

SIGNATURE DISHES

SURF & TURF TARTAR

Chf 64
Hérens race beef and lightly seared Rock lobster tartar, leeks mayonnaise, red currants and cucumber and beetroot powder
(2, 3, 4, 9, 12, 13, 14)

CACIO E PEPE GNUDIS

Chf 32
Ricotta gnudis, cacio e pepe sauce, seasonal mushrooms, lemon confit, boule de Belp cheese
(1, 2, 4, 7)

LOBSTER CREAM MONKFISH

Chf 52
Pan-fried monkfish, baby fennel, lobster cream
(1, 3, 5, 7)

MUSTARD ROASTED BEEF FILLET

Chf 60
Roasted beef fillet, cauliflower and nuts purée, mustard sauce
(1, 7, 9, 10, 14)

VALAISAN STYLE LAMB RIBEYE

Chf 56
Lamb ribeye, raclette cream, tomato jam, potato chips with tomato powder
(1, 7, 14)

DRY AGED BEEF PRIME RIB 700-800gr TO SHARE

Chf 165
45 minutes preparation time, served with 2 sauces and 2 side dishes of your choice (see on next page)

W KITCHEN GRILL

All served with grilled broccolinis
+ 1 sauce of your choice
+ 1 side dish of your choice
Extra sauce Chf 6
Extra side dish Chf 10

FISH⁽⁵⁾

PERCH FILLETS
FROM LOËCHE-LES-BAINS 150gr
Chf 56

SALMON FILLET FROM GRISONS 150gr
Chf 52

MEAT^(1, 7)

FULL COCKEREL FROM ALPSTEIN 350gr
Chf 46

SWISS VEAL T-BONE 300gr
Chf 68

SAUCES

/ Chimichurri sauce
/ Green pepper sauce (1, 14)
/ Dijon mustard sauce (1, 7, 9, 14)
/ Béarnaise sauce (4, 7, 14)
/ Sage butter (7)

SIDE DISHES

/ Small green salad with herbs and radishes, Dijon mustard vinaigrette (V, 9)
/ Chef's mashed potatoes (V, 7)
/ Beetroot cooked in salt with pistachio (V, 10)
/ Seasonal mushrooms (V)
/ Hand cut French fries with truffle mayonnaise (V, 4)

SWEET TOUCH

STRAWBERRY AND HIBISCUS VACHERIN

Chf 21
Double crème de la Gruyère, Swiss meringue, hibiscus gel, hibiscus sorbet, fresh strawberries, strawberry coulis
(4, 7)

SWEET CAPRESE

Chf 19
Breton shortbread with parmesan, confit tomato, tomato sorbet, mozzarella espuma, sweet pesto
(2, 4, 7, 10, 13)

CRAZY CHOCOLATE

Chf 20
Dark chocolate 66% cream, milk chocolate macaroon, Dulcey mousse, chocolate streusel, chocolate ice cream, spicy coulis
(2, 4, 7)

LEMON TART MY WAY

Chf 19
Citrus tuile, lemon Cream, raspberry inspired chocolate
(2, 4, 7)

LE CAFE GOURMAND

Chf 18
Hot drink with a selection of sweets from our Pastry Chef

Healthy option

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

ORIGINS OF OUR MEAT:
Beef and veal: Switzerland / Foie gras: France / Lamb: Ireland / Cockerel: Switzerland / Pork: Germany and Switzerland / Chicken: Hungary

ORIGINS OF OUR FISH:
Salmon, perch: Switzerland / Tuna and prawns: Vietnam / Monkfish: France / Lobster: South Africa / Scallops: and snow crab: Canada

NUTRITIONAL INFORMATION
(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

T O START

SNOW CRAB SALAD

Chf 36
Boiled snow crab, marinated cucumber, lemon mayonnaise, tobiko eggs and green apple sauce
(1, 3, 4, 5, 9)

VALAISAN STYLE WARM ENDIVE SALAD

Chf 26
Warm endives cooked sous vide and raw endives salad with Verbier creamery blue cheese foam, pecan nuts and crispy passion fruit
(V, 2, 7, 10, 14)

SEARED SCALLOPS WITH CHANTERELLES

Chf 32
Raw scallops lightly torch seared, chanterelles, salicornia, marinated ikura eggs, yuzu cream, soya gelatin, frill mustard
(1, 2, 4, 5, 8, 9, 13)

VINE LEAVES WRAPPED PAN-FRIED FOIE GRAS

Chf 36
Pan-fried foie gras, vine leaves, grappes and chicken jus with sansho pepper and mustard seeds
(1, 2, 7, 9, 14)

PRESSED SUCKLING PIG

Chf 34
Pressed suckling pig, bilberries, jerusalem artichoke purée, chards
(P, 1, 7, 14)