

APPETISERS





- WINTER VARIATION** 
pumpkin / artichokes / boletus / hazelnuts **CHF 31.-**
- KINGFISH AND SWISS ALPINE SALMON** 
sashimi / wasabi / ginger / soy **CHF 31.-**
- CANADIAN LOBSTER** 
bergamotte / salsify / Oona caviar **CHF 38.-**
- DUCK LIVER TERRINE**
pear / nuts / cinnamon brioche **CHF 36.-**
- BEEF TATAR**
hand minced fillet of beef / toast **120 gr CHF 38.-**
180 gr CHF 52.-
- OONA CAVIAR N° 103**
blinis / alpine butter **can 50 gr CHF 190.-**
- SALAD BUFFET**  **CHF 16.-**

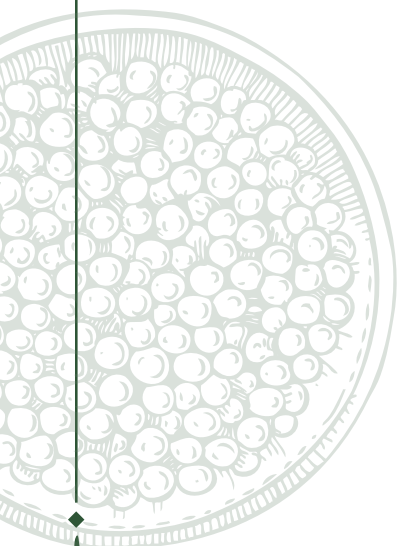


SOUPS

- TOMATO CREAM** 
Ricotta-olive pearls **CHF 14.-**
- PUMPKIN CREAM**
duck liver / crumble / pumpkin seeds **CHF 14.-**
- BEEF CONSOMMÉ** 
Ditalini pasta / Périgord truffle **CHF 14.-**

PASTA & RISOTTO

- LAMB CALAMARATA**
pulled lamb / artichokes / herbs **CHF 28.-/36.-**
- MEDITERRANEAN RAVIOLI** 
panzanella / canadian lobster **CHF 28.-/36.-**
- POTATO GNOCCHI** 
boletus / tomatoes **CHF 26.-/34.-**
- CARNAROLI RISOTTO**  
pumpkin / beurre noisette / Horbi cheese **CHF 26-/34.-**



vegetarian



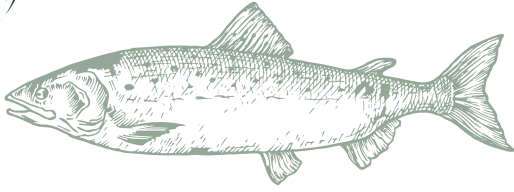
vegan



gluten-free



lactose-free



FISH

SEABASS

lemon / broccoli / dried tomatoes /
rice croquette

CHF 52.-

SWISS ALPINE SALMON

soy / asian vegetables / mushrooms /
Tom Kha Gai sauce

CHF 48.-

FILLET OF PERCH FROM RARON

alpine herb butter / vegetables /
Sbrinz risotto

CHF 48.-

MEAT

BEEF FILLET

pan-fried duck liver / Périgord truffle/
oven vegetables / roasted potatoes

CHF 64.-

CHICKEN PATTE NOIRE DE LA GRUYÈRE

supreme coated with Parma ham / pan-fried leg
with herbs/
oven vegetables / potato gratin

CHF 62.-

SLICED VEAL

mushrooms / cream / carrots / Rösti

CHF 52.-

ESCALOPE VIENNESE STYLE

cranberries / carrots / french fries

CHF 52.-



VEGAN

VEGETABLE STROGANOFF

tofu / peppers / mushrooms / tomatoes /
cucumbers / rice

CHF 36.-

VEGAN BURGER

french fries

CHF 32.-

FROM 2 PERSONS

CHATEAUBRIAND

Béarnaise sauce / oven vegetables /
roasted potatoes

per person CHF 64.-

CHICKEN PATTE NOIRE DE LA GRUYÈRE

supreme coated with Parma ham / pan-fried leg
with herbs/
oven vegetables / potato gratin

per person CHF 62.-

CHEESE



CHEESE PLATTER WITH JUMI CHEESE AND MOUNTAIN CHEESE

homemade fruit bread / compote

4 varieties CHF 14.-

6 varieties CHF 18.-

DESSERT NOOK



DESSERTS

BROWNIE

pecan nuts / marroni / Gruyère double cream
ice-cream / mandarin

CHF 16.-

HONEY PANNA COTTA

almond mousse / yogurt ice-cream / honey

CHF 16.-

APPLE



vanilla mousse / salty caramel ice-cream

CHF 16.-

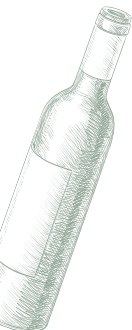
CASHEWNU CHEESECAKE



white chocolate / raspberry sorbet

CHF 16.-

DESSERT WINES



10 CL

5 CL

"MITIS" AMIGNE DE VÉTROZ

Jean-Réne Germanier, Vétroz

CHF 24.-

CHF 12.-

CHÂTEAU RIEUSSEC

Premier Cru Classé, Sauternes

CHF 28.-

CHF 14.-

COUPES

ICE-COFFEE RIFFELALP

coffee ice-cream / vanilla ice-cream /
espresso / cream

CHF 12.-

COUPE VEGAN



banana-passion fruit sorbet /
raspberry sorbet / raspberries /
passion fruit

CHF 12.-

COUPE GROSSMUTTER

vanilla ice-cream / lemon-biscuit ice-
cream / pine seeds / lemon crumble

CHF 12.-

COUPE PROFITEROLE

hazelnut-praline ice-cream /
chocolate choux / nougat sauce /
cream

CHF 12.-



ICE-CREAM & SORBETS

ICE-CREAM

vanilla / stracciatella / chocolate / coffee /
hazelnut-praline / yogurt /
Gruyère double cream / salty caramel /
Lemon-biscuit / cookies

VEGAN & LACTOSE-FREE



vanilla / chocolate

SORBET



lemon / pear / strawberry / apricot /
mandarin / banana-passion fruit /
raspberry

per scoop CHF 4.-

whipped cream CHF 2.-



COUPE COOKIES

cookies ice-cream / cream /
almond florentine

CHF 12.-

COUPE DENMARK

vanilla ice-cream / chocolate sauce /
cream

CHF 12.-

BANANASPLIT

vanilla ice-cream / chocolate ice-cream /
banana / chocolate sauce / cream

CHF 12.-

MILKSHAKE

CHF 10.50

MENU SELECTION

VEGAN MENU



Winter Variation

with pumpkin, artichokes / boletus and hazelnuts

Vegetable stroganoff

tofu, peppers, mushrooms, tomatoes,
cucumbers and rice

Cashewnut cheesecake

with white chocolate and raspberry sorbet

3 courses CHF 85.-

WE PREFER TO USE PRODUCTS THAT HAVE NOT TRAVELLED FAR (DESPITE 5* CUISINE)

ORIGIN OF OUR MEAT AND FISH:

Beef, veal: Switzerland

Poultry, lamb: Switzerland

Duck liver: France

Swiss Alpine salmon, perch: Switzerland

Caviar: Switzerland

Seabass Mediterranean Sea

Kingfish: Northeast Atlantic

Lobster: Canada

Bread:

All our bakery products come from Switzerland, some of our breads and all our pastries are homemade and some bakery products come from a local bakery in Zermatt

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

All our prices are in CHF and VAT is included

