



La Terrasse Blonde

— ◆ —
Summer Menu

CARTE D'ÉTÉ

NORDIC BRASSERIE & BISTRONOMY

LA TERRASSE BLONDE

Hours & Reservations



Déjeuner — Lunch

12:00 – 14:30

Dîner — Dinner

19:00 – 22:00

Reservations & Private Events

Please ask our restaurant staff or contact us

027 565 20 10

BOOKBLONDE@VERBIER.CH



TO BEGIN

Starters

Summer Gazpacho

  19.00

Chilled tomato gazpacho, confit tomato tartare, tomato-pineapple basil sorbet, herb oil and golden garlic croutons

A refreshing celebration of summer's finest flavours

Creamy Burrata

  19.00

Heirloom tomatoes, Taggiasca olives, homemade pesto, rucola and toasted pine nuts

Italian simplicity at its finest

Gourmet Garden Salad

  19.00

Baby gem lettuce, mixed leaves and fresh herbs, smoked goat's cream cheese, fresh figs, ginger carrots, homemade pickles and crisp croutons

Fresh from the garden with a gourmet touch

Nordic LÖjrom

26.00

Golden roe from cold Nordic waters, sour cream, finely sliced onions and crisp toasts (gluten free on request)

A timeless house classic, cherished by connoisseurs



Vegan



Vegetarian



Gluten free

PRICES IN CHF · SERVICE INCLUDED · VAT 8,1%

Starters

· continued ·

Seared Tuna Tataki

19.00

Lightly seared ginger-marinated tuna, spiced glaze, cucumber and wakame salad, roasted peanuts

Fresh ocean flavours with delicate Asian influences

Thai-Style Beef Tartare

24.00

Hand-cut beef delicately seasoned with Asian flavours, capers, smoked mayonnaise, herb oil and poached quail eggs

A timeless classic with an exotic twist

AVAILABLE AS A MAIN WITH HANDMADE FRIES · 32.00

Nordic Gravlax

26.00

House-cured salmon, crisp green apple, cucumber, tangy cream, dill sorbet, Swedish crispbread and pickled onions

Nordic freshness, delicate and irresistible

Classic Skagen

22.00

Hand-peeled prawns, creamy lemon mayonnaise, hard-boiled egg, fresh dill and butter-toasted crispbread

A timeless Swedish classic, delicate and indulgent

PRICES IN CHF · SERVICE INCLUDED · VAT 8,1%



OUR PLATES

Main Courses

Golden Seared Cod Loin

 42.00

A selection of cabbage, garlic spinach and peas, mashed potatoes, crispy Ratte potatoes, lemon beurre blanc

Fresh and perfectly balanced

Creamy Burrata

 24.00

Summer vegetable ratatouille and parmesan crumble (gluten free on request)

Freshness, softness and sunshine, perfectly balanced

Black Tiger Prawns

 38.00

Roasted prawns, vegetable spaghetti, confit tomatoes, fresh herbs and lemon zest in a galangal and lemongrass bisque

Fresh with delicate ocean flavours



Vegetarian



Gluten free

PRICES IN CHF · SERVICE INCLUDED · VAT 8,1%

Main Courses

· continued ·

12-Hour Confit Pork Belly

32.00

Glazed with mild spices, sweet corn purée, seasonal garden vegetables, rich jus and crispy polenta chips

Comforting, with balance in every bite

Chicken Ballotine

31.00

Stuffed with homemade pesto and Taggiasca olives, mashed potatoes, garden vegetables and a creamy chicken sauce

A delicate and flavourful dish

Beef Fillet

59.00

Mashed potatoes, pommes dauphines and seasonal vegetables, béarnaise and meat jus infused with wild thyme

Refined and indulgent

PRICES IN CHF · SERVICE INCLUDED · VAT 8,1%



THE HOUSE

Signatures

Please ask about our seasonal suggestions

Gourmet Schnitzel

39.00

Crispy breaded veal, tartare sauce, anchovies and capers, French-style peas, tender carrots and parsley-sautéed mushrooms

A refined and balanced bistronomic dish

Swedish Meatballs

31.00

Tender meatballs, creamy homemade mashed potatoes, rich brown gravy, traditional lingonberries and Swedish-style pickled cucumber

A comforting, indulgent classic

EXTRA + 2 MEATBALLS · 9.00

Caesar Blonde

29.00

Crisp salad leaves, tender chicken with mild spices, crispy bacon, parmesan shavings and a creamy anchovy Caesar dressing

The house signature Caesar

PRICES IN CHF · SERVICE INCLUDED · VAT 8,1%



ON THE SIDE

Side Dishes

Every afternoon, discover our light menu

Pommes Dauphines

Infused with wild-herb smoke

 9.00

Mashed Potatoes

Creamy, smooth and comforting

 9.00

Homemade Fries

Crisp and golden, smoked mayonnaise

 9.00

Ratatouille

Slow-cooked Mediterranean vegetables

 9.00

Vegetable Plate

A selection of seasonal vegetables

 9.00

Green Salad with Herbs

Light and fresh homemade vinaigrette

 6.00

Swedish Bread Basket

Assortment of traditional Swedish breads

4.00



Vegan



Vegetarian

PRICES IN CHF · SERVICE INCLUDED · VAT 8,1%



S W E E T

Desserts

Chocolate & Caramel

14.00

Dark chocolate ganache, white chocolate ganache with tonka bean, salted butter caramel and crisp cocoa tuiles

A rich, intense dessert with deep chocolate notes

Lemon Meringue Tartlet

12.00

Silky lemon cream, lightly caramelised meringue and yuzu sorbet

Bright citrus notes balanced by delicate sweetness

Red Berry Pavlova

12.00

Crisp meringue, red berries, rich double cream and a red berry, citrus & lemon sorbet

The must-have taste of summer

PRICES IN CHF · SERVICE INCLUDED · VAT 8,1%



I C E D

Ice Cream

Liégeois Sundae

14.00

Chocolate, caramel or coffee, artisan ice cream and homemade whipped cream

Simply irresistible

Danish Sundae

14.00

Artisan vanilla ice cream, warm chocolate sauce and light homemade whipped cream

Because some classics never go out of style

Colonel Coupe

16.00

Lemon sorbet enhanced with a generous splash of vodka

A timeless classic

Alpine Spirit

16.00

Ice cream coupe with Williamine or Abricotine

A taste of Valais elegance

Ice Creams & Sorbets

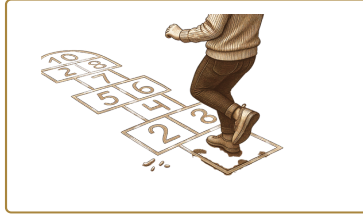
4.00

Vanilla · Chocolate · Coffee · Caramel · Pistachio · Coconut · Strawberry ·
Apricot · Pear · Lemon

Per scoop, composed to your liking

EXTRA HOMEMADE WHIPPED CREAM · 2.00

PRICES IN CHF - SERVICE INCLUDED - VAT 8.1%



LITTLE ONES

For Kids

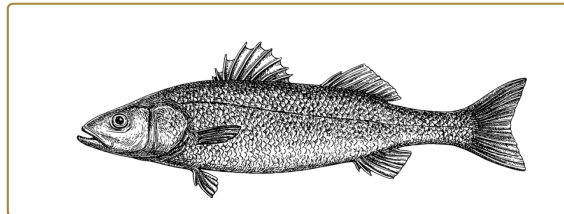


Swedish Meatballs

18.00

Tender meatballs, homemade mashed potatoes and seasonal vegetables, with a smooth, delicately spiced sauce

A comforting, crowd-pleasing dish



Gourmet Cod

18.00

Tender cod, creamy mashed potatoes and a selection of colourful seasonal vegetables

A delicate and comforting dish

High chairs available on request

PRICES IN CHF · SERVICE INCLUDED · VAT 8,1%



SEE YOU SOON

Thank you

— ◆ —

La Terrasse Blonde · Verbier

027 565 20 10
bookblonde@verbier.ch

*Discover our shared library — take a book with you, or leave
one behind to keep the story going.*

NORDIC BRASSERIE & BISTRONOMY

REPRODUCTION CANVA

Charte Graphique

FORMAT

A5 portrait — 148 × 210 mm. Bande verte 3,5 mm en bord de page, filet doré à 6 mm, zone de texte à 13 mm des bords.

PALETTE

Vert de marque #2E8250 (bordures uniquement) · Or mat #A9863E · Or clair #CoA15A · Ivoire #F4EFE1 · Noir doux #2B2924 (textes)

TYPOGRAPHIE

Cormorant Garamond — titres & noms de plats. Jost (Light/Regular) — descriptions, prix secondaires & informations. Deux familles, aucune autre.

ÉCHELLE TYPO

Couverture 44 px · Titre de rubrique 29 px · Nom de plat 20 px · Prix 20 px or · Description 12 px · Filet italique 13,5 px · Pied de page 10 px. Listes sur une colonne, étalées sur la hauteur.

GRILLE & RYTHME

Illustration en tête → eyebrow doré espacé → titre serif noir → losange doré entre deux filets → plats en liste étalée (space-between) séparés par pointillés dorés → légende diète → pied de page. Prix alignés à droite.

ILLUSTRATIONS

Blason de la maison en couverture et dos. Une gravure vintage centrée en tête de chaque rubrique (un sujet : légumes, viande, pommes de terre, pâtisserie, coupe glacée, enfants). Photo réelle possible pour les Plats.

