

VEGGIE WEEK

Spring inspiration

65 Chf

Grilled eggplant 24

Creamy green apple sauce, green asparagus, mushrooms, forest herbs and lemon vinaigrette

*Chablis - Domaine Séguinot-Bordet 2017,
France, Bourgogne - 16 Chf*

Vegetarian burger 28

Whole grains bun, red lentils, millet and chickpeas patty, guacamole, red cabbage, sunflower and pumpkin seeds, roasted sweet potatoes, lamb's lettuce and arugula, Greek yoghurt sauce

*Cuvée W Verbier, Cave Biber 2014
Assemblage de Cabernet Sauvignon,
Merlot, Malbec. Valais, Suisse - 23 Chf*

Raspberry tart 18

Speculoos biscuit, nougat mousse, fresh raspberry, raspberry sorbet

*Humagne Rouge Chandra Kurt 2016
Suisse - 17 Chf*

Wines pairing : 50 Chf

WKitchen

MODERN LOCAL CUISINE



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Gourmet surprise

70 Chf

Zucchini fritters 22

Yellow and green zucchinis, herbs emulsion

*Petite Arvine - Graine de Champion,
Les Frères Bétrisey 2017
Suisse, Valais - 17 Chf*

Smoked Ricotta Gnudi 36

White asparagus cream, sauteed morels, lemon confit and "boule de Belp" Cheese

*Sancerre - Pascal Jolivet 2018
France, Loire - 20 Chf*

The chocolate 19

66% chocolate mousse, gianduja ganache, crispy biscuit, sauce with sweet spices

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