


Pleasures for the palate
(from noon to 9.30 p.m.)

Kingfish uad Swiss Alpine Salmon , sashimi / wasabi / ginger / soy 	20.-
Duck liver in a glass , Périgord truffle / fig / mountain thyme brioche	22.-
Pork rillettes in a glass , pickels vegetables / pickles / Valais rye bread	18.-
Codfish in a glass , tomato compote / souffléd polenta	18.-
Rice boletus croquette , vegan Ricotta / cranberries 	18.-

Origin of our meat and fish:
Dried meat: Switzerland
Beef, veal, porc, chicken: Switzerland
Duck liver: France
Shrimps: Vietnam
Swiss Alpine salmon: Switzerland
Kingfish, codfish: northeast Atlantic
Sea bass: Mediterranean Sea



















 = Vegetarian

 = Vegan

 = Gluten free

 = Lactose free

Appetisers and Sandwiches

 Riffelalp plate , specialities of dried meat / mountain cheese		
	Half portion	21.-
	Portion	32.-
	For 2 persons on a Matterhorn board (per person)	21.-
Spinach salad with shrimps , grilled vegetables / avocado	 	28.-
Lettuce salad with chicken breast , grilled vegetables / parmesan		29.-
Shrimp cocktail , cocktail sauce / iceberg lettuce / orange fillets	 	29.-
 Mixed salad 		16.-
 Green salad 		14.-
Club Sandwich , french fries		31.-
Vegetarian Club Sandwich , french fries 		31.-
 Baguette Caprese , tomatoes / mozzarella / pesto 		20.-
 Baguette Norway , smoked salmon / horseradish / cucumbers		20.-
 Baguette Parma , Parma ham / garden rocket / parmesan		20.-
Croque Monsieur , ham / cheese / french fries		24.-
 Riffelalp Cheeseburger , bacon / onion / gruyère / french fries	150 gr	28.-
	300 gr	38.-
 Vegan burger , french fries 		36.-
 Late Arrival Dinner until 0.15 a.m.		









Soups

Tomatosoup , cream / basil  	16.-
Pumpkin cream soup , boletus / cream 	16.-
 Beef consommé , mountain cheese - dried meat tortellini	16.-


Bar Evergreen

Beef tatar , hand minced fillet of beef / toast	120 gr	38.-
	180 gr	52.-
Vegan tatar , aubergine / tatar spices / potato chips 		32.-

From the pan

 Spaghetti , tomato / basil 	23.- / 31.-
 Spaghetti , black truffle / cream 	28.- / 35.-
 Penne all'arrabbiata 	23.- / 31.-
Fillet of beef , pan-fried / pepper sauce/ sautéed vegetables / french fries	64.-
Fillet of sea bass , tomato compote / sautéed vegetables / boiled potatoes  	52.-






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From the pastry

 Tiramisu , homemade		16.-
Toblerone mousse , marinated apricots		16.-
Apple strudel , warm / vanilla sauce		16.-
 Fruit salad 		14.-
Assorted friandises		16.-
Cheese plate 		14.-
 Late Arrival Dinner until 0.15 a.m.		



Sweet wines

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

Homemade ice-creams and sorbets

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  

Sorbet: lemon / pear / strawberry / apricot / mango / strawberry-Campari  

per scoop 3.50
whipped cream 1.50

Coupes

Ice-coffee, coffee ice-cream / vanilla ice-cream / espresso / cream 9.50

Coupe Mou, hazelnut-praline ice-cream / vanilla ice-cream / salted caramel ice-cream / meringue / cream 10.50

Coupe Amarena, marbled vanilla-cherry ice-cream / pistachio ice-cream / Amarena / pistachio sablé 10.50

Coupe Biskuit, cookies ice-cream / speculoos ice-cream / brownie / cream 10.50

Coupe cheesecake, marbled double cream-strawberry ice-cream /strawberry crisp / biscuit 10.50

Coupe Birne-Schocoladen, pear sorbet / chocolate ice-cream / marinated pear / chocolate crumble 10.50

Coupe Campari, strawberry-Campari sorbet / lemon sorbet / fresh strawberries  10.50

Coupe Melba, vanilla ice-cream / peach / raspberry coulis / almonds  10.50

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% 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 CHF 5.-

1 litre CHF 9.-

All our prices are in CHF and VAT is included



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