

Starters

MUSHROOM SOUP 🌿	\$10
<i>Creamy soup full of delicately flavoured sautéed mushrooms and herbs</i>	
SOUP OF THE DAY	\$10
<i>Please check with your server</i>	
SALADE MAISON 🌿	\$10
<i>Mesclun, carrots, onions & sprouts tossed in home-made dressing</i>	
CAESAR SALAD	\$14
<i>Crisp Hearts of romaine tossed in robust caesar dressing topped with croutons, shaved parmesan & crispy bacon</i> <i>Add grilled chicken \$5/prawns \$9</i>	
ALPINE SALAD	\$23
<i>Mesclun, air-dried beef, poached egg, bacon, Gruyère, croutons</i>	
BURRATA CHEESE 🌿	\$25
<i>Served with roma tomato & pesto sauce</i>	
FOIE GRAS	\$24
<i>Pan-seared foie gras with mango & brioche bread</i>	

Pasta

SPAGHETTI AGLIO E OLIO 🌿	\$18
<i>Tossed in olive oil, garlic & chilli flakes and garnished with finely, chopped basil & parsley</i> <i>Add bacon bits or chicken \$5/prawns \$9</i>	
PENNE ARRABBIATA 🌿	\$20
<i>Tender penne prepared in a spicy tomato sauce</i>	
SPAGHETTI CARBONARA	\$23
<i>A rich tangle of pasta with olive oil, eggs, bacon, veal & parmesan (no cream)</i>	

Rösti

MATTERHORN RÖSTI	\$24
<i>Topped with cooked ham, raclette cheese & sunny side up</i>	
SAUSAGE RÖSTI.	\$22
<i>Veal sausage with caramelized onion</i>	
EMINCE DE VEAU ZURICHOISE 🍳	\$34
<i>Sliced veal in creamy mushroom sauce served with rosti and sour cream</i>	

Mains

SAFFRON RISOTTO 🌿	\$28
<i>Wild mushroom, baby spinach & shaved parmesan</i>	
PAN SEARED SEABASS	\$28
<i>Served with crushed potato, grilled asparagus, salsa verde and citrus oil</i>	
PAN SEARED SALMON STEAK	\$32
<i>Served with sauteed spinach, baby potatoes & lemon cream sauce</i>	
ROASTED FREE RANGE CHICKEN	\$28
<i>Served with grilled vegetables, fries & mustard sauce</i>	
BEEF TARTARE 🍳	\$36
<i>Hand cut raw Wagyu steak served with fries</i>	
RIB EYE STEAK	\$42
<i>250 gram rib eye served with fries, grilled vegetables & red wine sauce</i>	
SWISS BURGER 🍳	\$28
<i>Handmade Beef patty topped with raclette cheese, homemade sauce & bacon</i>	
PORK CORDON BLEU	\$26
<i>Stuffed with ham & cheese served with fries & tartar sauce</i>	
DUCK LEG CONFIT	\$26
<i>Served with mashed potatoes, carrot & red wine sauce</i>	

Fondues/Raclette

<i>All fondues cooked with white wine, served with bread and ratte potatoes</i>	
LA RACLETTE (SINGLE SERVING)	\$16
<i>Served with cocktail onions, cornichon pickles & baby potatoes</i> <i>Add 20g assorted cold cut for \$8</i>	
LA FRIBOURGEOISE (THE ORIGINAL) 🍳	\$37/\$72
<i>Half Vacherin & half Gruyère cheese (200g/400g)</i>	
LA SINGAPOREAN 🍷	\$37/\$72
<i>Half Vacherin & half Gruyère cheese with chili padi (200g/400g)</i>	
LA VAUDOISE	\$37/\$72
<i>Half Vacherin & half Gruyère cheese with fresh herbs (200g/400g)</i>	
LA GENEVOISE	\$37/\$72
<i>Half Vacherin & half Gruyère cheese with fresh banana shallots (200g/400g)</i>	
FONDUE BACCHUS	\$75
<i>400g platter of sliced Kurobuta pork & sliced beef cooked in HOT POT BROTH (chicken red wine mushroom herbs stock)</i>	

Sharing Platters

CHEESE PLATTER 🌿	\$24/\$30
<i>Selection of Brie, blue cheese, Gruyère & Tête de moine (100g/150g)</i>	
COLD CUTS PLATTER	\$28/\$39
<i>Selection of air-dried beef, smoked bacon, salami & mortadella (100g/150g)</i>	
ASSIETE VALAISANNE 🍳	\$42/\$72
<i>Selection of cold cuts & cheese (200g/400g)</i>	

Dessert

FONDANT AU CHOCOLAT	\$15
<i>Chocolate lava cake served with vanilla ice cream and berries</i>	
CRÈME BRULÉE	\$12
<i>Creamy baked custard with a brittle top of caramalised sugar</i>	
CAKE OF THE DAY	\$15
<i>Served with raspberry sorbet & berries</i>	
SINGLE/DOUBLE SCOOP OF ICE CREAM OR SORBET	\$5/\$8
<i>Vanilla, chocolate or raspberry</i>	

Tapas

BRUSCHETTA 🌿	\$12
<i>Toasted garlic bread topped with fresh roma tomato & basil</i>	
TRUFFLE FRIES 🌿	\$15
<i>Golden steak cut fries tossed in truffle oil</i>	
CRISPY TEMPURA SEA BASS	\$16
<i>Deep-fried sea bass finger with tartare sauce</i>	
CRISPY CALAMARI	\$16
<i>Golden brown calamari rings with tartare sauce</i>	
CHICKEN WING	\$16
<i>Mid - joint chicken wing served with sambal</i>	
SAUSAGE SELECTION.	\$16
<i>Mix of bratwurst, weisswurst & chorizo served with dijon mustard</i>	
CRISPY PORK BELLY	\$18
<i>Roasted pork belly served with mustard & five spice seasoning</i>	
SWISS SLIDERS	\$21
<i>Mini burgers topped with raclette cheese & bacon (3 pcs)</i>	

WAGYU BEEF CUBES	\$22
<i>Served with mustard & sea salt</i>	
SPICY GARLIC PRAWNS	\$26
<i>Pan-seared prawn with garlic & chilli flakes</i>	
ESCARGOT 6 PCS	\$22
<i>Oven-baked escargot with herbs butter, bread crumb & fine 43</i>	
FALAFEL & PITA 🌿	\$15
<i>Served with pita bread & tahini sauce</i>	
MOZZARELLA 🌿	\$15
<i>CHEESE STICK</i> <i>Melted mozzarella cheese stick with tomato salsa sauce</i>	
POPCORN CHICKEN.	\$15
<i>Deep-fried crispy chicken with mayo</i>	
NACHOS 🌿	\$16
<i>Oven baked tortilla chips topped with tomato salsa, jalapeno, black olive, guacamole sour cream & shredded cheese</i>	
SATAY 6PCS / 12PCS	\$14/\$26
<i>Choice of mutton, chicken or mixed- served with peanut sauce, cucumber & onion</i>	



MENU

RESTAURANT.BAR.TAPAS.WINES
HOME TO SWISS HOSPITALITY



EVENTS

The perfect venue for your corporate and personal events from birthday parties to product launches and meetings. Wine Universe is your one-stop solution! Let our team take care of everything with flexible bespoke packages that cater from 10 to 200 guests! Get in touch with us!

Tel: +65 6338 0717
Email: Info@wine-universe.com.sg



Wifi: WU GUEST
Password: CheeseFondue