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

Starters

Home-dried leg of lamb, Alpine cheese and pearl couscous salad 25

Elk fillet tartare with tomatoes, onions, pepper mix and olive oil on horseradish pancake 27

Sheep's cheese panna cotta with chilli and mustard vinaigrette 26

Marinated lamb tongue with tomatoes, onions, garlic and olive oil 23

Baked tortelli stuffed with lentils and lamb 24

Salad

Mixed Salat 12

Colourful leaf salad with tomato and basil dressing 16

Lettuce and carrot salad with raisin and celery dressing and croutons 17

Walliser Spezialitäten CHF

Exclusive with us: Zermatt raclette cheese made from the whole milk of Traditoon 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

Walliser Plate with dried meat, dried leg of lamb, raw ham, bacon, salami and cheese 29

Dried meat platter 32

Fondues (Price per person / à discrétion)

Fondue "Schäferstübli" Lamb 55

Fondue Chinoise Pork, beef & veal 55

Fondue Bourguignonne hot oil & diced beef 55

Cheese fondue «Maison» Raclette potatoes, white bread, silver onions, cornichons 35

Digital version of the menu

Lamb: from our own breeding in Switzerland (while stocks last), then Switzerland, AUS*, IR
Beef: Switzerland, AUS*/**, IR | Poultry: F | Game: NZL, AT | Fish: JPN, NOR, DNK | Prawns VNM
* May have been produced with non-hormonal performance enhancers such as antibiotics.
** May have been produced with hormonal performance enhancers.

Prices include VAT and service in Swiss francs.
We are happy to advise you on allergies and intolerances.

Zermatt lamb and grill specialities

CHF

Grilled rack of lamb,
potato gratin and mixed vegetables (served in 1 serving / 1 plate) 58
Classic (served in 2 servings / 2 plates) 69

Lamb chop with arak date sauce, oriental noodles and vegetables 45

Lamb fillet with Sri Lankan curry in a rice ring with vegetables 48

Grilled lamb medallions with wild peppers, onions, pepper and mint,
pearl couscous risotto and vegetables 46

Lamb burger in a pretzel bun, raclette cheese, French fries 34

Braised lamb shank in a rich red wine sauce,
potato gratin and vegetables 41

Homemade lamb sausage or lamb and cheese sausage with mustard
and horseradish butter, "Rösti" and vegetables 35

Lamb ragout from Paul's black-nosed lambs, noodles, vegetables 39

Sliced lamb liver with wild peppers, onions, pepper and mint,
couscous pearl risotto and vegetables 35

Saddle of venison under a chestnut, onion and cranberry brioche crust,
served with spiced sauce, gratin and vegetables 48

Châteaubriand, pink roasted, vegetables, pesto gnocchi and
sauce béarnaise (served in 1 serving / 1 plate) 58
Classic (served in 2 servings / 2 plates) 69

Irish Angus rib eye with pineapple curry mustard butter,
gratin and vegetables (380g) 78

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

From the lakes and seas of the world

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 Lankan curry with king prawns in rice Ring 48

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