

LUSI

BRASSERIE ZERMATTERHOF

❖ LUSI CLASSICS ❖

FOIE GRAS TERRINE	1/2	32.00
with apricot chutney und Felchlin Grand cru Elvesia	1/1	48.00
VITELLO TONNATO	1/1	28.00
cold roast veal slices with tuna sauce and garnishes		
PROSCIUTTO GRAND CRU HELVETICA	1/1	28.00
with melon		
VINEYARD SNAILS	6 pieces	22.00
with hay-fed butter		
RAVIOLI WITH CHEESE AND PEARS	1/2	22.00
with saffron sauce, dried pears & chives	1/1	33.00
CALF'S HEAD	1/2	22.00
with confit tomatoes, tomato butter sauce and basil oil	1/1	33.00
TRIPE	1/2	25.00
with veal feet, onions, cider and calvados	1/1	38.00

❖ MEAT ❖

BEEF FILLET IRISH BEEF CLUB	180g	62.00
with a chanterelle crust and a reduction of Marsala potato balls, coco beans with savory oil		
EMMENTAL VEAL STEAK	150g	58.00
with boletus sauce and truffle potato balls, coco beans with savory oil		
ESCALOPE VIENNESE STYLE		52.00
with mountain cranberries and parsley potatoes		
ZERMATTERHOF BURGER		34.00
Burger of Swiss Wagyu beef, barbecue sauce cole slaw, Sriracha sauce, bacon, pickled cucumber, tomato, onions garden rocket, brioche bun and French fries		
ZERMATTERHOF CHEESEBURGER		+ 2.00
CLUB SANDWICH		34.00
Swiss chicken breast with boiled egg, bacon, tomato Iceberg-Lettuce, cocktail sauce and French fries		

❖ FLAMED TARTS ❖

LORRAINE		24.00
with sour cream, green onions, grated cheese and bacon		
ITALIAN (vegetarian)		24.00
with tomatoes, mozzarella, olives, pesto and garden rocket		
VALAIS		28.00
with sour cream, green onions, goat's cheese, honey black pepper and air-dried meat		
SCOTLAND		28.00
with sour cream, green onions, grated cheese, smoked salmon salmon caviar and horseradish		

DESSERTS

CRISPY LEAVES	18.00	SORBET VALAISAN	18.00
with vanilla cream and garden berries		apricot sorbet with Abricotine AOC	
TOBLERONEMOUSSE	16.00	SORBET WILLIAMINE	18.00
with white Toblerone sauce and a passionfruit mango coulis		pear sorbet with Williamine AOC	
BABA AU RHUM	16.00	COUPE DANMARK	16.00
with whipped cream and plum compote with tonka beans		vanilla ice cream with warm chocolate sauce, almonds and whipped cream	
CRÈME BRÛLÉE	16.00	WHITE ICE COFFEE	16.00
with bourbon vanilla and yoghurt ice cream			
		ICE CREAM AND SORBET	scoop 5.00

❖ SALAD ❖

MIXED LEAF SALAD	15.00
with French or Italian salad dressing	
BUFFALO MOZZARELLA SALAD	22.00
with cherry tomatoes, basil and extra virgin olive oil	
CAESAR SALAD	22.00
with Grana Padano und Tramezzini croutons	
+ Chicken breast	29.00
+ Black Tiger Gambas	34.00
OCTOPUS SALAD	28.00
with cherry tomatoes, Taggiasca olives and lemon vinaigrette	

❖ TARTAR ❖

AUBERGINE TARTAR	80g	27.00
with dried tomatoes, taggiasca olives, Belper Knolle and Baergfeuer spice, toast and butter	140g	36.00
SMOKED SALMON TARTAR	80g	32.00
with lemon oil, chives and sour cream, toast and butter	140g	48.00
TRADITIONAL BEEF TARTAR	100g	33.00
made from fillet of beef, with Baergfeuer spice, toast and butter	180g	49.00
TRADITIONAL BEEF TARTAR gratinated with hay-fed butter	100g	36.00
made from fillet of beef, with Baergfeuer spice, toast and butter	180g	48.00
PORTION FRENCH FRIES as a side dish		9.50

❖ SOUPS ❖

TOMATO CREAM SOUP	15.00
with basil pesto	
CRUSTACEAN CREAM SOUP	18.00
with Black Tiger gambas and Marc de Dôle	
GAZPACHO ANDALUZ	16.00
Cold Spanish vegetable soup with water melon	

❖ FISH AND SEAFOOD ❖

DEEP FRIED "LOË" PERCH FILLETS	1/2	30.00
with tatar sauce and boiled potatoes	1/1	45.00
ALPENZANDER™ (Pikeperch)	1/2	32.00
with purée of peas with chervil sauce & chervil oil	1/1	48.00
BLACK TIGER GAMBAS	1/2	33.00
with pakchoi, coconut milk and green curry	1/1	49.00

Meat declaration: Beef/Ireland and Switzerland, veal/Switzerland, chicken/Switzerland, pork/Switzerland and Spain, foie gras/France, snails/France.

Fish declaration: smoked salmon/Scotland, char/Switzerland, pikeperch/Switzerland, perch/Switzerland, tuna/Philippines, lobster/Canada, smoked sturgeon/Switzerland, Black Tiger Gambas/Vietnam, scallops/Japan.

Unless specified, we serve Swiss meat. If you have any questions about our menu concerning allergies, intolerances or alcohol content, please consult one of our service personnel.

All prices in Swiss Francs incl. VAT. Euros are converted using our daily exchange rate. Change will be given in CHF only.

CHEESE

WITH QUINCE JAM
AND FRUIT BREAD

3 varieties: 15.00

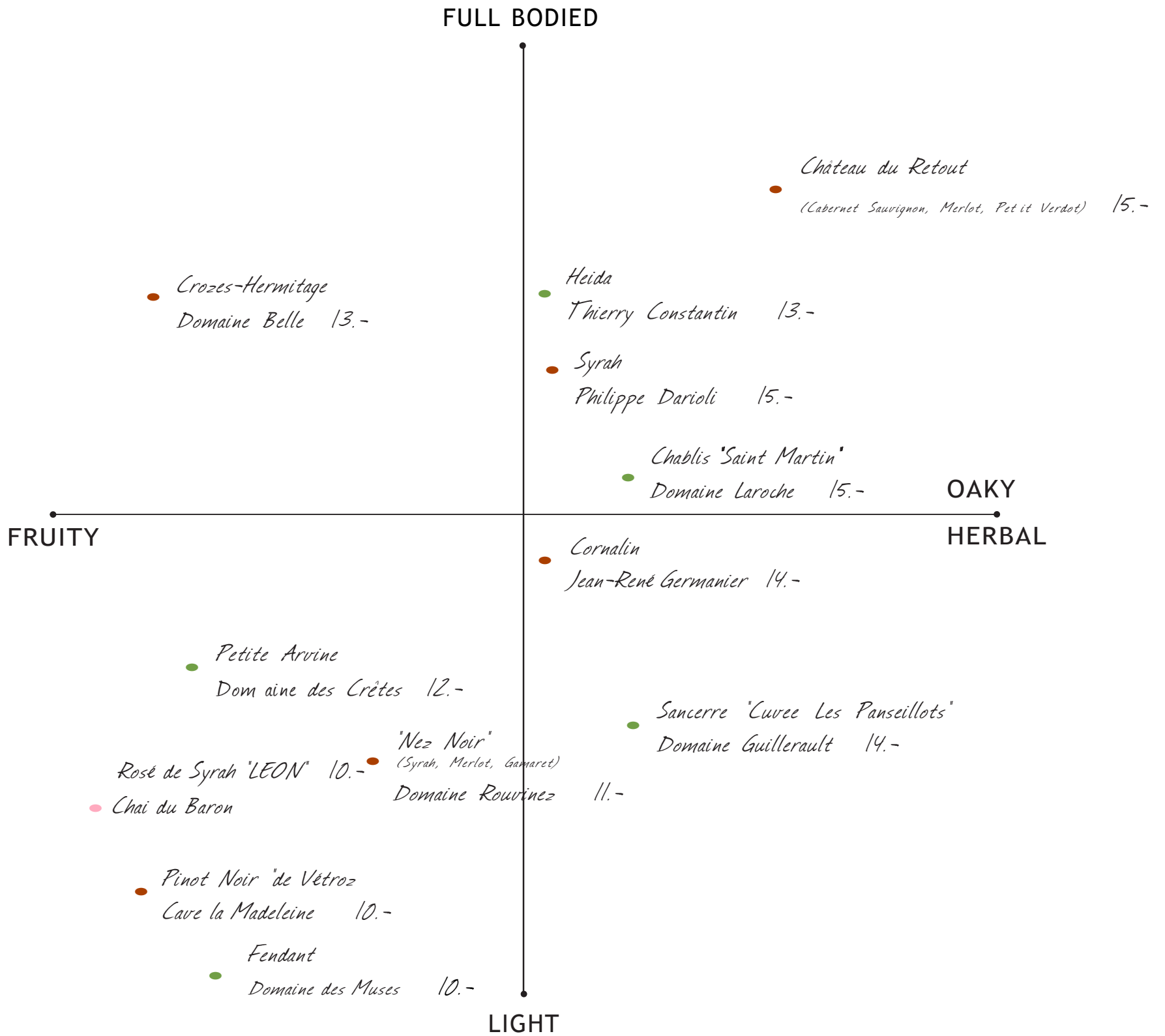
4 varieties: 18.00

5 varieties: 21.00

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OPEN WINES



SUMMER SPECIAL BOTTLE

2021 Petite-Arvine Domaine des Crêtes	84.-
2019 Crozes-Hermitage Domaine Belle	88.-

CHAMPAGNE et MONTAGNE

Glass Champagne Bollinger, Brut	21.-
Glass Champagne Bollinger, Rosé	24.-

❖ HOT SINCE 1879 ❖

ESPRESSO / COFFEE	6.-
MILK COFFEE / CHOCOLATE	9.- / 12.-
TEA 0.5	12.-
BEER 0.3 / 0.5	8.- / 11.-
SOFTDRINKS 0.3	8.- / 9.-
WATER 0.5 / 1.0	9.- / 18.-

MONDAYS AT VERSAILLES

APEROL SPRITZ	17.-
MATTERHORN VIEW	17.-
NEGRONI	24.-
MALFY TONIC	26.-
BASIL SMASH	22.-

❖ HEALTHY & CLEAN ❖

0,0% APEROLITO SPRITZ	15.-
0,0% MATTERHORN COOLER	15.-
0,0% AMALFI SPRITZ	14.-
0,0% GIN TONIC	16.-
0,0% APPLE MULE	14.-