

Alpine Menu

Lightly smoked salmon trout with mountain thyme Ziger cheese 2222 and raspberries

Herbal capuccino with beetroot-rye bread „Bottoni“

*Pan fried steak of veal with stone pine and braised cheek of veal with Zermatt beer
Carrot and potato purée*

Curd and sour cream cheesecake, marinated apricots with rosemary

4 courses CHF 86.-

3 courses CHF 75.-

Sea Menu

Canadian lobster with peach carpaccio, almonds and nettles

*Ravioli stuffed with eggplant on charcoal, sautéed scallops
and reduction of bouillabaisse*

*Fillet of turbot and octopus with green beans, tomato confit
and potato espuma*

Limoncello baba with vanilla cream, fresh fruit and Limoncello sorbet

4 courses CHF 96.-

3 courses CHF 80.-

Riffelalp Menu

Traditional beef tartar with toast

Curd pizokel with Staffelalp cheese, spinach and dried meat 2222

*Zurich style sliced veal
Carrots and Rösti potato*

Milk chocolate mousse with salted caramel sauce and hazelnut-praline ice-cream

4 courses CHF 96.-

3 courses CHF 80.-

Vegan Menu



*Pistachio tartelette with smoked carrots "à la Norvégienne",
almond mousse from the cheese dairy, tomato and eggplant cream*

Paccheri stuffed with potato-basil on pepper coulis and olives

Beetroot "tournedos" with potato chips, vegetables, vegan Béarnaise sauce

Bavarian cream with almond milk and cherry compote

4 courses CHF 85.-

3 courses CHF 70.-

Überraschung Menu

*Let yourself be surprised and enjoy today's
«Luigi's surprise menu»*

5 courses CHF 90.-

Cheese plate supplement 16.-

Origin of our meat and fish:

Dried meat: Switzerland

Beef, veal: Switzerland

Summer venison: Austria, Germany

Shrimps: Vietnam

Sweet water fish: Switzerland


Salt water fish: Atlantic, Pacific

Seafood: Mediterranean Sea, Pacific, Canada

*On request, 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





 = Vegetarian

 = Vegan


 = Gluten free

 = Lactose free




Appetisers

Pistachio tartelette , smoked carrots "à la Norvégienne" / almond mousse from the cheese dairy / tomato / eggplant cream 	28.-
Salmon trout , lightly smoked / mountain thyme Ziger cheese 2222 / raspberries	28.-
Canadian lobster , peach carpaccio / almonds / nettles	32.-
Tuna and kingfish , sashimi / wasabi / lime granité  	
Traditional beef (CH) tartar , hand minced fillet of beef / toast	120 gr 35.- 180 gr 48.-
Buffet of salad 	14.-


Soups

Cold tomato , burrata / Basil 	14.-
Herbal cappuccino. , cream / beetroot-rye bread „Bottoni“	14.-
Beef clear soup , meat tortellini	14.-

Paste and risotto

Paccheri , potato-basil stuffing / pepper coulis / olives 	24.- / 29.-
Curd pizokel , Staffelalp cheese / spinach / dried meat 2222	26.- / 32.-
Ravioli , stuffed with eggplant on charcoal / scallops / reduction of bouillabaisse	26.- / 32.-
Saffron risotto , zucchetti / fried zucchetti flower / Belper Knolle  	26.- / 32.-

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Vegan

Tomato salad , basil / spring onions / cereals 	26.-
Tofu , croquette / vegetable-mushroom stew 	30.-
Beetroot "tournedos" , potato chips / vegetable / vegan Béarnaise sauce 	32.-


Fish

Fillet of turbot and octopus , green beans / tomato confit / potato espuma	48.-
Fillet of sea bass , Tomato compote / fried eggplant / basil / lemon	48.-
Swiss Alpine salmon fillet , confit / borlotti beans hummus / spring onion / yogurt-lime sauce	46.-
Prawns , pan-fried with olive oil / vegetable couscous / pistachio / Taggiasca olives	44.-

Meat

Steak of veal , pan-fried with stone pine / braised cheek of veal with Zermatt beer carrots / potato purée	52.-
Saddle of summer venison , medallion / boletus / wild berries / „Serviettenknödel“ with herbs	48.-
Fillet of beef , pan-fried / green pepper cream sauce / zucchetti / roasted potatoes	58.-
Sliced veal (CH) , sautéed / mushrooms / cream / carrots / Rösti potatoes	48.-
Veal (CH) escalope Vienna style , cranberries / carrots / french fries	48.-



Desserts

Curd and sour cream cheesecake , marinated apricots with rosemary	14.-
Limoncello baba , vanilla cream, fresh fruit / Limoncello sorbet	14.-
Milk chocolate mousse , with salted caramel sauce / hazelnut-praline ice-cream	14.-
Bavarian cream with almond milk , cherry compote 	14.-
Dessert symphony	14.-
Cheese plate , homemade compote / bread	16.-

Homemade ice-cream and sorbet



Ice-cream: vanilla / stracciatella / chocolate / coffee / fior di latte / hazelnut-praline / coconut / pistachio / almond

Vegan and lactose free ice-cream: Vanilla / chocolate  

Sorbet: banana-passion fruit / strawberry / wild berry / Limoncello (Alcohol)  

per scoop	3.50
whipped cream	1.50

Coupes

Ice-coffee , coffee ice-cream / vanilla ice-cream / espresso / cream	9.50
Coupe Praliné , chocolate crumble / coffee ice-cream / hazelnut-praline ice-cream / almond Florentine / milk foam	10.50
Coupe exotic , banana-passion fruit sorbet / coconut ice-cream / fresh exotic fruits	10.50
Coupe fruit , chocolate crumble / pistachio ice-cream / almond ice-cream / fresh fruit / cream	10.50
Coupe vegan , vanilla ice-cream / strawberry sorbet / fresh strawberries  	10.50
Coupe Denmark , vanilla ice-cream / chocolate sauce / cream	10.50
Bananasplit , vanilla ice-cream / chocolate ice-cream / banana chocolate sauce / cream	10.50
Milkshake	8.-

Wines by glass



We recommend you our
"Selection Riffelalp"

Dessert 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.-

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.-

