



The menu card is also available digitally



STARTERS & SALADS

CHF

Veal tenderloin tartare with mango, pink pepper, onions and truffle oil	28
Turkey breast slices with tomato pesto and arugula	24
Herb brioche stuffed with char, onions, cranberry and cucumber	22
Mixed leaf salad with grapes and lemon balm-olive oil dressing	16
with smoked sturgeon	24
Avocado and sour cream terrine with corn salad	18
Salad from the buffet	16

SOUPS

CHF

Cream of parsnip soup with sesame croutons	14
Cream of chervil soup with walnuts	14
Broth with boiled beef and vegetables	14
Soup of the day (please ask our staff)	12

FOR THE SMALL APPETITE

CHF

Tortelli stuffed with spinach and goat cheese on a tomato and olive ragout	23
Spicy Indian curry with strips of turkey breast	24
Parsley pasta with prosciutto, pine nuts and cream sauce	18
Valais plate with dried meat, dried leg of lamb (homemade) raw ham, bacon, salami and cheese	32
½ portion	21
Portion Raclette	11
Exclusively with us: Zermatt Raclette cheese made from the whole milk of Tradition Julien cows	

Tradition Julien is ISO certified, standardized processes are guaranteed
Prices include taxes and services in Swiss Francs.

We will be happy to advise you on allergies and intolerances.

* May have been produced with non-hormonal performance enhancers, such as antibiotics

** May have been produced with hormonal performance enhancers



MAIN COURSES

ENGLISH
CHF

Beef fillet matured in Zermatt alpine hay, roasted medium with potato gratin and vegetables	62
Australian Angus entrecôte cooked medium, flavoured with garam masala (a blend of Indian spices), cornbread and vegetables	55
½ portion	39
Sliced veal in mushroom cream sauce, dried pears, pine nuts and chervil, rice and vegetables	45
½ portion	33
“Wiener Schnitzel” with fries and vegetables	45
½ portion	33
Veal medallion on leaf spinach, tomato pesto, cornbread	48
Pork tenderloin medallions in a tomato-basil crust, leaf spinach, whole-grain mustard sauce, parsley noodles and vegetables	41
Seasoned chicken breast flavoured with garam masala (a blend of Indian spices), parsley noodles and vegetables	42
Lamb fillet cubes “India” in a rice ring with vegetables	46
Lamb stew from „Paul’s black-nosed lambs”, rice and vegetables	39
Braised lamb knuckle, coarse red wine and herb sauce, potato gratin and vegetables	41
Lamb tongue in whole-grain mustard sauce, parsley noodles and vegetables	36
Lamb or lamb and cheese sausage, with curry-mint butter, Rösti and vegetables	35

NEITHER FISH NOR MEAT

Cornbread on a bed of spinach, topped with cheese and herbs	27
Parsley pasta with porcini mushrooms, olives, and tomato pesto	27
Cannelloni stuffed with vegetables in a herb cream sauce	27

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FROM LAKES AND SEAS OF THIS WORLD

CHF

Pan-fried char fillet, orange and pink pepper chutney,
vegetables and rice 48

Pan-fried anglerfish in olive oil, pomegranate, pine nuts, chervil,
vegetable cannelloni 48

Cod fillet in a tomato-basil crust, leaf spinach,
sesame-white wine sauce, parsley noodles 48

MEAT & CHEESE FONDUES

(price per person / à discrétion)

Fondue Chinoise 55
Slices of veal, beef & pork, which are prepared on the table in a pot with a broth,
served with various sauces, fruit, pickled vegetables and French fries

Fondue Bourguignonne 55
Cubes of beef fried on the table in a pot with hot oil, served with various sauces, fruit,
pickled vegetables and chips. (optionally with lamb)

Shepherd's fondue with lamb 55
Slices of lamb cooked on the table in a pot with a strong broth,
served with various sauces, fruit, pickled vegetables and French fries

Cheese fondue "Maison" with white bread, potatoes, 35
silver onions and cornichons (prepared without alcohol on request)

IN THE EVENING – FROM THE SCHÄFERSTÜBLI GRILL

Grilled rack of lamb roasted pink on our wood grill,
potato gratin and vegetables (served in 1 service / 1 plate) 58
classic (served in 2 courses / 2 plates) 69

„Chateaubriand" roasted pink, parsley pasta,
vegetables, sauce Béarnaise
as of 2 persons, price per person (served in 1 service / 1 plate) 58
classic (served in 2 courses / 2 plates) 69

Irish beef rib eye, pineapple curry mustard,
potato gratin & vegetable 350g (alone or for two) 78

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THE SWEET TEMPTATION	CHF
Espresso chocolate mousse with cherry liqueur pastries	15
Warm chocolate cupcake with cranberry-mint ragout	16
Sour cream strawberry tartlets	14
Philadelphia pineapple parfait with chocolate biscuit	16
Almond cake with amaretto fig ice cream	14
Fruit plate with lychee-lemon balm sorbet	14
Caramel pudding with cream and fruits	14
Dessert of the day	12

Declaration meat and fish

Lamb: from our own farm CHE (while stocks last) then CH, AUS*, IR

Beef: CH, AUS*/**, ARG*, IR

Veal: CH

Pork: CH / ESP

Poultry: HUN / F

Game meat: NZL

Fish: JPN, NOR, DNK

Loaves, speciality breads, table breads: CH (Fuchs Bakery, Zermatt)

Croissants: CH (fredy's Bakery)

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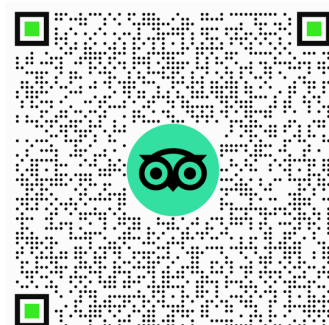
Vielen Dank für Ihren Besuch - wussten Sie schon, dass es unsere leckeren Speisen auch als Take Away Abholung oder sogar nach Hause geliefert gibt?

Thank you for your visit - did you know that our delicious meals are also available as take-away pick-up or even delivered to your home?

Merci beaucoup pour votre visite - saviez-vous que nos délicieux repas sont également disponibles à emporter ou même livrés chez vous ?

Hatten Sie eine gute Zeit bei uns und das Essen hat Ihnen vorzüglich geschmeckt? Teilen Sie Ihr positives Erlebnis mit anderen und empfehlen Sie uns gerne weiter.

Did you have a good time with us and did you enjoy the food? Share your positive experience with others and recommend us to others.



Avez-vous passé un bon moment avec nous et avez-vous apprécié la nourriture ? Partagez votre expérience positive avec d'autres et recommandez-nous à d'autres personnes.

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