

## TO START

**FRENCH PREMIUM OYSTERS** Piece / Chf 7  
12 pieces / Chf 74

Fines de Claire n°2 Marennes-Oléron  
Vinegar emulsion, shallots and rye bread AOP  
(2, 7, 8, 13, 14)

**PAN FRIED SCALLOPS** 🌱 Chf 32

Peas puree, caraway foam, salmon eggs and sea  
asparagus  
(2, 5, 7, 8, 13)

**SEXY CABBAGE 4.0** 🌱 Chf 28

Burrata stracciatella, marinated eggplants, capers,  
cherry vinaigrette and pomegranate  
(V, 7, 10, 12)

**FOIE GRAS** Chf 34

Homemade ginger bread, Cabernet Sauvignon gel  
and red grape sorbet  
(2, 7, 10, 14)

**"MONT D'OR" SNAILS** Chf 28

Paris mushrooms, garlic and herb cream sauce, herb-  
crusted bacon from Orsières and puff pastry crust  
(P, 1, 2, 4, 7, 14)

**EGG 63°** Chf 31

Potato and winter black truffle foam, seasonal sautéed  
mushrooms, saffron croutons and *lardo di Colonnata*  
(P, 1, 2, 4, 7)

**WINTERHEAT** 🌱 Chf 20

Soup of the day

## SIGNATURE DISHES

### FROM THE NET

#### ARCTIC CHAR

Chf 48

Smoked and confit, Jerusalem artichoke purée,  
Swiss chard and black truffle sauce  
(1, 5, 7, 13)

#### RED SEABREAM

Chf 52

Beurre blanc sauce, botarga and *cavolo nero*  
(1, 5, 7, 10, 14)

### FROM THE SWISS FARMS

#### GUINEA- FOWL SUPRÊME

Chf 48

Smoked yoghurt cream, baby corn, pumpkin  
purée, mustard seeds and black garlic sauce  
(1, 7, 9, 14)

#### DUO OF FILLET MIGNON RACE D'HERENS

Chf 71

1 piece from the grill, 1 piece served as a tartar.  
Carrot purée, seasonal mushrooms, Pont Neuf  
potatoes and green pepper veal jus  
(1, 2, 4, 10, 12, 13, 14)

### FROM THE SWISS MEADOWS

#### PUMPKIN GNOCCHI

 🌱

Chf 34

Kale cabbage, lemon zest, Pecorino cheese and  
balsamic pearls  
(V, 1, 2, 4, 7, 14)

### TO SHARE

Please allow 45 minutes for the preparation.

#### PRIME BEEF RIB RACE D'HERENS

Chf 155

Served with 2 sauces and 2 side dishes of your choice.

(7)

## W KITCHEN GRILL

### FISH

 🌱


- SWISS SALMON - 150gr
- PERCH FILLETS - 150gr
- WILD SEA BASS - 150gr

Chf 48  
Chf 56  
Chf 58

All served with grilled broccolinis  
+ 1 sauce of your choice  
+ 1 side dish of your choice  
(5)

### MEAT



- PRESA IBERICA - 180/200 gr
- LUMA RIB EYE - 180/200 gr
- VEAL T-BONE - 250 gr

Chf 66  
Chf 66  
Chf 68

All served with grilled broccolinis  
+ 1 sauce of your choice  
+ 1 side dish of your choice  
(1, 7)

Extra sauce  
Extra side dish

Chf 6  
Chf 10

### SAUCES

- Red wine sauce (7, 14)
- Green pepper veal jus (1, 14)
- Vierge sauce (V)
- Béarnaise sauce (V, 4, 7)
- Mushroom cream sauce (V, 1, 7)

### SIDE DISHES

- Small green salad with herbs and radishes, Dijon  
mustard vinaigrette (V, 9, 10)
- Steamed Jasmin rice (V)
- Roasted trio of carrots, hazelnut and lemon zest (V, 10)
- Chef's mashed potatoes (V, 7)
- Sweet potato purée (1, 7)
- Cream spinach (V, 7)
- Hand cut French fries with truffle mayonnaise (V, 4)

## CHEESES

Served with local rye bread, plums jam and honey  
(2, 7, 10)

#### FROM VALAIS

120 gr Chf 24

Bûche de chèvre - goat's milk - Val d'Hérens  
Tomme de Verbier - cow's milk - Verbier  
Fromage d'alpage Chermontane - cow's milk - Bagnes  
Vacherin Fribourgeois frisè - cow's milk - Fribourg

## SWEET TOUCH

**VACHERIN 5.0** Chf 21

Double cream from Gruyeres, Swiss meringue, roasted  
mango with vanilla, mango coulis, grapefruit supreme  
and sorbet  
(4, 7)

**CHOCO MANDARINE** Chf 19

Dark chocolate cremeux, mandarin gel, streusel  
cocoa, mandarin sorbet and jelly  
(2, 4, 7, 10)

**LEMON & PRALINE ALLIANCE** Chf 18

Soft almond biscuit, lemon curd, praline puff pastry,  
praline Chantilly and coffee ice cream  
(2, 4, 7, 10)

**CARAMEL APPLE DÔME** Chf 19

Caramelised apple, soy vanilla cream, green apple  
sorbet and apple crisps  
(Vegan, gluten free)

**GOURMET COFFEE** Chf 16

Cup of coffee, espresso or tea of your choice with a  
selection of sweets of our head pastry chef.  
(2, 4, 7, 10, 11)

#### 🌱 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.

#### ORIGINS OF OUR MEATS:

Beef & veal: Switzerland/ Pork: Switzerland, Italy, Spain/ Chicken & foie gras:  
France.

#### ORIGINS OF OUR FISHES:

Arctic char: Iceland/ Seabream & oysters: France/ Perch & salmon: Switzerland/  
Sea bass: Greece/ Scallops: 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