

Wkitchen

MODERN LOCAL CUISINE

TO START

WINTER SALAD

Chf 29
Pumpkin and kale in different textures, vanilla, pumpkin seeds vinaigrette and Fribourgeois Vacherin (V, 7, 14)

BURRATA SALAD

Chf 30
Burrata, fresh and dry figs, buttermilk, estragon and cucumber vinaigrette, fried capers (V, 7, 14)

LANGOUSTINE CARPACCIO

Chf 38
Stracciatella, crispy passion fruit, pistachio, shizo leaves, yuzu (3, 7, 10, 14)

SCALLOPS

Chf 35
Pan-fried scallops, daikon chicken jus, ikura eggs, samphire (1, 2, 5, 8, 13, 14)

VINE LEAVES WRAPPED PAN-FRIED FOIE GRAS

Chf 38
Pan-fried foie gras, vine leaves, grapes and chicken jus with Sancho pepper and mustard seeds (1, 2, 7, 9, 14)

SWISS SUCKLING PIG

Chf 36
Red cabbage and raspberry chutney, veal juice with baby onion, seasonal baby radish (P, 1, 7, 14)

WINTER SOUP

Chf 20
Soup of the day (V)

SIGNATURE DISHES

SURF & TURF TARTAR

Chf 68
Hérens race beef tartar and lightly seared Rock lobster, leeks mayonnaise, gooseberries, cucumber powder and homemade french fries (2, 3, 4, 9, 12, 13, 14)

EGG PARFAIT

Chf 42
Confit leek, potato cream, Caviar Baeri and tobiko eggs (4, 5, 7)

WHITE WINE MONKFISH

Chf 54
Peas puree, squid creamy sauce with local white wine, white radish (1, 5, 7, 8, 14)

RACE D'HERENS BEEF FILET MIGNON

Chf 62
Chestnuts in different textures, seasonal mushrooms confit and green pepper veal juice (1, 7, 10, 14)

LAMB RIB EYE

Chf 58
Red fruits jam, Taleggio cheese cream, homemade potato chips and raspberry 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) (7)

SPINACH AND RICOTTA GNUDIS

Chf 34
Boule de Belp cheese, olive oil caviar, orange, saffron emulsion (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 10

SWISS FISH (5)

SALMON FROM GRISONS 150gr
Chf 54

CONFIT TROUT FROM BREMGARTEN 150gr
Chf 56

LOË PERCH FILLETS 150gr
Chf 58

SWISS MEAT (1, 7)

LUMA BEEF SECRET CUT 180gr
Chf 64

SWISS VEAL T-BONE 300gr
Chf 68

COCKEREL 350gr
30 minutes preparation time
Chf 48

SAUCES

/ Veal juice with green pepper (1, 7, 14)
/ Dijon mustard sauce (1, 7, 9, 14)
/ Béarnaise sauce (V, 4, 7, 14)
/ Chimichurri sauce
/ Creamy lemon sauce (V, 1, 7)

SIDE DISHES

/ Grilled baby lettuce salad, homemade vinaigrette (V, 9, 14)
/ Chef's mashed potatoes (V, 7)
/ Steamed jasmine rice (V)
/ Spätzli with dry bacon (P, 2, 4, 7)
/ Hand cut French fries with truffle mayonnaise (V, 4, 9)
/ Sweet potatoes puree with sage (V, 7)

CHEESES

SWISS & ARTISANAL

Compose your plate of four cheeses from our selection.
120g and their homemade accompaniments
Chf 28

SWEET TOUCH

RED BERRIES PAVLOVA

Chf 22
Double crème de la Gruyère, meringue, strawberries, raspberries, red berries sorbet (4, 7)

FLAVOURS FUSION

Chf 19
Clementine in three ways, clementine and Gruyère shortbread, Gruyère espuma and chips (2, 4, 7, 10)

SO CHOCO TART

Chf 20
Caramelized puff pastry, dark chocolate ganache, Dulcey mousse, milk chocolate ice cream, pistachio crème anglaise (2, 4, 7, 10, 13)

IRISH COFFEE MY WAY

Chf 22
Streusel cacao, coffee ice cream parfait, hot chocolate and whisky espuma. Bailey's sauce and whipping cream (2, 4, 7, 10, 13)

CAFÉ GOURMAND

Chf 20
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: Switzerland / Veal: Switzerland / Foie gras and duck: France / Lamb: Ireland / Cockerel: Switzerland / Pork: Germany

ORIGINS OF OUR FISH:
Salmon, perch, trout: Switzerland / Scallops: Canada / Monkfish: France / Lobster and langoustine: South Africa / Caviar: France

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