

BRYN WILLIAMS

^{AT} The Cambrian

SNACKS

The Cambrian “fish & chips“ 15
Buttermilk fried chicken & kimchi ketchup 13

CAVIAR

OONA* osietra caviar (20g)
Homemade creme fraiche & warm blinis 80

*OONA is the first Swiss caviar from sturgeons bred in the nearby Tropical House of Frutigen

STARTERS

Cold

Grilled pear salad, local blue cheese, candied walnuts 14
New season asparagus, lemon ricotta, cured egg yolk 18

Raw & Cured

Balik cured salmon, avocado, wasabi & finger lime, honey dressing 24
Roast celeriac, stracciatella, onion & parsley 19

Hot

Fried aubergine, white miso, cucumber 16
Swiss “cheeseburger” tatar 26
Field mushroom soup, pickled mushroom, thyme 14

SIDES

Chargrilled broccoli & black sesame 8
Green salad, apple, herb dressing 7
Roast potato rosemary & garlic 9
Grilled peppers, pepper ketchup, crispy shallots 8
Truffle cheese fries 14

DRINKS

Negroni 14
Nicolas Feuillatte Brut Réserve Champagne 17
The Axe Bar Beer (Can) – Pale Ale / Blond 7.5

TASTE OF THE CAMBRIAN

Five courses – Chefs choice 95
Cheese course supplement 15

Orders until 20h30 – per table only.
Please let us know of any allergies.

MAINS

Swiss Beef

LUMA chain, mushroom, aged soy sauce, smoked onions 43
LUMA Swiss ribeye & alpine mushroom butter 99 (for two)

Land

Corn fed chicken breast, glazed fennel, chicken sauce 39
Roast duck breast, chard leeks, preserved plum 40
Chard Hispi cabbage, borlotti beans, miso & tofu 29

Lakes

Baked zander, lemon & potato salad, dill sauce 44
Warm smoked alpine salmon, peas, gem lettuce & horseradish 42

Pasta & Gnocchi

Potato gnocchi, mountain cheese, asparagus & saffron cream 31
Linguine, swiss sausage, tomato & garlic 31

CHILDREN'S MENU

Tomato cream soup 10
Cucumber & tomato salad 9
Tomato & basil linguine 18
Mini Margherita pizza 16
Fish & chips, tartar sauce 19
Grilled chicken breast & fries 20
Kids cheeseburger & fries 21

All prices in CHF, VAT and service charge included.
If you have any questions regarding allergies, our staff will be happy to assist you.