

Soups

Cream of parsnip soup with sesame croutons	CHF 14
Chervil cream soup with walnuts	CHF 14
Beef broth with boiled beef and vegetables	CHF 14

Starters

Home-cured leg of lamb with pear and mustard chutney	CHF 27
Lamb carpaccio, mango, pink pepper, onions, truffle oil	CHF 25
Marinated lamb tongue with tomatoes, onions, garlic and olive oil	CHF 23

Salad

Mixed salat	CHF 12
Mixed leaf salad with lemon balm and olive oil dressing	CHF 16
Salad with gherkins, onions, herbs, artichokes and sour cream	CHF 18
with lamb chops	CHF 24

Fondues (Price per person / à discrétion)

Fondue Chinoise 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	CHF 55
Fondue Bourguignonne 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)	CHF 55
Shepherd's fondue with lamb Slices of lamb cooked on the table in a pot with a strong broth, served with various sauces, fruit, pickled vegetables and French fries	CHF 55
Cheese fondue "Maison" with white bread, potatoes, silver onions and cornichons (prepared without alcohol on request)	CHF 35

CHF	Walliser Spezialitäten	CHF
	Exclusive with us: Zermatt raclette cheese made from the whole milk of Tradition Julen cows.	
	Portion Raclette	11
	Raclette à discrétion, dried meat, fruit platter with sorbet	45
	Valais cheese slice, ham and egg	25
	Lamb tongue, spiced sauce Potato gratin and vegetables	33
	Tortellini with lamb-chilli filling, tomato and olive ragout	23
	Walliser plate with dried meat, dried leg of lamb, raw ham, bacon, salami and cheese	32
	Dried meat platter	32

Digital version of the menu



Tradition Julen 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



Grilled rack of lamb, potato gratin and mixed vegetables	(served in 1 serving / 1 plate) 58 Classic (served in 2 servings / 2 plates) 69
"Châteaubriand", roasted pink, vegetables, parsley pasta, Béarnaise sauce	(served in 1 serving / 1 plate) 58 Classic (served in 2 servings / 2 plates) 69
Lamb shank flavoured with garam masala (a blend of Indian spices), corn slices and vegetables	46
Lamb entrecôte 'India' with rice and vegetables	48
Lamb burger in a pretzel bun, raclette cheese, french fries	36
Braised lamb knuckle in a rich red wine sauce, potato gratin and vegetables	41
Homemade lamb sausage or lamb and cheese sausage with curry and mint butter, "Rösti" and vegetables	35
Lamb ragout from Paul's black-nosed lambs, noodles, vegetables	39
Sliced lamb's liver with olive oil, pomegranate, pine nuts, chervil, parsley pasta and vegetables	35
Slices of Australian Angus entrecôte 'India', rice and vegetables	42
Grilled Iberico pork chop, wholegrain mustard sauce, parsley pasta, vegetables	58
Irish Angus rib eye with pineapple curry mustard butter, gratin and vegetables	350g (alone or in pairs) 78

From the lakes and seas of the world

CHF

Pan-fried char fillet with oranges, pink pepper chutney, mixed vegetables and rice	48
Fried sea bass with olive oil, pomegranate, pine nuts and chervil, vegetable cannelloni	48
Cod fillet in a tomato and basil crust, leaf spinach, sesame and white wine sauce, parsley pasta	48

Declaration meat and fish

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

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

Veal: CH

Buffalo: IT

Pork: CH / ESP

Poultry: HUN / F

Game meat: NZL

Shrimps: VNM

Fish: JPN, NOR, DNK

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