

SIGNATURE COCKTAILS

W ROYAL

Saint-Germain, Prosecco

W KITCHEN NEGRONI

Suze, Vermouth blanc, gin

19Chf

TO START

PAN FRIED SCALLOPS

36Chf
Lemon confit cream, Jerusalem artichoke puree, salicorn, poultry jus
(1,8)

STRACCIATELLA & TREVISO SALAD

30Chf
Blueberries, pecan nuts, 10 years aged balsamic vinegar, raspberry powder
(V, 7, 10, 14)

DASHI PAN FRIED FOIE GRAS

38Chf
Corn multisphere, baby corn, straw consommé
(1,2,5)

LANGOUSTINE "À CRU"

52Chf
Mini zucchini, « double crème de la Gruyère », yuzu gel, tobiko eggs
(3,5,7,10)

LOCAL CURED CHAR WITH BUTTERMILK SAUCE

34Chf
Marinated cucumber, green apple puree, crispy pork skin, caviaroli
(P,5,7)

SIGNATURE DISHES

PAN FRIED MONKFISH WRAPPED IN NORI SEAWEED

56Chf
Carrot trilogy, Ikura, "beurre blanc"
(1,5,7)

TRADITIONAL "RACE D'HERENS" BEEF TARTARE

64Chf
Squid ink crisp, truffle mayonnaise, French fries
(1,2,3,4,5,7,8,9)

PAN FRIED LAMB RIB EYE

60Chf
Feta and grilled eggplant puree, kale slightly burnt, Pomegranate seeds "jus de veau"
(1,7,12)

SWISS VEAL RIB EYE « 54° »

64Chf
Zucchini and basil puree, pak choi, star anise infused "jus de veau"
(1,7,14)

EGGPLANT AGNOLOTTI

34Chf
Ricotta, pistachio, black olives, tomato gel and pecorino cheese foam
(V,2,4,7,10)

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 12

SWISS FISH

SALMON "DES GRISONS"

54Chf
(5)

LOË PERCHES

58Chf
(5,7)

SWISS MEAT

DRY AGED BEEF T-BONE 700/800gr (For 2 persons)

180Chf
45 minutes of preparation
(7)

LUMA HAND SELECTED BEEF SECRET CUT

66Chf
(7)

ROASTED COCKEREL

48Chf
(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,4)
/Small salad with balsamic vinaigrette (V,14)

CHEESES

FROM VERBIER CREAMERY

LOCAL PLATTER OF FOUR CHEESES

30Chf
120g and their homemade accompaniments
(2,7,10)

SWEET TOUCH

SUMMER PAVLOVA

22Chf
Natural charcoal meringue, "double crème de la Gruyère", spices marinated citrus, orange sorbet
(4,7)

FINGER MACARON

22Chf
Whipped ganache, dark chocolate 66%, salted caramel peanuts
(4,7,10,11,13)

W STRAWBERRY

20Chf
Sablé biscuit, strawberry, vanilla parfait, strawberry sorbet, mint and ginger gel
(2,4,7,13)

CAFE GOURMAND

20Chf
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 / foie gras: France / langoustine: Iceland / char: Swiss / monkfish: France / beef: Swiss / lamb: New Zealand / veal: Swiss / cockerel: Swiss / salmon: Swiss / 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