

Soups CHF

Cream of basil soup with mascarpone 14

Cream of sweetcorn soup with chilli 14

Bouillon with porcini mushrooms and sherry 14

Starters

Home-dried leg of lamb, with alpine cheese, nuts and grape compote 27

Tartare of lamb fillet with pine nuts, onions, garlic and olive oil 27

Lamb carpaccio with pumpkin seed pesto and black cherries 26

Lamb tongues marinated with tomatoes, onions, garlic, olive oil 23

Empenada with lamb filling 24

Digital version of the menu



Valais specialties CHF

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

Portion Raclette 11

Raclette à discrétion, dried meat, fruit platter with sorbet 45

Valais cheese slice, ham and egg 25

Lamb tongues, sherry sauce, potato gratin and vegetables 33

Valais plate with dried meat, leg of lamb (homemade), raw ham, bacon, salami, cheese 29

Dried meat platter (homemade) 32

Salads

Mixed salad 12

Colourful leaf salad with dressing 16

Asian mustard cabbage salad with yellow pea balls 18

MEAT & CHEESE FONDUES (price per person / à discrétion) CHF

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 lamb meat, which is being 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 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.



Zermatt lamb and grill specialities

CHF

„Châteaubriand“ roasted pink, truffle noodles, vegetables, sauce Béarnaise

2 persons, price per person

(served in 1 service / 1 plate)

58

classic (served in 2 courses / 2 plates)

69

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

Lamb entrecote under a nut, pepper and dried pear crust peperoni-polenta and
vegetables

48

Lamb fillet with coconut curry in a rice ring with vegetables

48

Roast leg of lamb "Stroganoff", rice and vegetables

46

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

36

Braised lamb shank in a strong red wine sauce
potato gratin, vegetables

41

Homemade lamb sausage or lamb and cheese sausage
estragon sesame butter, rösti, vegetables

35

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

39

Sliced lamb liver, with ginger, garlic, spring onions and tomatoes
tomatoes in a rice ring

35

Water buffalo fillet steak glazed with grappa, balsamic vinegar and
pepper glazed, truffle pasta and vegetables

58

Pink roasted veal steak with olives, diced tomatoes and lemon jelly
polenta and pepperoni vegetable chain

58

Irish beef rib eye with Annans curry mustard

Potato & vegetable gratin

380g (alone or shared)

78

From the lakes & seas of this world

CHF

Stroganoff swordfish cubes, truffle noodles and vegetables

52

Fried sea bass fillet with olives, diced tomatoes and lemon jelly
Polenta and pepperoni chain

52

Giant prawns with ginger, garlic, spring onions and tomatoes
tomatoes in a rice ring

48

Declaration meat and fish

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

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

Buffalo: IT

Chicken: HUN / F

Schrimps: VNM

Veal: CH

Pork: CH

Game meat: NZL

Fish: JPN, NOR, DNK

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

** May have been produced with hormonal performance enhancers