

## Water Menu

Scottish salmon fillet with Osietra caviar,  
blue potatoes, sour cream and artichokes

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Paccheri with Canadian lobster, cime di rapa and lemon 

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Fillet of sea bass grilled on charcoal with salmoriglio, broccoli cream  
and soufflé Venere rice  

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Exotic cube  
(Lemon, coconut, passion fruit, banana, mango)

4 courses CHF 96.-

3 courses CHF 84.-


## Earth Menu

Duck liver terrine with Périgord truffle, figs, Vino Santo  
and alpine thyme brioche

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Beef consommé with mountain cheese-dried meat tortellini

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Medallion and stew of Sisteron lamb with artichokes   
Mashed potatoes

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Tarte Tatin with vanilla sauce and salty caramel ice-cream


4 courses CHF 110.-

3 courses CHF 90.-

All our prices are in CHF and VAT is included

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 = Vegetarian

 = Vegan

 = Gluten free

 = Lactose free

## Vegan Menu

*Artichokes and Jerusalem artichokes with licorice cream, raspberries  
and spring onions*

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*Casarecce with soy bolognese and parsnip cream*

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*Steak of cauliflower and carrots with black truffle and wild berries*

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*Brownie with pecan nut, hazelnut, berry coulis and chocolate ice-cream*

4 courses CHF 96.-

3 courses CHF 85.-

## Grande table Menu (for 2 persons)

*Grilled octopus and moscardini, dried tomatoes, olives, cime di rapa,  
fried bread*

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*Carnaroli risotto with tomato passata, scallops and Osietra caviar*

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*Chateaubriand with Périgord truffle, port wine*



*Oven vegetables*

*Château potatoes*

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*Chocolate dream*

*(Chocolate, sable and garnish)*

4 courses CHF 120.-

3 courses CHF 95.-

*Origin of our meat and fish:*

*Beef, veal, pork, poultry: Switzerland*

*Lamb, duck liver: France*

*Swiss Alpine salmon, perch: Switzerland*

*Caviar: Italy*

*Lobster, scallops: Northwest Atlantic*





*Octopus, moscardini, bottarga, sea bass: Mediterranean Sea*

*Kingfish, red mullet: Northeast Atlantic*

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

## Appetisers

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<b>Canadian lobster with scallops</b> , green apple / fennel / fermented lemon 	36.-
<b>Duck liver terrine</b> , Périgord truffle / figs / Vino Santo / alpine thyme brioche	36.-
<b>Kingfish and Swiss Alpine salmon</b> , sashimi / wasabi / ginger / soy 	31.-
<b>Octopus and moscardini</b> , grilled / dried tomatoes / olives / cime di rapa / fried bread	31.-
<b>Scottish salmon fillet</b> , Osietra caviar / blue potatoes / sour cream / artichokes	31.-
<b>Artichokes and Jerusalem artichokes</b> , licorice cream / raspberry / spring onions 	31.-
<b>Beef tartare</b> , hand minced fillet of beef / toast	120 gr 38.- 180 gr 52.-
<b>Buffet of salad</b> 	16.-



## Soups

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<b>Tomato</b> , cream / basil  	16.-
<b>Pumpkin cappucino</b> , boletus / cream 	16.-
<b>Valais white wine soup</b> , bread with dried fruits	16.-
<b>Beef consommé</b> , mountain cheese-dried meat tortellini	16.-

## Paste and risotto

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<b>Tagliatelle</b> , Périgord truffle / cauliflower / Piemontese hazelnuts	28.- / 35.-
<b>Tagliatelle</b> , veal knuckle / braised vegetables / parsley velouté	28.- / 35.-
<b>Spaghetti aglio olio e peperoncino</b> , sweet garlic cream / chilli / bottarga	26.- / 32.-
<b>Paccheri</b> , canadian lobster / cime di rapa / lemon 	26.- / 32.-
<b>Carnaroli risotto</b> , tomato passata / scallops / Osietra caviar 	28.- / 35.-

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## Vegan

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<b>Vegan tartare</b> , aubergine / tartare spices / potato chip 	32.-
<b>Casarecce</b> , soy bolognese / parsnip cream 	26.- / 32.-
<b>Steak of cauliflower and carrots</b> , black truffle / wild berries  	36.-
<b>Vegan burger</b> , french fries 	36.-






## Fish

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<b>Sea bass</b> , grilled on charcoal / salmoriglio / souffléed venere rice  	52.-
<b>Red mullet and scallops</b> , sautéed / saffron risotto / orange espuma  	48.-
<b>Lobster tail</b> , grilled on charcoal / vegetable caponata / château potatoes 	62.-
<b>Fillet of perch of Raron</b> , pan-fried / nut butter / oven vegetables / boiled potatoes	48.-
<b>Fish variation</b> , grilled on charcoal / vegetable caponata / salted potatoes (for 2 persons) 	per person 58.-


## Meat

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<b>Guinea fowl</b> , cooked two different ways / fermented cabbage / potato gratin 	52.-
<b>Sisteron lamb</b> , medallion and stew / artichokes / mashed potatoes 	52.-
<b>Veal chops</b> , grilled / boletus / carrots / potato gratin (for 2 persons) 	per person 64.-
<b>Beef filet</b> , pan-fried / duck liver / Périgord truffle / port wine / oven vegetables / château potatoes 	64.-
<b>Chateaubriand</b> , grilled / Périgord truffle / Port wine / oven vegetables / château potatoes (from 2 persons) 	per person 64.-
<b>Sliced veal</b> , sautéed / mushrooms / cream / carrots / Rösti	52.-
<b>Escalope viennese style</b> , cranberries / carrots / french fries	52.-

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## Cheese

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**Buffet of Jumi cheese and mountain cheese** 16.-


## Desserts

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**Exotic cube**, lemon / coconut / passion fruit / banana / mango 16.-

**Tarte Tatin**, vanilla sauce / salted caramel ice-cream 16.-

**Lukewarm cake**, chocolate-ricotta / wild berries compote /  
Szechuan Fior di Latte ice-cream 16.-

**Mont Blanc renversé**, meringue / vanilla cream / glazed chestnuts /  
vanilla ice-cream  16.-

**Brownie**, pecan nuts / hazelnuts / raspberry coulis / chocolate ice-cream  16.-



**Chocolate dream**, chocolate / sablé / garnish 16.-

## Homemade ice-cream and sorbets

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**Ice-cream:** vanilla / stracciatella / chocolate / coffee / fior di latte / vanilla-cookies /  
pistachio / hazelnut-praline / salted caramel / marbled vanilla-cherry / speculoos /  
marbled double cream-strawberry / Szechuan Fior di Latte

**Vegan and lactose free ice-cream:** Vanilla / chocolate  

**Sorbets:** lemon / pear / strawberry / apricot / mango / strawberry-Campari  

per scoop 3.50  
whipped cream 1.50


## Coupes

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<b>Ice-coffee</b> , coffee ice-cream / vanilla ice-cream / espresso / cream	9.50
<b>Coupe Mou</b> , hazelnut-praline ice-cream / vanilla ice-cream / salted caramel ice-cream / meringue / cream	10.50
<b>Coupe Amarena</b> , marbled vanilla-cherry ice-cream / pistachio ice-cream / Amarena / pistachio sablé	10.50
<b>Coupe biscuit</b> , cookies ice-cream / speculoos ice-cream / brownie / cream	10.50
<b>Coupe cheesecake</b> , marbled double cream-strawberry / strawberry crisp / biscuit	10.50
<b>Coupe Birne-Schokoladen</b> , pear sorbet / chocolate ice-cream / marinated pear / chocolate crumble	10.50
<b>Coupe Campari</b> , strawberry-Campari sorbet / lemon sorbet / fresh strawberries 	10.50
<b>Coupe Melba</b> , vanilla ice-cream / peach / raspberry coulis / almonds 	10.50
<b>Coupe Denmark</b> , vanilla ice-cream / chocolate sauce / cream	10.50
<b>Bananasplit</b> , vanilla ice-cream / chocolate ice-cream / bananas chocolate sauce / cream	10.50
<b>Milkshake</b>	8.-

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## Wines by glass

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We recommend our  
"Selection Riffelalp"

## Dessert wines

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	10 cl	5 cl
"Mitis" Amigne de Vétroz Jean-René Germanier, Vétroz	20.50	11.-
Château Filhot 2012 Deuxième Cru Classé, Sauternes	23.-	12.-

## Zermatt water

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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.-

