

BRYN WILLIAMS

^{AT} The Cambrian

SNACKS

Buttermilk fried chicken & kimchi cucumber 12
The Cambrian 'fish & chips', confit lemon 15
Truffle aranchini & aged mountain cheese 16

DRINKS

Cambrian Spritz 12
Negroni 14
Nicolas Feuillate Blanc de Blanc Champagne 16
Axe Bar Pale Ale (bottle 330ml) 8

CAVIAR

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

*OONA is the first Swiss caviar from sturgeon which are bred in naturally warm mountain spring water in nearby Frutigen.

STARTERS

Cold

Marinated tomato, anchovy, olive, parsley 14
Local beetroot salad & truffle cream 17
Summer squash, stracciatella, stone fruits 15

Raw & Cured

Courgette carpaccio, tomato, olive, capers 14
Balik cured salmon, ponzu, wasabi, finger lime 24
Smoked eel, apple, creme fraiche 26

Hot

Slow cooked egg, parmesan, mushroom, Pata Negra 14
Fried aubergine, white miso, cucumber 15
Swiss 'cheeseburger' tartar 24

Variations

Upon availability with starters and mains
Fresh truffle 15
OONA Osietra caviar 25

MAINS

Swiss Beef

LUMA entrecote chain, aged soy sauce, smoked onions 38
Swiss Black Angus entrecote, XO hollandaise, watercress 54
LUMA Swiss ribeye, XO hollandaise, watercress (for two) 98

Land

Corn fed chicken breast, mushroom, sweetcorn 38
LUMA pork, pineapple, onion 41
BBQ veal shortribs, piquillo pepper, cashews 48
Local vegetables, lentils, Thai spice 29
Seasonal mushrooms, charred leek, ponzu, onion 35

Lakes

Confit zander, bouillabaisse, brown butter, almond 42
Pine cured Alpine salmon & mushroom 39

Pasta

Swiss mac & cheese 31
Aged parmesan linguine & black pepper 32

SIDES

Truffle French fries 12
Potato Gratin, pickled & fried onions 14
Italian bitter leaves, smoked almond, pear 12
Chargrilled brocolli & black sesame 11

CHILDREN'S MENU

Tomato cream soup 10
Cucumber & tomato salad 9
Grilled chicken breast & fries 32
Fish & chips, tartar sauce 28
Tomato & basil linguine 24