





Appetisers

Goat cheese , beetroot / orange / Rye bread /  pepper from the Maggia Valley		26.-
Gambero Rosso (I) , cocktail / artichoke / burrata / caviar 		32.-
Salmon (UK) king fish (M) , Sashimi / fresh wasabi 		28.-
Fillet of veal marinated (CH) and tuna tataki (PHL) , tuna sauce / fried capers		32.-
Duck liver (F) troussé , terrine / Périgord truffle / grapes / cacao brioche		29.-
Traditional beef (CH) tartar , hand minced fillet of beef / toast	120 gr	35.-
	180 gr	48.-
Buffet of salads		14.-

Soups

Pumpkin , veal marrow (CH) 10-year old port wine / cream 		14.-
Barley , vegetables / alpine herbs 		12.-
Beef clear soup , 65° egg / vegetable julienne  		12.-

Paste and risotti

Spaghetti "alla chitarra" , hazelnut / burata / caviar		26.- / 31.-
Piemontese potato gnocchi , boletus / tomatoes / parmigiano reggian 		21.- / 26.-
Ravioli bonbon , lobster (AT) pumpkin cream / branch celery / ginger		24.- / 29.-
Carnaroli Risotto , Périgord truffle / fresh spinach / mascarpone  		24.- / 29.-
Risotto Gran Riserva , king crab (CA) / saffron / apple  		24.- / 29.-

 = Vegetarian

 = Gluten free

 = Lactose free

Fish

Fillet of sea bass (AT) , grilled / black tagliolini / octopus (PA) venus clams (I) à la nage	52.-
Fillet of sole (AT) , pan-fried with nut butter / cauliflower / pomegranate / spring onion	56.-
Salmon (UK) and scallops (CA) , cima di rapa / bottarga / zedrat lemon	48.-
Shrimps (VN) , sautéed / wok vegetables / teriyaki sauce	48.-

Meat

Fillet and short rib of beef (CH) , pan fried and braised / root vegetables / potato puree	58.-
Sisteron lamb (F) , roasted back and braised legs / cassolette of beans / artichoke	52.-
Chicken „Pattes noires de la Gruyère“ (CH) , leek / cream / potato puree with Fribourg vacherin	48.-
Modern ossobuco of veal (CH) , braised / gremolata / polenta ticinese	48.-
Sliced veal (CH) , sautéed / mushrooms / cream / carrots / rösti	48.-
Veal (CH) escalope Vienna style , cranberries / vegetables / french Fries	48.-

Origin of our meat and fish:

CH = Switzerland

F = France

I = Italy

UK = United Kingdom

AUS = Australia

CA = Canada

PHL = Philippines

VN = Vietnam

M = Mediterranean Sea

AT = Atlantic

On request, our staff will be happy to give you information on the effects that can trigger allergies or intolerances

Desserts

Exotic fruits , gratinated / pandanus ice-cream	14.-
Riffelalp dream , white chocolate mousse / berry compote / butter milk espuma / wild berry sorbet	14.-
Spiced apple , mille-feuille / caramel lavender ice-cream	14.-
Orange variation , cream cheese mousse with yuzu / rose flower orange espuma / marinated orange	14.-
“Chuao chocolate” , surprise	14.-
Dessert variation , cream cheese mousse with yuzu / Chuao chocolate / caramel lavender ice-cream	14.-
Cheese buffet	16.-

Homemade ice-creams

Vanilla / chocolate / stracciatella / amarena / pistachio / fior di latte coffee / arolla pine		
	per scoop	3.50
	whipped cream	1.50

Coupes

Ice-coffee , vanilla ice-cream / espresso / cream	9.50
Coupe winter , amarena ice-cream / pistachio ice-cream / meringue / cream	10.50
Coupe Riffelalp , chocolate ice-cream / arolla pine ice-cream / marinated plums / cream	10.50
Coupe exotic , stracciatella ice-cream / fior di latte ice-cream / Exotic fruits / cream	10.50
Coupe Denmark , vanilla ice-cream / chocolate sauce / cream	10.50
Bananasplit , banana / vanilla ice-cream / chocolate ice-cream / chocolate sauce / cream	10.50
Milkshake	8.-

Wines by glass



We recommend you our
"Selection Riffelalp"
and our daily wine suggestion

Dessert wines

	10 cl	5 cl
"Mitis" Amigne de Vétroz Jean-René Germanier, Vetroz	19.50	10.-
Johannisberg "Saint Martin" Domaine du Mont d'Or, Sion	19.50	10.-
Château Guiraud 1998 Premier Cru Classé, Sauternes	25.-	13.-

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% ground-water.
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.-



All our prices are in CHF and Vat is included