

Soups

Cream of cucumber soup, smoked salmon	14
Carrot and orange cream soup, roasted nuts	14
Beef broth, semolina-basil dumplings	14

Starters

Home-dried leg of lamb, goat cheese panna cotta, parmesan cheese	27
Lamb carpaccio, tomato-pine nut-walnut pesto	25
Lamb tongue, vegetable-herb-garlic vinaigrette	23

Salads

Mixed salad	12
Colourful leaf salad with dressing	16
Fennel salad, feta cheese, avocado, ginger, onions, sesame oil	18

MEAT & CHEESE 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	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.	55 (optionally with lamb)
Sheperd's fondue with lamb Slices lamp meat, which is beeing prepared on the table in a pot with a broth, served with various sauces, fruit, pickled vegetables and French fries	55
Cheese fondue "Maison" with white bread, potatoes, silver onions and cornichons	35 (prepared without alcohol on request)

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.

Valais specialities

Exclusively with us: Zermatt raclette cheese made from the whole milk of the Tradition Julen cows

Portion Raclette	11
Raclette à discrétion, dried meat, fruit platter with sorbet	45
Valais cheese slice, ham and egg	25
Lamb tongues, Madeira oregano sauce, potato gratin, vegetables	33
Cannelloni with lamb filling, beetroot and horseradish sauce	22
Valais plate with dried meat, leg of lamb (homemade), raw ham, bacon, salami, cheese	29
Dried meat platter (homemade)	32

Digital version of the menu



Zermatt lamb and grill specialities CHF

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
Lamb shank marinated with herbs, garlic and olive oil, saffron noodles and vegetables		46
Lamb entrecote under a prune and mustard cheese topping, tomato and basil gnocchi, vegetables		48
Lamb burger in a pretzel roll with raclette cheese		36
Braised lamb shank in a strong red wine sauce potato gratin, vegetables		41
Homemade lamb sausage or lamb and cheese sausage herb garlic butter, „Rösti“, vegetables		35
Lamb stew from "Paul's black-nosed lambs" saffron noodles, vegetables		39
Sliced lamb liver cranberries, onions, maple syrup, tomato and basil gnocchi, vegetables		32
Venison steak medium roasted under a dried plum and cheese mustard topping, juniper and cognac sauce, saffron noodles, vegetables		45
Yellow Thai curry with vegetables, rice and lamb fillet		42
	with chicken breast cubes	40
„Châteaubriand“ roasted pink, saffron noodles, vegetables, sauce Béarnaise		
2 persons, price per person	(served in 1 service / 1 plate)	58
	classic (served in 2 courses / 2 plates)	69
Australian Angus fillet, cranberries, onions, maple syrup, tomato and basil gnocchi, vegetables		58
Irish beef rib eye with Annans curry mustard Potato & vegetable gratin	350g (alone or shared)	78

From the lakes & seas of this world CHF

Fried char fillet, saffron noodles, beetroot and horseradish sauce		40
Tuna cubes in a black sesame and ginger crust, mango chilli cream, rice, vegetables		48
Yellow Thai curry, scallops, vegetables, cashew nuts, rice		44

Declaration meat and fish
 Lamb: from our own farm CHE (wihle stocks last) then CH, AUS
 Beef: CHE, AUS, ARG, IR Veal: CHE
 Pork: CHE Game meat: NZL
 Fish: JPN, PHL, ISL Chicken: CH