

BRYN WILLIAMS

^{AT} The Cambrian

FOUR HANDS DINNER

Saturday, 10 October 2026

DINNER MENU

Slow cooked celeriac
pear & truffle

Grilled zander
pumpkin, wild mushroom, shallot dressing

Roast loin of venison
beetroot, turnip, juniper & lentil

Spiced pumpkin caramel
Swiss chocolate, pecan ice cream

VEGETARIAN MENU

Slow cooked celeriac
pear & truffle

Ricotta spinach raviolo
pumpkin, wild mushroom

Roast cauliflower
Polenta, salted grapes, raisins & macadamia nut

Orange sponge
tonka bean cream, pear sorbet

WINE PAIRING

White wine

2024 Heida — 11
Les Fils Maye · Franc Tireur
Switzerland · Valais

2023 Chardonnay — 10
Vuillemez Père & Fils · Mâcon Villages Chardonnay AOC
France · Burgundy

Red wine

2023 Grenache, Syrah, Mourvèdre — 11
Domaine du Grand Montmirail · Gigondas
France · Rhône

Tawny port

Taylor's 10yr Tawny Port — 9

APERITIF

Sparkling wine

Nicolas Feuillatte Brut Réserve — 16
Champagne · France

CHF 89.00 per person excluding drinks

All prices in CHF, VAT and service charge included.

If you have any questions regarding allergies, our staff will be happy to assist you