

Sea Menu

Canadian lobster with peach juice, basil espuma
and fermented lemon



Spaghetti with lemon, parsley and bottarga



Fillet of turbot with lime-potato cream
Zucchini and cherry compote



Peach mousse with peach-Sichuan pepper stuffing, almond earth
and double cream-peach ice-cream

4 courses CHF 110.-

3 courses CHF 90.-

Riffelalp Menu

Fassona beef carne salada with Belper Knolle, chanterelles

Carnaroli risotto with Brüggli trout, nettle and yuzu



Veal medallion stuffed with apricot and Riffelalp salsiccia
Carrot purée



Potato mille-feuille

White Toblerone mousse, almond crisp, cherry jelly
and marbled double cream-cherry ice-cream



4 courses CHF 96.-

3 courses CHF 84.-

All our prices are in CHF and VAT is included

Vegan Menu

Virtual tomato with almond ricotta, zucchini, pappa al pomodoro and olives

Pasta e fagioli with beans, tomato, pepper and herbs


Celery root with mushrooms, mushroom gravy and thyme mousseline


Rice milk Panna Cotta with strawberry-rhubarb compote 

4 courses CHF 96.-

3 courses CHF 85.-

Grande table Menu (for 2 persons)

Taboulé with couscous, octopus, calamari and shrimps Mediterranean style 

Pappardelle with tomato grilled on charcoal, aubergine cream and Ziger cheese flakes 

Half chicken „Patte Noire“ with Diavola sauce

Oven vegetables

Roasted potatoes

Iced vacherin with raspberry ice-cream, chocolate ice-cream and cream

4 courses CHF 120.-

3 courses CHF 95.-

Origin of our meat and fish:

Beef, veal, pork, poultry: Switzerland

Trout, perch: Switzerland

Lobster: Northwest Atlantic

Octopus, calamari, Gambero Rosso, bottarga, turbot, sea bass: Mediterranean Sea







Kingfish: Northeast Atlantic

Tuna: Indian ocean

Shrimps: Vietnam

Our staff will be happy to give you information on the effects that can trigger allergies or intolerances




Appetisers

Taboulé , couscous / octopus / calamari / shrimps / mediterranean style 	31.-
Canadian lobster , peach juice / basil espuma / fermented lemon  	36.-
Tuna and kingfish , sashimi / wakame salad / yuzu pearl 	31.-
Fassona beef carne salada , Belper Knolle / chanterelles / potato mille-feuille	31.-
Virtual tomato , almond ricotta / zucchini / pappa al pomodoro / olives 	29.-
Beef tartare , hand minced fillet of beef / toast	120 gr 38.- 180 gr 52.-
Buffet of salad 	16.-


Soups

Tomato , burrata / basil  	16.-
Carrot ginger , double cream / grissini 	16.-
Beef consommé , vegetable-potato plin ravioli	16.-

Paste and risotto

Pappardelle , tomato grilled on charcoal / aubergine cream /  Ziger cheese flakes	26.- / 32.-
Spaghetti , lemon / parsley / bottarga 	26.- / 32.-
Burrata ravioli , tomato crudaiola / sicilian gambero rosso carpaccio	28.- / 35.-
Carnaroli risotto , Brüggli trout / nettles / yuzu 	26.- / 32.-

 = Vegetarian

 = Vegan




 = Gluten free

 = Lactose free


Vegan

Vegan tartare , aubergine / tartare spices / potato chips 	32.-
Pasta e fagioli , beans / tomato / pepper / herbs 	26.- / 32.-
Celery root , mushroom / mushroom gravy / thyme mousseline 	36.-
Vegan burger , french fries 	36.-

Fish

Fillet of Brüggli tout , Ziger cheese stuffing / mustard sauce / carrot roll / mashed potatoes	48.-
Fillet of perch of Raron , pan-fried / herb butter / carrot cream / blue potatoes 	48.-
Sea bass , tomato grilled on charcoal / aubergine cream / mashed potatoes 	52.-
Fillet of turbo , lime-potato cream / zucchini / cherry compote 	52.-


Meat

Herb pork , steak and belly Asian style / endives / basmati rice	48.-
Veal medallion , apricot and Riffelalp salsiccia stuffing / carrot purée / potato mille-feuille 	62.-
Beef filet , dried tomato crust / port wine shallot / carrot variation / roasted potatoes	62.-
Sliced veal , sautéed / mushrooms / cream / carrots / Rösti	52.-
Escalope viennese style , cranberries / carrots / french fries	52.-

From 2 persons

Half chicken „Patte Noire“ , Diavola sauce / oven vegetables / roasted potatoes	per person 58.-
Chateaubriand , béarnaise sauce / oven vegetables / roasted potatoes	per person 64.-

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Cheese

Cheese platter with Jumi cheese and mountain cheese / homemade bread / compote

12.- / 16.-


Desserts

Rocher, hazelnut bavarian cream / chocolate ganache / hazelnut-praline ice-cream 

16.-

Peach, peach mousse / peach-Sichuan pepper stuffing / almond earth / double cream-peach ice-cream

16.-

White Toblerone mousse, almond crisp / cherry jelly / marbled double cream-cherry ice-cream 

16.-

Rice milk Panna Cotta, strawberry-rhubarb compote  

16.-

Iced vacherin, raspberry ice-cream / chocolate ice-cream/ cream

16.-

Dessert wines

	10 cl	5 cl
Or Jaune "L'orpailleur" Marsanne, Pinot Gris Frédéric Dumoulin, Uvrier	20.-	10.-
"Mitis" Amigne de Vétroz Jean-René Germanier, Vétroz	23.50	11.50

Homemade ice-cream and sorbets


Ice-cream: vanilla / stracciatella / chocolate / coffee / fior di latte / hazelnut-praline / marbled double cream-peach / marbled double cream-cherry

Vegan and lactose free ice-cream: Vanilla / chocolate  

Sorbets: lemon / strawberry / raspberry / lychee / peach  

per scoop 3.50
whipped cream 1.50

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Coupes

Coupe Baba , fior di latte ice-cream / vanilla ice-cream / small rum baba fresh fruit / cream	10.50
Coupe Pfirsich , peach sorbet / marinated peach / Amaretti / almond crumble	10.50
Coupe Zuppa Inglese , chocolate ice-cream / vanilla ice-cream / Alchermes biscuit / meringue	10.50
Coupe lychee , lychee sorbet / strawberry sorbet / fresh raspberries and lychees / biscuit	10.50
Ice-coffee , coffee ice-cream / vanilla ice-cream / espresso / cream	9.50
Coupe Denmark , vanilla ice-cream / chocolate sauce / cream	10.50
Bananasplit , vanilla ice-cream / chocolate ice-cream / bananas chocolate sauce / cream	10.50
Milkshake	8.-

Zermatt water

2'222 m above sea level – could you be any closer to the spring?

Zermatt's drinking water consists of 95% pure spring water and of 5% groundwater.
This water of highest quality is fed from 91 springs in 13 different headwaters.

Enjoy the refreshing water of the springs of Zermatt.

Sparkling or with oxygen (still)

5dl 5.-

1 litre 9.-

