



The menu card is also available digitally



STARTERS & SALADS

CHF

Tartare of Australian Angus fillet, pepper, onions, Chili and sesame oil in a dukkha coat	24
Roast beef on quinoa, tomato and basil salad	24
Cauliflower parfait, beetroot, raw ham, herb and horseradish oil	18
Feta cheese with dried figs, apricots, apple, mint in dukkha puff pastry	20
Mixed leaf salad, marinated mushrooms, melon, olive oil-garlic dressing	15
with smoked mozzarella	22
Salad from the buffet	16

SOUPS

CHF

Cream of sesame with raisins	14
Cream of olive with herb croutons	14
Bouillon with tomato pancake strips	14
Soup of the day (please ask our staff)	12

FOR THE SMALL APPETITE

CHF

Tortellini with tuna on pak choi "sweet and sour"	20
Potato and spinach medallion baked with bacon and cheese	18
Oregano noodles, feta cheese, walnut and olive coffee oil	18
Valais plate with dried meat, dried leg of lamb (homemade) raw ham, bacon, salami and cheese	32
½ portion	21

Portion Raclette

11

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

Tradition Julien 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.

* May have been produced with non-hormonal performance enhancers, such as antibiotics

** May have been produced with hormonal performance enhancers



MAIN COURSES

ENGLISH
CHF

Beef fillet matured in Zermatt alpine hay medium with potato gratin and vegetables	62
Australian Angus fillet medium with "bush dust" (Australian mix of bush tomatoes, Tasmanian pepper, macadamia nuts and herbs) served with potato and spinach medallion	61
½ portion	39
Beef fillet cubes with ginger, garlic, turmeric, sesame oil, spinach, yogurt and rice	45
with chicken breast	38
Elk entrecote marinated with mustard and honey on oregano noodles "sweet and sour"	48
Braised Iberico pork cheeks, malaga, chorizo, gratin, vegetables	42
Lamb entrecote under a quinoa-tomato-basil crust, olive and tarragon sauce with potato and spinach medallion	48
Lamb stew from „Paul's black-nosed lambs", rice and vegetables	39
Braised lamb knuckle, coarse red wine and herb sauce, potato gratin and vegetables	41
Lamb tongue with olive and tarragon sauce, gratin and vegetables	33
Lamb or lamb and cheese sausage, bell pepper and paprika butter, "Rösti" and vegetables	35
Sliced veal, dried tomatoes, fried onions, mushrooms, cream sauce with rice and vegetables	45
½ portion	33
"Wiener Schnitzel" with fries and vegetables	45
½ portion	33

NEITHER FISH NOR MEAT

Potato and spinach medallion baked with vegetables and cheese	27
Oregano noodles with ginger, garlic, turmeric, sesame oil, spinach and yogurt	27
Sweet and sour pumpkin ragout in a rice ring	27

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FROM LAKES AND SEAS OF THIS WORLD CHF

Roasted salmon slice under a quinoa-tomato-basil crust,
lemon and olive oil, potato and spinach medallion 48

Hake fillet baked in a coconut coat, oregano noodles "sweet & sour" 48

Mahi Mahi fillet, ginger, garlic, turmeric, sesame oil,
spinach, yogurt and rice 48

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)

Shepherd's fondue with lamb 55

Slices of lamb cooked on the table in a pot with a strong broth,
served with various sauces, fruit, pickled vegetables and French fries

Cheese fondue "Maison" with white bread, potatoes, 35

silver onions and cornichons (prepared without alcohol on request)

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

„Chateaubriand" roasted pink, oregano noodles,
vegetables, sauce Béarnaise
as of 2 persons, price per person (served in 1 service / 1 plate) 58

classic (served in 2 courses / 2 plates) 69

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

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THE SWEET TEMPTATION	CHF
Warm chocolate cake with apricot and sesame chutney	16
Dark chocolate mousse from Amelonado cocoa beans from Ghana	15
Yuzu ice cream parfait with almond and pine nut pastry	15
Thyme "Panna cotta" with lavender honey	14
Chocolate cherry cake with cherry ice cream	14
Fruit plate with caramel and ginger sorbet	14
Caramel pudding with cream and fruits	14
Dessert of the day	12

Declaration meat and fish

Lamb: from our own farm CHE (while stocks last) then CH, AUS*

Beef: CH, AUS*/**, ARG*, IR

Veal: CH

Buffalo: IT

Pork: CH / ESP

Poultry: HUN / F

Game meat: NZL

Shrimps: VNM

Fish: JPN, NOR, DNK

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Vielen Dank für Ihren Besuch - wussten Sie schon, dass es unsere leckeren Speisen auch als Take Away Abholung oder sogar nach Hause geliefert gibt?

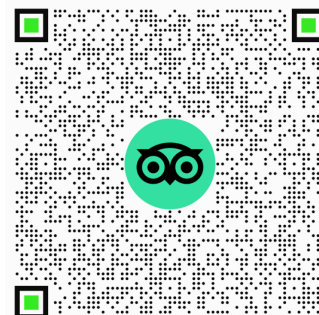
Thank you for your visit - did you know that our delicious meals are also available as take-away pick-up or even delivered to your home?

Merci beaucoup pour votre visite - saviez-vous que nos délicieux repas sont également disponibles à emporter ou même livrés chez vous ?

Hatten Sie 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.



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