



G'SPUSI

Ice Bar

Après Ski Menu

3PM - 6PM

FROM THE LAND

JAUSE TELLER

Selection of Alpine cheese, meats & pickled vegetables

BEEF TATAR

minced beef with house seasoning, egg yolk and pan cristal toast

VITTELO POLPETTINI TONATO

crispy veal meatballs with tuna and caper sauce

TOMATO TART & BURRATA

warm savory tomato tart with fresh Buratta cheese

BAKED MONT D'OR CHEESE

with white wine, garlic, rosemary and quince
choice of crusty bread or potatoes

CHICKEN LIVER MOUSSE

with cornichons, fig jam and pan cristal toast points

ONION BLOSSOM & CAVIAR

beer battered fried onion with caviar & creme fraiche

FROM THE SEA

RAW OYSTERS

6 fin de Claire oysters with soy mignoette

SHRIMP COCKTAIL

6 Eden shrimp with horseradish cocktail sauce

SALMON RILETTES

white wine poached salmon, shallots, chive aioli with pan cristal toast

BBQ OYSTERS

with chipotle bourbon butter

SPICY LOBSTER

creamy red chili sauce, lobster and foccacia

SEAFOOD TOWER

3 raw oysters, 3 BBQ oysters, shrimp cocktail,
salmon rillettes, 25g caviar

*for allergies and dietary restrictions our trained staff can offer individual meal guidance.