

TO START

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

22 MONTHS AGED GRUYÈRE FOAM Chf 26
Dried meat and cucumber vinaigrette
(7)

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, 10, 12)

PAN FRIED SCALLOPS Chf 32
Fennel ice cream, apple and pear juice
(1, 4, 5, 8)

SUMMER 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 34
Zucchini cream, chanterelles, Pecorino cheese and nutmeg
(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

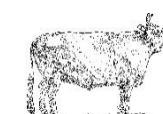
- SEA BREAM - 150 gr Chf 48
- SWISS SALMON - 150 gr Chf 42
- HALIBUT - 150 gr Chf 58



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

APRICOT VACHERIN Chf 21
Double cream of Gruyères, Swiss meringue, fresh and cooked apricot, apricot coulis and vanilla ice cream
(7)

SUMMER SWEETNESS Chf 18
Pistachio financier, fresh strawberries, white chocolate and vanilla ganache, mascarpone and tonka cream, strawberries sorbet and jelly
(2, 4, 7)

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 and veal: 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