



Private Dining at Mountain Thyme

Menus

Starters

Goat's cheese-cake with red onion jam & caramelised walnuts
Open ravioli with roast squash, talleggio and broken croutons
Smoked salmon and guacamole shots
Pork & pistachio terrine with sourdough crostini and pear & ginger chutney
Vietnamese salad with pan-seared duck breast & a lime chilli dressing

Main courses

Beef wellington with beetroot dauphinoise and roasted cauliflower (10CHF supplement per head)
Stuffed pork tenderloin with spinach & bacon and celeriac mash & fennel gratin
Curry feast with chicken korma or lamb madras 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

Vegetarian main courses

Mushroom & walnut wellington with beetroot dauphinoise & roasted cauliflower
Vegetarian curry feast with parsnip korma or paneer madras, naan bread, onion bhajis & saag aloo
Carrot & lentil cumin pie with cauliflower cheese & stuffed courgettes
Tofu with Spanish white bean and tomato stew, mini patatas & green beans

Desserts

Basil pannacotta with drunken strawberries and pine nuts
Chocolate lava puddings with passionfruit sauce
Raspberry soufflés with crème Anglaise
Lemon meringue tart with raspberry stardust
Locally produced cheeses, served with a selection of crackers, grapes, home-made chutney & nuts

Prices

3 courses - 100 CHF per person
4 courses (including cheeseboard) - 115 CHF per person

Wine - 10 CHF corkage per bottle
Champagne - 15 CHF per bottle
Spirits - 20 CHF per bottle

We have to charge for a min of 6 people (even if there are less) and have capacity for a max of 10



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