

## TO START

**SEXY CABAGGE 2.0**  Chf 28  
Burrata straciatella, marinated treviso lettuce, pecan nuts, pomegranate and morello cherry sorbet  
(V, 7, 10, 12)

**GREEN ASPARAGUS** Chf 28  
Slow cooked, seasonal mushrooms mayonnaise, trout caviar and extra virgin olive oil  
(4, 5)

**FOIE GRAS** Chf 34  
Terrine of foie gras, marinated with local wine, "specialty bread from Fribourg", tender leaves, quince and sorrel ice cream  
(2, 7, 10, 14)

**LANGOUSTINE CARPACCIO**  Chf 32  
Smoked alioli, green apple purée, passion fruit and tomato heart  
(3, 4, 7)

**THE PORK** Chf 32  
Creamy green apple sauce, cucumber pickles, Paris mushrooms and citrus vinaigrette  
(P, 1, 4, 9, 14)

**SPRING HEAT** Chf 18  
Soup of the day

## SIGNATURE DISHES

### FROM SWISS LAKES

**ARCTIC CHAR**  Chf 42  
Smoked and confit, Jerusalem artichoke purée, swiss chard and black truffle juice  
(1, 5, 7)

### FROM SWISS FARMS

**DUO OF FILLET MIGNON RACE D'HERENS** Chf 68  
1 piece from the grill, 1 piece served as a tartar, carrot purée, sautéed broad beans, Pont Neuf potatoes and green pepper jus  
(1, 2, 4, 10, 12, 13)

### FROM SWISS MEADOWS

**SMOKED RICOTTA GNUDI**  Chf 36  
White asparagus cream, sautéed morels, lemon confit and "Boule de Belp" Cheese  
(V, 1, 2, 4, 6, 7)

### TO SHARE

*Please allow 45 minutes of preparation time*

**PRIME SWISS BEEF RIB (800 gr)** Chf 155  
Grass fed beef  
(7)  
Served with 1 sauce and 2 side dishes of your choice

## W KITCHEN GRILL

### FISH

- SEA BREAM - 150 gr Chf 48
- SWISS SALMON - 150 gr Chf 42
- HALIBUT - 150 gr Chf 58



Served with grilled broccolinis  
+ 1 sauce of your choice  
+ 1 side dish of your choice

### MEAT

- DUCK BREAST - 180-200 gr Chf 44
- DRY AGED VEAL T-BONE - 300 gr Chf 68
- LUMA BEEF ENTRECÔTE - 180-200 gr Chf 66



Served with grilled broccolinis  
+ 1 sauce of your choice  
+ 1 side dish of your choice

### SAUCES

- Red wine sauce (1, 14)
- Green pepper sauce (1, 14)
- White wine sauce (1, 5, 7, 14)
- Sauce vierge (10)
- Béarnaise (V, 4, 7)

Extra sauce

Chf 4

### SIDE DISHES

- Small green salad with herbs and radishes, Dijon mustard vinaigrette (V, 9)
- Seasonal tomatoes salad with aged balsamic vinegar (V)
- Brussels sprouts with dry bacon from Valais (P, 7)
- Roasted trio of carrots with caraway (V)
- Homemade mashed potatoes (V, 7)
- Homemade hand cut French fries with truffle mayonnaise (V, 4)

Extra side dish

Chf 8

## CHEESES

served with local rye bread and homemade plum jam  
(2, 6, 10)

### FROM VALAIS

120 gr - Chf 24

Fromage d'alpage - cow's milk - Bagnes  
Tomme de Verbier - cow's milk - Verbier  
Blue from Valais - cow's milk - Valais  
Chèvre sanglé - goat's milk - Fribourg  
(7)

## SWEET TOUCH

**RHUBARB & STRAWBERRY VACHERIN** Chf 21  
Double cream, Swiss meringue, strawberry jelly, crispy rhubarb, rhubarb and pink champagne sorbet  
(4, 7)

**THE BANANA** Chf 18  
Caramel and rum candied banana, tangy avocado cream, black sesame ice cream  
(2, 4, 7, 12)

**THE CHOCOLATE** Chf 19  
66% chocolate mousse, gianduja ganache, crispy biscuit, sauce with sweet spices  
(2, 4, 7, 10)

**RASPBERRY TART** Chf 18  
Speculoos biscuit, nougat mousse, fresh raspberry, raspberry sorbet  
(P, 2, 4, 7, 10)

**GOURMET COFFEE** Chf 16  
A hot drink with a selection of sweet desserts of our head pastry chef

 Healthy option

In order to get more vegetarian options for your dinner, ask for our vegetarian/vegan menu

Please inform us of any allergy or special dietary requirements, including any food allergens or intolerance.

ORIGIN OF OUR FISH:  
Arctic Char and salmon: Switzerland / Sea Bream: Greek / Halibut: Holland/ Langoustine: South Africa

ORIGIN OF OUR MEATS:  
Beef, veal and pork: Switzerland / Foie gras, duck: France

(V) = Vegetarian (P) = Pork

ALLERGENS: 1. Celery / 2. Gluten / 3. Crustacean / 4. Egg / 5. Fish/ 6. Lupin / 7. Milk / 8. Mollusc / 9. Mustard / 10. Nut / 11. Peanut/ 12. Sesame seed / 13. Soya / 14. Sulphur dioxide