2017 13% vol	France	75 cl	45

### **Red // Rouge**

Pinot noir Bouquetins AOC Valais 2016	Switzerland	50 cl	25
Pinot noir Bouquetins AOC Valais 2016 12,5% vol	Switzerland	75 cl	35
Epicuro Primitivo di Manduria AOP 2017 14% vol	Italy	37,5 cl	18
Epicuro Primitivo di Manduria AOP 2017 14% vol	Italy	75 cl	30
Rioja El Coto Tinto Crianza Sel. Vinedos 2015 13,5% vol	Spain	75 cl	35
Ariès Malbec 2017 13% vol	Argentina	75 cl	35
Cornalin Chandra Kurt VS 2016 13,5% vol	Switzerland	75 cl	50
Chateauneuf-du-Pape, Domaine l'Abbé Dine 2015 15% vol	France	75 cl	80
Château Sociando-Mallet, Haut-Médoc 2015 14% vol	France	75 cl	95

**Corkage:** 10CHF per bottle of wine, 15CHF per bottle champagne, 20CHF per bottle spirits



☎ 0041 (0)27 565 2206

✉ info@cookinthealps.com

📍 First Floor, Route de la Poste 11,  
1936 Verbier CH

🌐 www.cookinthealps.com  
www.sheppards-pie.ch