

Appetisers

	Riffelalp plate , dried meat / raw ham / dried bacon / dried lamb entrecôte / homemade local sausage / Zermatt mountain cheese		
	Half portion		23.-
	Portion		34.-
	For 2 persons on a Matterhorn board (per person)		23.-
	Caesar salad , lettuce / chicken breast / bacon / anchovies / onions / parmesan / croutons		31.-
	Buffalo Mozzarella , tomatoes / basil / Taggiasca olive: 		28.-
	Poke bowl , salmon / red cabbage / peach / cucumber / rice / sweet and sour sauce	 	31.-
	Kingfish and Swiss Alpine Salmon , sashimi / wasabi / ginger / soy sauce		31.-
	Oona caviar N° 103 , blinis / alpine butter	can 50 gr	190.-
	Mixed salad 		16.-
	Green salad 		14.-

Origin of our meat and fish:
Dried meat: Switzerland
Chicken: Switzerland
Swiss Alpine salmon: Switzerland
Kingfish: northeast Atlantic
Tuna: Indian Ocean
Shrimps: Pacific
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

All our prices are in CHF and VAT is included

Sandwiches

	Club Sandwich , french fries (Chicken breast / bacon / tomatoes / egg / salad / cocktail sauce)		32.-
	Vegetarian Club Sandwich , french fries  (Tomatoes / egg / avocado / salad / cocktail sauce)		32.-
	Baguette Caprese , tomatoes / mozzarella / pesto 		23.-
	Baguette Norway , smoked salmon / horseradish / cucumbers		23.-
	Baguette Parma , Parma ham / garden rocket / parmesan		23.-
	Riffelalp Cheeseburger , bacon / pickles / gruyère / mayonnaise / french fries	100 gr	26.-
		150 gr	31.-
		300 gr	38.-
	Vegan burger , french fries 		31.-

Soups

	Tomato , Gruyère double cream / chives 		14.-
	Beef consommé , vegetable julienne  		14.-
	Ramen soup , shrimps / eggs / vegetables / soy 		26.-

Bar menu from 11.00 a.m. to 10.30 p.m.

 **Late arrival dinner, on arrival day with advance-booking until 0.15 a.m.**

 = Vegetarian

 = Vegan

 = Gluten free

 = Lactose free

Bar Evergreen

Beef tatar, hand minced fillet of beef / toast

120 gr

38.-

180 gr

52.-

From the pan

-  **Spaghetti**, tomato / basil  24.- / 31.-
-  **Tagliatelle Alfredo**, cream / parmesan  24.- / 31.-
-  **Penne all'arrabbiata**, tomato / garlic / chili / parsley  24.- / 31.-
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Only on the terrasse

Cheese fondue (moitié-moitié) 

32.-

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From the pâtisserie

	Tiramisù , homemade	16.-
	Toblerone mousse , marinated apricots	16.-
	Apple strudel , warm / vanilla sauce	16.-
	Fruit salad 	14.-
	Assorted friandises	16.-
	Cheese plate 	18.-

Ask for our homemade ice cream menu

Sweet wines

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

