RESTAURANT JULEN

The menu card is also available digitally

STARTERS & SALADS

	CHF
Goose liver terrine wrapped in prunes with port wine, orange and rosemary cream	29
Smoked salmon tartare with tomato, onions, dill and olive oil on horseradish pancakes	28
Crayfish cocktail with cucumber, cranberry and shiso	25
Carpaccio of elk fillet with pepper and mustard vinaigrette	28
Couscous pearls with olives, pumpkin seeds, red onions, nut oil and raw ham	18
Leaf salad with dates	18
Salad from the buffet	16
Valais plate with dried meat, dried leg of lamb (homemade) raw ham, bacon, salami and cheese	32
½ portion	21

SOUPS

	CHF
Cream of sun-dried tomato soup with mozzarella	14
Coconut and coriander cream soup with chicken	14
Broth with vegetable and cheese omelette	14
Soup of the day (please ask our staff)	12

WARM STARTERS

	CHF
Baked tortellini stuffed with bacon and lentils with pine nut pesto	22
Pesto gnocchi with crayfish and tomatoes	25
Oriental noodles with dried fruit and chilli	18
Duck breast strips in Sri Lankan curry	22
Portion Raclette	11

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

Tradition Julen is ISO certified, standardized processes are guaranteed
Prices include taxes and services in Swiss Francs.
Please let us know if you have any allergies or indigestibilities.
We would be pleased to suggest alternatives.

MAIN COURSES

CHF

Beef fillet matured in Zermatt alpine hay medium
with pesto gnocchi and vegetables 62

Bison fillet cooked pink with arak date sauce,
oriental noodles and vegetables 69

Lamb entrecôte cooked medium rare with wild peppers, onions,
pepper and mint, couscous pearl risotto and vegetables 48

Venison fillet under a chestnut, onion and cranberry brioche crust with
spiced sauce, gratin and vegetables 52

Diced Bison filet in Sri Lankan curry, rice and vegetables 48
with chicken breast 38

Ostrich fillet marinated in pepper and safflower oil,
cooked medium rare, oriental noodles and vegetables 56

Lamb stew from „Paul's black-nosed lambs",
noodles and vegetables 39

Braised lamb knuckle, coarse red wine and herb sauce,
potato gratin and vegetables 41

Lamb tongue, spiced sauce, potato gratin and vegetables 35

Lamb or lamb and cheese sausage, bell pepper and paprika butter,
"Rösti" and vegetables 35

Pink roasted duck breast on couscous pearl risotto with
spiced sauce and vegetables 46

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

„Châteaubriand" roasted pink, pesto gnocchi,
vegetables, sauce Béarnaise (served in 1 service / 1 plate) 58
classic (served in 2 courses / 2 plates) 69

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

Tradition Julen is ISO certified, standardized processes are guaranteed
Prices include taxes and services in Swiss Francs.
Please let us know if you have any allergies or indigestibilities.
We would be pleased to suggest alternatives.

FROM LAKES AND SEAS OF THIS WORLD

CHF

Halibut fillet on couscous pearl risotto with wild peppers, onions, pepper and mint 52

Sea bream fillet on ratatouille with pine nut pesto, oriental noodles 52

"Sri Lanka curry" with king prawns in rice ring 48

NEITHER FISH NOR MEAT

Vegetable and potato curry, Sri Lankan style 28

Baked ravioli stuffed with lentils and sheep's cheese on ratatouille and pine nut pesto 28

Oriental noodles with dried fruit, chilli and almond oil 28

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)

Sheperd's fondue with lamb 55
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

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.
Please let us know if you have any allergies or indigestibilities.
We would be pleased to suggest alternatives.

THE SWEET TEMPTATION

	CHF
Black and white chocolate mousse	16
Slice of "Zuger Kirschschnitte"	15
Trio of mango, chocolate and marzipan	16
Warm chocolate cake with mocha crumble	16
Pandanus leaf cream with caramelised coconut and mangosteen	16
Apricot and almond slice with quark and lime ice cream	14
Fruit plate with mocha sorbet	14
Caramel pudding with cream and fruits	14
Dessert of the day	12

Declaration meat and fish
Lamb: from our own farm CHE (wihle stocks last) then CH, AUS*, IR
Beef: CH, AUS*/**, IR
Veal: CH
Bison: CAN
Pork: CH
Poultry: F
Ostrich: PL
Game meat: NZL, AT
Shrimps: VNM
Fish: JPN, NOR, DNK

Tradition Julen is ISO certified, standardized processes are guaranteed
Prices include taxes and services in Swiss Francs.
Please let us know if you have any allergies or indigestibilities.
We would be pleased to suggest alternatives.
* May have been produced with non-hormonal performance enhancers, such as antibiotics
** May have been produced with hormonal performance enhancers

Take away
BY TRADITION JULEN
ZERMATT

Vielen Dank für Ihren Besuch - wusten 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 ?

HattenSie 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.

Tradition Julen is ISO certified, standardized processes are guaranteed
Prices include taxes and services in Swiss Francs.
Please let us know if you have any allergies or indigestibilities.
We would be pleased to suggest alternatives.

SYSTEM CERTIFICATION
ISO 9001
SGS