

ALEXANDRE

SWISS | LOCAL CUISINE

APPETISERS

Deep fried minced meat bag baked paprika tomato concassee mustard		31.-
Marinated Swiss Alpine salmon horseradish sauce salmon eggs pine seeds fennel		36.-
Cholera, rustic Valais vegetable tart Belper Knolle sauce		31.-
Traditional beef tartar, hand minced fillet of beef toast		38.- 120 gr 52.- 180 gr
Oona caviar N° 103, blinis alpine butter		190.- can 50 gr
Buffet of salad		16.-

SOUPS

Tomato Gruyère double cream chives		14.-
Potato-leek bread croutons with herbs leek chips		14.-
Beef consommé vegetable julienne	 	14.-

PASTE AND RISOTTO

Minced meat with Edelweiss pasta homemade salsiccia stew Gruyère apple mousse		28.- 35.-
Spaghetti Swiss Carbonara egg cream Valais bacon Belper Knolle		26.- 32.-
Carnaroli risotto vegetables mountain cheese	 	26.- 32.-

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MEAT AND FISH

Fillet of beef Valle Maggia pepper sauce oven vegetables roasted new potatoes		64.-
Swiss leg of lamb braised with Zermatt beer oven vegetables herb dumplings		48.-
Zurich style sliced veal, sautéed mushrooms cream carrots Rösti potatoes		52.-
Breaded veal escalope glazed carrots french fries		52.-
Original Olma veal sausage onion sauce glazed carrots Rösti potatoes		38.-
Meat fondue à discretion, veal and beef different sauces and mixed pickles French fries and rice		44.-
Swiss Alpine salmon pine stone velouté spinach Tagliatelle with saffron		48.-
Fillet of perch of Raron, pan-fried sage butter vegetables mountain cheese risotto		48.-

ORIGIN OF OUR MEAT AND FISH:
Beef, veal, lamb, pork: Switzerland
Swiss Alpine salmon, perch: Switzerland
Caviar: Switzerland

Bread:

All our bakery products come from Switzerland, some of our breads and all our pastries are homemade and some bakery products come from a local bakery in Zermatt

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



Gluten free



Lactose free



Vegan



Vegetarian

All our prices are in CHF and VAT is included

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VEGAN 

Grilled leek red onion chutney miso green apple lemon jelly	31.-
Tomato soup basil olives	14.-
Carnaroli risotto vegetables almonds olive oil	32.-
Breaded aubergine soy mayonnaise vegetable variation roasted new potatoes	42.-
Carrot thyme white bio chocolate	16.-
Vanilla and chocolate ice-cream, vegan	4.- per scoop

CHEESE

Cheese platter with Jumi cheese and Mountain cheese	14.-	4 varieties
homemade fruit bread compote	18.-	6 varieties

DESSERTS

Apricot Ziger cheese rye flour	16.-
Chocolate Arriba 72% Valle Maggia pepper strawberries	16.-
Meringue Gruyère double cream forest berries	16.-

Ask for our menu of homemade ice cream

DESSERT WINE

	10 cl	5 cl
"Mitis" Amigne de Vétroz, Jean-René Germanier, Vétroz	24.-	12.-
Château Rieussec, Premier Cru Classé, Sauternes	28.-	14.-