

Mountain Menu

Mountain Ziger cheese with boletus, pumpkin-ketchup and crackers

Potato gnocchi with marinated salmon trout, leek and Belper Knolle

Duet of lamb rack and leg with mustard sauce

Sour cabbage and potato tart

Bar of chocolate with chestnut, black currant and meringue

4 courses CHF 90.-

3 courses CHF 75.-

Water Menu

Deep fried octopus with Cannellini beans and pomegranate

Tagliolini with Breton lobster, blood orange and almond

Swiss Alpine salmon with wasabi sauce

Cime di rapa and potato with sake


Like a mandarin with anise and vanilla

4 courses CHF 96.-

3 courses CHF 80.-

All our prices are in CHF and Vat is included

 = Vegetarian

 = Vegan

 = Gluten free

 = Lactose free

Riffelalp Menu

Duck liver terrine with Périgord truffle, parsnip and hazelnuts

Beef clear soup with Piemonte agnolotti and vegetables

*Zurich style sliced veal
Carrots and Rösti potato*

Trilogy of Toblerone mousse

4 courses CHF 96.-

3 courses CHF 80.-

Vegan Menu



Vegan tartar

Casarecce with green peas, red onions and candied tomatoes

Pan-fried beetroot and pumpkin with black truffle

Palet with duet of chocolate and fresh raspberries

4 courses CHF 90.-

3 courses CHF 75.-

Cheese plate supplement 9.-

Origin of our meat and fish:

Beef, veal, chicken: Switzerland

Lamb: Irland, Switzerland

Sweet water fish: Switzerland

Salt water fish: Atlantic, Pacific





Seafood: Mediterranean Sea, Pacific, France

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

Appetisers

Breton lobster , pumpkin / cacao / caviar 		32.-
Duck liver , terrine / Périgord truffle / parsnip / Piemonte hazelnuts		28.-
Kingfish and Swiss Alpine salmon , sashimi / wasabi / ginger / soy 		28.-
Octopus , deep fried / cannellini beans / pomegranate  		28.-
Mountain Ziger cheese , boletus / pumpkin-ketchup / crackers 		28.-
Traditional beef (CH) tartar , hand minced fillet of beef / toast	120 gr	35.-
	180 gr	48.-
Buffet of salad 		14.-


Soups

Cauliflower , Périgord truffle / cream  		14.-
Chickpeas , boletus / chestnut / rosemary oil  		14.-
Beef clear soup , Piemonte agnolotti / vegetables		14.-

Paste and risotto

Tagliolini , Breton lobster / blood orange / almonds 		28.- / 34.-
Cappelletti , cod fish / saffron / parsley mousseline		26.- / 32.-
Eliche di Gragnano , Riffelalp salsiccia / cime di rapa / spicy bread		26.- / 32.-
Potato gnocchi , marinated salmon trout / Belper Knolle		26.- / 32.-
Carnaroli risotto , veal sweetbread / apple / whiskey 		26.- / 32.-

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Vegan

Vegan tartar , eggplant / tartar spice / french fries 	32.-
Pistachio tartelette , pumpkin / parsnip / avocado / almond 	28.-
Beetroot and pumpkin , pan-fried / black truffle 	32.-
Casarecce , green peas / red onion / candied tomatoes 	28.-
Vegan burger , French fries 	32.-



Fish

Fillet of turbot and king crab , sunchoke / artichoke  	48.-
Fillet of sea bass , yogurt / carrots with coffee / mashed potatoes 	48.-
Swiss Alpine salmon fillet , wasabi sauce / cime di rapa / potatoes with sake 	46.-
Pikeperch , Amalfi lemon / celery root / Venere rice 	44.-

Meat

Poulet Patte Noire , Zermatt beer / pumpkin / rosemary potato 	52.-
Duet of lamb , rack and leg / mustard sauce / sour cabbage / potato tart	52.-
Fillet of beef , pan-fried duck liver / spicy grape / roasted potatoes 	58.-
Sliced veal (CH) , sautéed / mushrooms / cream / carrots / Rösti potatoes	48.-
Veal (CH) escalope Vienna style , cranberries / carrots / french fries	48.-

Desserts

Like a mandarin , anise / vanilla	14.-
Chocolate bar , chestnut / black currant / meringue	14.-
Trilogy , Toblerone mousse	14.-
Chocolate moelleux , vanilla sauce	14.-
Palet , duet of chocolate / fresh raspberries  	14.-
Cheese plate , homemade compote / bread	16.-

Homemade ice-cream and sorbet



Ice-cream: vanilla / stracciatella / chocolate / coffee / fior di latte / double cream /
Vanilla-cookies

Vegan and lactose free ice-cream: Vanilla / chocolate  

Sorbet: lemon / strawberry / wild berry / blood orange / black currant  

per scoop	3.50
whipped cream	1.50

Coupes

Ice-coffee , coffee ice-cream / vanilla ice-cream / espresso / cream	9.50
Coupe cookies , vanilla-cookies ice-cream / chocolate ice-cream / chocolate crumble / cream	10.50
Coupe Baileys , Chocolate ice-cream / Stracciatella ice-cream / Baileys / cream	10.50
Coupe meringue , wild berry ice-cream / double cream ice-cream / fresh wild berries / meringue	10.50
Coupe citrus fruit , Lemon sorbet / blood orange sorbet / citrus fruit  	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.-

