

Soups	CHF	Valais specialties	CHF
Cream of porcini mushroom soup with cognac croutons	14.00	<i>Exclusively with us: Zermatt raclette cheese made from the whole milk of Tradition Julien cows</i>	
Cream of roasted onion soup with herb cream	14.00	Portion of Raclette	11
Beef broth with saffron-truffle omelette	14.00	Raclette (as much as you like) dried meat, fruit plate with sorbet	45
Starters		Valais rarebit, ham and egg	25
Air-dried leg of lamb, beans, onions, apricot salad	25	Lamb tongue, herb and pepper sauce, gratin, vegetables	33
Tatar of lamb filet, onions, sultanas, Pommery mustard, pumpkin cream	27	Valais platter with air-dried meat, dried leg of lamb, raw ham, bacon, salami and cheese	29
Lamb carpaccio, tomato-chilli-ginger chutney	26	Dried meat platter	32
Lamb tongue marinated with tomatoes, onions, garlic, olive oil	23	Fondues (price per person / all you can eat)	
Crispy ravioli with lamb and glass noodle filling	24	Fondue «Schäferstübli» with lamb	55
Salads		Fondue Chinoise pork, beef and veal	55
Mixed salad	12	Fondue Bourguignonne hot oil and cubes of beef	55
Colorful leaf salad with honey-mustard dressing	16	Cheese fondue «Maison» potatoes, white bread, silver onions, cornichon	35
Couscous pearls and spring onion salad with smoked lamb	21		

Digital version of the menu

Tradition Julien 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.



Zermatt lamb and grill specialities

CHF

Grilled rack of lamb roasted pink, potato gratin and vegetables	(served in 1 service / 1 plate) 58 classic (served in 2 courses / 2 plates) 69
Lamb chops marinated with maple syrup and whisky, rosemary noodles, vegetables	50
Duo of lamb entrecote and baked lamb ravioli, tomato-chili-ginger chutney	48
Lamb gigot roasted pink, herb-pepper sauce, gratin, vegetables	49
Lamb burger in lye bread with Raclette cheese, tomatoes and fries	34
Braised lamb knuckle in aromatic red-wine sauce, potato gratin	41
Grilled homemade lamb sausage, tomato and thyme butter, "Rösti" and vegetables or grilled homemade lamb and cheese sausage	35
Lamb stew from „Paul's" black nose lambs, noodles and vegetables	39
Sliced lamb liver, pine nuts, olives, pears, herb and pepper sauce, rice and vegetables	35
Rib eye of Swedish elk, redcurrant cream, rosemary noodles and vegetables	55
„Châteaubriand" roasted pink, vegetables, quinoa croquettes, sauce Béarnaise	As of 2 persons, price per person (served in 1 service / 1 plate) 58 classic (served in 2 courses / 2 plates) 69
Rib Eye roasted pink from Ojo de Agua Beef (Dieter Meier ARG) oriental couscous pear risotto	55
Lamb fillet India, vegetables, Rice	48
	with beef fillet cubes 55

From lakes and seas of this world

Fried king mackerel on orange vegetable rice, pine nut, olive and pear ragout	55
Slipper lobster fried with nut oil, couscous pearl risotto	55
King prawns, vegetables, tomato-chili-ginger chutney	48

Declaration meat and fish.

Lamb: from our own farm CH (while stocks last) then CH & AUS
Beef: CH AUS, ARG, IR | Poultry: HUN | Veal: CH | Game meat: NZL | Porc: CH
Fish: JPN, NOR, DNK | Lobster: CAN