

SIGNATURE COCKTAILS

Chf 19

HUGO ROYAL

Saint-Germain, Prosecco, butterfly pea

KITCHEN NEGRONI

Campari, Vermouth red, gin, spices

TO START

PAN FRIED SCALLOPS

Chf 36

Lemon confit cream, Jerusalem artichoke puree, salicorn, poultry jus (1,8)

 **STRACCIATELLA & TREVISO SALAD**

Chf 30

Blueberries, pecan nuts, 10 years aged balsamic vinegar, raspberry powder (V, 7, 10, 14)

LOCAL CURED CHAR WITH BUTTERMILK SAUCE

Chf 34

Marinated cucumber, green apple puree, crispy pork skin, caviaroli (P,5,7,10,13)

HUNTING **M**ENU

WILD DUCK SUPREME

Chf 38

Foie gras snow, pear puree, mustard foam (1,7,9,14)

TRADITIONAL WILD PORK GOULASH (2 PERS.)

Chf 90

Homemade spaetzli, seasonal mushrooms (P,2,4,7,14)

STAG RIB EYE

Chf 56

Celery roots, chestnut in different textures, Périgord sauce (1,2,4,7,10,14)

SIGNATURE **D**ISHES

PAN FRIED MONKFISH WRAPPED IN NORI SEAWEED

Chf 56

Carrot trilogy, Ikura, "beurre blanc" (1,5,7)

TRADITIONAL "RACE D'HERENS" BEEF TARTARE

Chf 64

Squid ink crisp, truffle mayonnaise, French fries (1,2,3,4,5,7,8,9)

SWISS VEAL RIB EYE « 52° »

Chf 64

Zucchini and basil puree, pak choi, star anise infused "jus de veau" (1,7,14)

 **EGGPLANT AGNOLOTTI**

Chf 34

Ricotta, pistachio, black olives, tomato gel and pecorino cheese foam (V,2,4,7,10)

WKITCHEN 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 12

SWISS FISH

SALMON "DES GRISONS"

Chf 54

(5)

LOË PERCHES

Chf 58

(5,7)

SWISS MEAT

LUMA HAND SELECTED BEEF SECRET CUT

Chf 66

(7)

ROASTED COCKEREL (30 min cooking)

Chf 48

(7)

VENISON RIBEYE

Chf 68

(7)

SAUCES

/Béarnaise (4,14)

/Lemon (1,7)

/Tartar (4,9)

/Pepper (1,7)

/Mushroom (1,7)

SIDE DISHES

/Sweet potato puree (V,7)

/Roasted endives with truffle (V,7)

/Trio of carrots (V,7)

/Chef's mashed potato (V,7)

/French fries with truffle mayonnaise (V,2,4)

/Small salad with balsamic vinaigrette (V,14)

CCHEESES

FROM VERBIER CREAMERY

PLATTER OF FOUR LOCAL CHEESES

Chf 30

120g and their homemade accompaniments (2,7,10)

SWEET **T**OUCH

RUM BABA

Chf 21

Chestnut cream, black currant cassis gelée, double crème de la Gruyère, vanilla ice cream (2,4,7)

W VACHERIN

Chf 20

Meringue, double crème de la Gruyère, quince confit, bergamot sorbet (2,4,7)

THE CHOCOLAT

Chf 22

Madong 70% chocolate crémeux, crispy chocolate, smoked fir bud sponge cake, cocoa nibs ice cream (2,4,7,10,13)

CAFE GOURMAND

Chf 22

Hot drink with a selection of sweets from our pastry Chef (2,4,7,10,11,13)

 **Healthy option**

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

ORIGIN OF MEAT AND FISH: scallops: Canada / sweetbread: Suisse/Boarand / stag: Austria, Hungary / duck:France char: Swiss / monkfish: France / beef: Swiss / lamb: New Zealand / veal: Swiss / cockerel: Swiss / salmon: Swiss / Venison: Austria/perch: Swiss / pork: Spain

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