



# **SPEISEKARTE**

## **À LA CARTE**

Spring

## STARTERS

CHF



Eringer rib ravioli, onion jam, hay foam

21

Alpine salmon tartare, rhubarb sorbet, white port wine, honey

21

Valais cow "Ziger" cheese marinated with alpine herbs, cream and tips of green asparagus, cocoa hazelnut crumble

19

Caesar salad, sliced cheese, croutons, chives, honey mustard dressing

21

with faläfel

+ 6

with chicken breast and lard

+ 9

with prawns and lard

+12



Lettuce, balsamic dressing, roasted seeds, rye bread chips, radish, sprouts, tomatoes, apple

15

with Zermatt mountain cheese praline

19

Salad from the buffet

16

## SOUP

Asparagus and saffron soup, rye breadcrumbs

14

with prawns

18

Tomato soup with croutons and herb pesto

12



Beef broth, slow stewed Eringer beef cubes, "Flädle"

14



## MAIN COURSES

CHF



Wienerschnitzel of Eringer veal baked in butter, cranberry compote, vegetables of the day, French fries

50g	39
100g	44
150g	49



Eringer beef tartare, basil pesto, sun-dried tomatoes, Parmesan & rye bread crisps, served with French fries or toast or green salad

100g	28
200g	38

Alpenhof burger of Eringer beef, sesame brioche, BBQ & honey-mustard sauce, Zermatt mountain cheese, bacon, tomatoes, salad and French fries

150g	36
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Fondue Chinoise with beef fillet or lamb fillet, various sauces, French fries or basmati rice

200g	49
supplement pro 100g	+15



Tradition Julien Eringer veal sausage, cream sauce, mashed potatoes, carrots

29



Tradition Julien Eringer veal chop, balsamic sauce, green tagliolini, confit cherry tomatoes, wild garlic pesto

200g+	54
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Beef fillet with parsley crust, roasted rosemary potatoes, white asparagus, Béarnaise sauce

160g	56
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Ragout of alpine lamb, root vegetables, basmati almond rice

38

White asparagus, cooked ham, Tradition Julien raw ham, hollandaise sauce, rosemary potatoes

38

Valais river perch fillets, homemade spaghetti, basil foam, grilled peppers, pistachios, olive earth

38

Morel risotto, spring onion, dried apricots, Valais sliced cheese

29

with prawns	39
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## DESSERT

CHF

Chocolate brownie, pistachio cream, cream, raspberry sorbet	16
Coffee parfait, bananas, Tahiti vanilla compote, pineapple sorbet	16
Fresh strawberries, meringues, calamansi sorbet	17
Cheese plate, homemade fruit bread	19

**Our staff will be happy to provide information about ingredients that may trigger allergies or intolerances.**

**Please do not hesitate to ask us.**

All prices are in Swiss francs including VAT.

### Meat

Veal and Beef from our own rearing as long as stocks last then CH

Lamb CH

Pork CH

### Fish / Seafood

Perche CH

Alpine Salmon CH

Prawns VN



Tradition Julien is ISO-certified. We can guarantee standardized processes.