



Private Dining Menus

Starters

Goat's cheese-cake with red onion jam
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 duck salad

Main courses

Beef wellington with beetroot dauphinoise and roasted cauliflower (5chf supplement per head)
Stuffed pork tenderloin with spinach & bacon and 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 and tomato stew, mini patatas and green beans

Desserts

Basil pannacotta with drunken strawberries and pine nuts
Apple tart roses
Chocolate lava puddings with passionfruit sauce
Baked Alaska with chocolate brownie base and pistachio ice-cream
Raspberry soufflés with crème anglaise

Prices

100 CHF per person for 3 courses
115 CHF per person for 4 courses (including cheeseboard)
10 CHF corkage per bottle wine, 15 CHF per bottle champagne, 20 CHF per bottle spirits



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