

W LONDON

Veuve Clicquot

W VERBIER

APRÈS SKI



APRÈS TEA

MENU

BEVERAGES

APRÈS LODGE

MENU

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A JOURNEY FROM LONDON TO THE SWISS ALPS

Intertwining tastes and delicacies from both London and Verbier that transport you to the winter slopes. Begin the journey with savouries at the base and ascend your way to the sweet peaks of the mountain top.

£52.50 per person
£67.50 with a glass of Black Run cocktail
£70.50 with a glass of Veuve Clicquot Champagne Brut or Rosé

SAVOURY TO SKI FOR

Flaky mini croissant with melted raclette cheese
Capturing the heart of the Alps

Crisp potato rosti topped with sour cream and smoked ham
A comforting Swiss classic

Savoury crêpe roll filled with wild mushroom and tarragon
A delicate earthy blend

Classic Coronation chicken finger sandwich
A nod to British tradition

Beetroot and dill smoked salmon with keta caviar
Luxurious flavours of the sea

Creamy egg truffle mayo in a soft brioche bun
An indulgent signature

SWEET PEAKS

THE MOUNTAIN TOP

A rich peanut butter mousse with a glossy white chocolate glaze and a dark chocolate brush, capturing the thrill of the slopes

THE ALPINE TREE

A layered crumble of apple and almond frangipane topped with a delicate vanilla mousse

THE RED BOX

A delightful trifle of creamy vanilla custard and mixed berries, wrapped in seasonal charm

THE SNOWBALL

Zesty lemon, smooth cream cheese, and spiced fruit cake nestled on a crisp biscuit

THE BLACK FOREST SWISS ROLL

A decadent take on the classic, with dark chocolate, cherry, and a light white chocolate Chantilly filling

SLOPING SCONES

Plain and cranberry scones served with clotted cream, strawberry jam and apricot jam

All prices are inclusive of VAT. a discretionary service charge of 12.5% will be applied to your bill.

We welcome enquiries from customers who wish to know whether any dishes contain particular ingredients. Before placing your order, please inform one of our team members of any allergy or special dietary requirements that we should be aware of.



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W LONDON BESPOKE BLEND

Green tea, strawberry flavour, cherry flavour,
cherry pieces, strawberry pieces, safflower

NEWBY TEAS

English Breakfast
Earl Grey
Masala Chai
Green Sencha
Jasmine Blossom
Lavender Dream
Strawberry & Mango
Hibiscus & Berries
Persian Rose
Milk Oolong
Tiramisu
Apple Strudel
Chamomile
Peppermint
Ginger & Lemon
Decaf English Breakfast

COFFEES

Espresso
Macchiato
Americano
Double Espresso
Double Macchiato
Latte
Cappuccino
Hot Chocolate
Mocha
Matcha Latte
DIRTEA Tumeric Latte

COCKTAIL

BLACK RUN £15

Inspired by the most challenging slopes, an adventurous cocktail for those who crave complexity and warmth with rich, fruity and spiced taste notes.

Belvedere, Crème de Mure, lime, vanilla, blackberry,
apple strudel tea, vegan foam

*Available as a mocktail for £9.50
Vegan alternative available*



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CHOCOLATE FONDUE £28

Serves two

Belgian hot chocolate accompanied with strawberries, raspberries, blueberries, and marshmallows. Perfect for sharing between two.

SPIKED HOT COCO £16

Perfect for cozying up by the fire. Indulgent, rich, sweet and velvety, this cocktail is the ultimate winter treat
Hennessy, Fair Café, Disaronno, Milk, Zuma Chocolate, Cream – Indulgent, rich, velvety, sweet

RED RUN £16

Channeling the excitement of a “red run” slope, this cocktail is bright, fresh, and invigorating with its tart and sweet accents
Belvedere, raspberries, lemon, Crème de Figue, sugar, vegan foam

BLACK RUN £15

Inspired by the most challenging slopes, an adventurous cocktail for those who crave complexity and warmth with rich, fruity and spiced taste notes.
Belvedere, Crème de Mûre, lime, vanilla, blackberry, apple strudel tea, vegan foam

— Veuve Clicquot —

	Glass	Bottle
Veuve Clicquot Yellow Label	18	105
Veuve Clicquot Rosé	19.5	125

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