

## Discovery Menu

*Carpaccio of Fassona beef with marinated summer vegetables, boletus  
and Belper Knolle*

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*Tagliatelle with Bolognese dices, vegetables, tomato coulis  
and parmesan mousseline*

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*Belly and steak of herbal pork from Hinwil  
Vegetables asian style and panko potato croquettes*

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*Ziger cheesecake with strawberry-rhubarb compote  
and marbled double cream-strawberry ice-cream*

4 courses CHF 94.-

3 courses CHF 82.-

## Water Menu

*Cocktail of gambero rosso with burrata, zuchetti, olive crumble*

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*Maltagliati with Canadian lobster, eggplant cream and Belper Knolle*

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*Fillet of sea bass with calamari-pea-tomato stew,  
Pearls of potatoes and basil mousseline*

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*Mini coconut with pineapple-lime mousse, coco snack ice-cream  
and pineapple-lime shot*


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

## Riffelalp Menu

*Traditional hand minced beef tartar with toast*

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*Potato-leek cappuccino with smoked trout*

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*Zurich style sliced veal  
Carrots and Rösti potatoes*

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*Opera almond biscuit with ganache of white chocolate and coffee,  
bitter chocolate mousse*

*4 courses CHF 96.-*

*3 courses CHF 85.-*

## Vegan Menu



*Vegan tartar*

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*Eliche di Gragnano with summer vegetable stew, mint, basil,  
and aromatised bread*

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*Grilled tofu with zucchini-tomato compote and yellow pepper coulis*

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*Fruit tartlet with white chocolate cream and raspberry sorbet*

*4 courses CHF 92.-*

*3 courses CHF 78.-*

*Origin of our meat and fish:*

*Beef, veal, pork: Switzerland*

*Swiss Alpine salmon: Switzerland*

*Shrimps: Vietnam*

*Lobster: Northwest Atlantic*

*Gambero Rosso, sea bass, calamari: Mediterranean Sea*






*Kingfish: Northeast Atlantic*

*Tuna: Indian Ocean*

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

## Appetisers

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<b>Pumpkin seed tartlet</b> , watermelon / sesame / soy / wasabi / miso 	31.-
<b>Gambero rosso</b> , cocktail / burrata / zucchini / olive crumble	36.-
<b>Canadian lobster</b> , alla catalana / bread fresella 	36.-
<b>Tuna and Kingfish</b> , sashimi / wasabi / lime granité 	31.-
<b>Carpaccio</b> , Fassona beef / marinated summer vegetables / boletus / Belper Knolle 	31.-
<b>Traditional beef tartar</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> , burrata / basil 	16.-
<b>Potato-leek cappuccino</b> , smoked trout / cream 	16.-
<b>Beef consommé</b> , boletus-passatelli 	16.-


## Paste and risotto

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<b>Ravioli</b> , salsiccia 2222m / Riffelalp cow / mountain cheese sauce / apple mostarda	28.- / 35.-
<b>Tagliatelle</b> , Bolognese dices / vegetables / tomato coulis / parmesan mousseline	28.- / 35.-
<b>Maltagliati</b> , canadian lobster / eggplant-ricotta cream / Belper Knolle	29.- / 36.-
<b>Spaghetti</b> , Datterini tomatoes / fried eggplant / burrata 	26.- / 32.-
<b>Spaghetti aglio olio peperoncino</b> , parmesan cream / flavoured bread 	26.- / 32.-
<b>Carnaroli risotto</b> , tomato essence / Ziger cheese / Taggiasca olives / basil 	26.- / 32.-

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## Vegan

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<b>Vegan tartar</b> , eggplant / tartar spices / french fries 	32.-
<b>Eliche di Gragnano</b> , summer vegetable stew / mint / basil / flavoured bread 	26.- / 32.-
<b>Tofu</b> , grilled / tomato compote / Zucchetti / yellow pepper coulis 	33.-
<b>Vegan burger</b> , french fries 	36.-

## Fish

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<b>Swiss Alpine salmon</b> , cream cheese / lime / sautéed cauliflower pomegranate 	46.-
<b>Fillet of perch of Raron</b> , pan-fried / sage butter / spinach / boiled potatoes	48.-
<b>Fillet of sea bass</b> , calamari-pea-tomato stew / potato pearls / basil mousseline  	52.-
<b>Tuna</b> , olive earth / lemon / eggplant / pesto-cavatelli	52.-
<b>Jumbo shrimps</b> , beer dough / curry mayonnaise / fried zucchini / sweet potato 	48.-

## Meat

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<b>Belly and steak of herbal pork from Hinwil</b> , vegetables asian style / panko potato croquette	46.-
<b>Steak and ribs of veal</b> , chanterelles / spinach / mashed potatoes 	52.-
<b>Fillet of beef</b> , pan-fried / three pepper sauce / sautéed vegetables / fried potato slices	64.-
<b>Sliced veal</b> , sautéed / mushrooms / cream / carrots / Rösti potatoes	52.-
<b>Veal escalope Vienna style</b> , cranberries / carrots / french fries	52.-

## Cheese

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<b>Mountain cheese</b> , Staffelalp, Riffelalp, Ziger	14.-
<b>Jumi cheese plate</b>	14.-

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## Desserts



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<b>Opera</b> , almond biscuit / ganache of white chocolate and coffee / bitter chocolate mousse	16.-
<b>Mini coconut</b> , pineapple-lime mousse / coco snack ice-cream / pineapple-lime shot 	16.-
<b>Ziger cheesecake</b> , Strawberry-rhubarb compote / marbled double cream-strawberry ice-cream	16.-
<b>fruit tartlet</b> , white chocolate cream / raspberry sorbet 	16.-

## Homemade ice-cream and sorbets

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**Ice-cream:** vanilla / stracciatella / chocolate / coffee / fior di latte / double cream / coco snacks / marbled double cream-strawberry / hazelnut-praline / Toblerone-milk / honey

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

**Sorbets:** lemon / strawberry / mango / banana-passion fruit / raspberry-hibiscus    
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 exotic</b> , mango sorbet / banana-passion fruit sorbet / exotic fruits  	10.50
<b>Coupe Piemonte</b> , hazelnut-praline ice-cream / double cream ice-cream / cacao-hazelnut crumble / hazelnut liqueur	10.50
<b>Coupe Toblerone</b> , Toblerone-milk ice-cream / honey ice-cream / chocolate sauce / cereal crisp / almond Florentine / cream	10.50
<b>Coupe Blumen</b> , raspberry-hibiscus sorbet / vanilla ice-cream / almond crumble / rose-milk foam / crispy petals	10.50
<b>Coupe Denmark</b> , vanilla ice-cream / chocolate sauce / cream	10.50
<b>Bananasplit</b> , vanilla ice-cream / chocolate ice-cream / banana chocolate sauce / cream	10.50
<b>Milkshake</b>	8.-

## Wines by glass

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We recommend you 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% 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.-

