

Soups

Chervil cream soup with cottage cheese

Lemongrass coconut soup with mango

Broth with herbs and tomato omelett

Starters

Air-dried leg of lamb (homemade)
with figs and parmesan

Lamb carpaccio marinated with mint chili
and walnut yoghurt chutney

Lamb tongues with vegetable-herbs and
garlic oil marinade

Salads

Mixed salad

Colorful leaf salad
with sesame raspberry dressing

Sheep's chees praline
on quinoa-saffron salad



Digital version of the menu

CHF Valais specialties CHF

14 Exclusively with us: Raclette from original
mountain cheese from Tradition Julen Zermatt

14 Portion of Raclette 11

14 Raclette as much as you like
with dried meat
and a fruit plate with sorbet 45

27 Rarebit from the Valais
with ham and egg 25

25 Lamb tongue on a port wine sauce with
beetroot tagliatelle and vegetables 31

23 Tortellini with lamb filling
on spinach leaves with balsamic vinegar 22

Valais platter with air-dried meat,
dried leg of lamb (homemade), raw ham,
bacon, salami and cheese 29

11 Dried meat platter (homemade) 32

16 Fondues (per person / all you can eat)

18 Fondue «Schäferstübli»
with lamb 51

Fondue Chinoise (broth)
with meat of pork, beef & veal 51

Fondue Bourguignonne
with hot oil & cubes of beef 51

Cheese fondue „maison“
with silver onions, cucumber and raclette
potatoes 32

Tradition Julen ist ISO-zertifiziert, standardisierte Abläufe können wir garantieren.
Preise inkl. Mehrwertsteuer und Service in Schweizer Franken.
Bei Allergien und Unverträglichkeiten beraten wir Sie gerne.



Lamb and grill specialties	CHF
Grilled rack of lamb with potato gratin and vegetables	61
Lamb entrecote roasted pink under the oatmeal-cranberry-cheese crust on potato spinach medallion and vegetables	45
Oriental flavored lamb chops with sultana rice and vegetables	48
Lamb burger in lye bread with Raclette cheese and fries	36
Braised lamb knuckle in aromatic red-wine sauce, potato gratin and vegetables	41
Grilled homemade lamb sausage with garlic-horseradish butter, Rösti and vegetables or grilled homemade lamb and cheese sausage	35
Lamb stew from „Paul’s“ black nose lambs, rice and vegetables	37
Sliced lamb liver with herbs, roasted onions, with spiced red wine sauce, porcini gnocchi	32
Lamb gigot from the grill medium rare with potato gratin and vegetables	49
“Secreto of iberico pork” roasted pink with spicy red wine sauce on potato and spinach medallion	42
„Chateaubriand“ with porcini gnocchi, vegetables and sauce Béarnaise from 2 persons, price per person	63
Lamb filet ragout “India style” with vegetables and rice	45
From lakes and seas of this world	
Salmon trout fillet on colorful vegetables, dill-lime butter and rice	39
Beetroot noodles with prawns, spinach, pine nuts, horseradish & olive oil	42
Swordfish vegetables ragout “India style” in a rice ring	42

Declaration meat and fish

Lamb: from our own farm CH (wihle stocks last) then CH, NZ

Beef: CH, AU, USA

Pork: CH

Game meat: AT

Veal: CH

Poultry: CH, FR, HUN

Fish and seafood: CH, Atlantik, Asien