



Appetisers

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|---|----------------------------|
| Egg yolk , candied / chard / celery cream / hazelnut / black truffle   | 28.- |
| Canadian lobster (CA) , parsnip / tarragon  | 32.- |
| Swiss Alpine salmon (CH) and king fish (M) , sashimi / wakame / miso  | 28.- |
| Duck liver (F) , terrine / pepper pear / cinnamon brioche | 29.- |
| Veal (CH) , marinated / pomegranate / artichoke   | 32.- |
| Traditional beef (CH) tartar , hand minced fillet of beef / toast | 120 gr 35.- 180 gr 48.- |
| Buffet of salads  | 14.- |


Soups

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|---|------|
| Pumpkin , boletus / cream   | 14.- |
| Champagne , Siberian caviar / cream  | 14.- |
| San Marzano tomato , basil   | 14.- |
| Beef clear soup , tortellini with Riffelalp cows | 14.- |

Paste and risotti

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|---|-------------|
| Tagliatelle , lobster (CA) / tomatoes / spring onions  | 26.- / 31.- |
| Tagliolini , egg yolk / Périgord truffle  | 24.- / 29.- |
| Cavatelli , seafood (M) / herbal bread crumble | 26.- / 31.- |
| Chicken comb ravioli , rabbit (CH) / boletus / carrot cream | 26.- / 31.- |
| Carnaroli risotto , red wine radicchio / fresh goat cheese   | 24.- / 29.- |
| Risotto Gran Riserva , saffron / veal sweetbread (CH) / Belper Knolle  | 26.- / 31.- |

 = Vegetarian

 = Vegan

 = Gluten free

 = Lactose free

Vegan

Tofu, stew / Indian curry sauce / sautéed vegetables / rice  32.-

Fish


Swiss Alpine salmon fillet (CH), pan-fried / Maggia valley pepper / wild broccoli / puffed Venere rice  48.-

Fillet of sea bass (A) and lobster (CA), pan-fried / cannellini beans / lemon / basil   56.-

Fillet of turbot (A), candied / pumpkin / almond / caviar  52.-

Scampi (A) and scallops (PA), pan-fried / Langhirano raw ham / lentil stew  52.-


Meat

Fillet of beef (CH), pan-fried / duck liver (F) / Périgord truffle sauce / variation of carrots / potato puree  58.-

Veal (CH), pan-fried steak and braised rib / artichoke / Taggiasca olives / roasted potatoes 52.-

Sisteron lamb (F), pan-fried medallion of saddle / croquette of leg / red onions / potato gratin 52.-

Pigeon (F), pan-fried breast and candied leg / truffle / celery cream / beetroot / potato puree  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

CA = Canada

M = Mediterranean Sea

A = Atlantic

PA = Pacific

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

Desserts

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|---|------|
| Citrus fruit , soup / mint ice-cream | 14.- |
| Banana and mandarin , gratinated / caramel with fleur de sel ice-cream  | 14.- |
| Riffelalp dream , white chocolate mousse / marinated peach / butter milk / arolla pine ice-cream | 14.- |
| Tarte Tatin , boskoop apple / vanilla ice-cream | 14.- |
| From cacao to chocolate , croquette of Chau chocolate / biscuit / ganache / cacao fruit sorbet | 14.- |
| Variation around the Matterhorn , rye bread mousse / marinated prune / arolla pine ice-cream | 14.- |
| Cheese buffet | 16.- |

Homemade ice-creams

Vanilla / chocolate / stracciatella / fior di latte / arolla pine / coffee / exotic / caramel with fleur de sel

| | | |
|--|---------------|------|
| Lactose free: Vanilla / chocolate  | | |
| | per scoop | 3.50 |
| | whipped cream | 1.50 |

Coupes

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|---|-------|
| Ice-coffee , vanilla ice-cream / espresso / cream | 9.50 |
| Coupe Riffelalp , chocolate ice-cream / arolla pine ice-cream / marinated prunes / cream | 10.50 |
| Coupe Exotik , exotic ice-cream / fior di latte ice-cream / marinated exotic fruit salad / cream | 10.50 |
| Coupe Baileys , stracciatella ice-cream / Baileys / cream / Cantucci | 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"
and our daily wine suggestion

Dessert wines

| | 10 cl | 5 cl |
|---|-------|------|
| Johannisberg "Saint Martin" Domaine du Mont d'Or, Sion | 19.50 | 10.- |
| "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.-



All our prices are in CHF and Vat is included