

LUSI-CLASSICS

FOIE GRAS - TERRINE with kumquat compote and Felchlin Grand Cru Elvesia	1/2 32.- 1/1 48.-
GRATINATED DALLENWILER GOAT CHEESE with Bernese honey, hazelnuts and dried meat	1/1 28.-
COCKTAIL OF ROSE CHILEAN SHRIMPS with iceberg salad and cocktail sauce	1/1 28.-
VINEYARD SNAILS with hay-fed butter	6 pieces 24.-
PORCINI-MUSHROOM RAVIOLI and truffle cream sauce with chives and blueberries	1/2 24.- 1/1 36.-
BONE-MARROW with Fleur des Alpes, garlic, panko and parsley	1 piece 18.- 2 pieces 27.-
CALF'S HEAD with leeks, potatoes and apple chutney	1/2 22.- 1/1 33.-
TRIPE with tomato sauce chorizo and smoked sturgeon	1/2 25.- 1/1 38.-

MEAT

BEEF FILLET IRISH BEEF CLUB with Vieille-Prune sauce prunes and butternut-squash variation	180g 65.-
EMMENTAL VEAL STEAK with cress cream sauce and butternut-squash variation	150g 58.-
ESCALOPE VIENNESE STYLE with mountain cranberries and parsley potatoes	52.-
ZERMATTERHOF BURGER Burger of Swiss Wagyu beef, barbecue sauce cole slaw, Sriracha sauce, bacon, pickled cucumber, tomato, onions, garden rocket, brioche bun and French fries	34.-
ZERMATTERHOF CHEESEBURGER + Cheese from Zermatt	+2.-
CLUBSANDWICH Swiss chicken breast with boiled egg, bacon, tomato iceberg-lettuce, cocktail sauce and French fries	34.-

FLAMED TARTS

LORRAINE with sour cream, green onions, grated cheese and bacon	26.-
ITALY with tomatoes, mozzarella, olives, pesto and garden rocket	26.-
VALAIS with sour cream, green onions, goat cheese, honey black pepper and air-dried meat	29.-
SCOTLAND with sour cream, green onions, grated cheese, smoked salmon salmon caviar and horseradish	29.-

DESSERTS

CRÈME BRÛLÉE with Bourbon vanilla and gianduja ice-cream	18.-	SORBET VALAISAN apricot sorbet with Abricotine AOC	18.-
LEMON PIE with meringues crumbs and citronella sorbet	18.-	SORBET WILLIAMINE pear sorbet with Williamine AOC	18.-
TOBLERONEMOUSSE with white Toblerone sauce and passion fruit mango coulis	18.-	COUPE DANMARK vanilla ice cream with warm chocolate sauce almonds and whipped cream	16.-
CRISPY LEAVES with Golden Delicious, Gravensteiner and Caramel	19.-	WHITE ICE COFFEE	16.-
		ICE CREAM AND SORBET per Scoop	5.-

SALAD

MIXED LEAF SALAD with French dressing or Italian dressing	15.-
BUFFALO MOZARELLA with cherry tomatoes, basil and extra virgin olive oil	22.-
CAESAR SALAD with Grana Padano and Tramezzini croutons	24.-
+ Chicken breast	29.-
+ Black Tiger Gambas	34.-

TARTAR

AUBERGINE TARTAR with dried tomatoes, taggiasca olives, Belper Knolle garden rocket and Baergfeuer sauce, toast and butter	80g 28.- 140g 42.-
SMOKED SALMON TARTAR with lemon oil, chives and sour cream, toast and butter	80g 32.- 140g 48.-
BEEF TARTAR IRISH BEEF CLUB with Grana Padano and celery stalks made from beef fillet with Baergfeuer sauce, toast and butter	100g 36.- 180g 54.-
BEEF TARTAR IRISH BEEF CLUB gratinated with hay-fed butter made from beef fillet with Baergfeuer sauce, toast and butter	100g 36.- 180g 54.-
PORTION FRENCH FRIES	10.-

SOUPS

TOMATO CREAM SOUP with basil pesto	16.-
CRUSTACEAN CREAM SOUP with black tiger gambas and Marc de Dôle	18.-
FRENCH ONION SOUP gratinated with baguette and cheese	16.-

FISH

DEEP FRIED PERCH FILLETS in white wine dough, with tartar sauce and boiled potatoes	1/2 30.- 1/1 45.-
ALPENZANDER™ - PIKEPERCH with creamed sauerkraut and mountain cranberries	1/2 32.- 1/1 48.-
BLACK TIGER GAMBAS with pak-choï, coconut milk and green curry	1/2 33.- 1/1 49.-

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 and Iceland, perch fillet/Switzerland and Russia, pikeperch/Switzerland, lobster/Canada, smoked sturgeon/Switzerland, black tiger gambas/ Vietnam, mussels/Holland and France

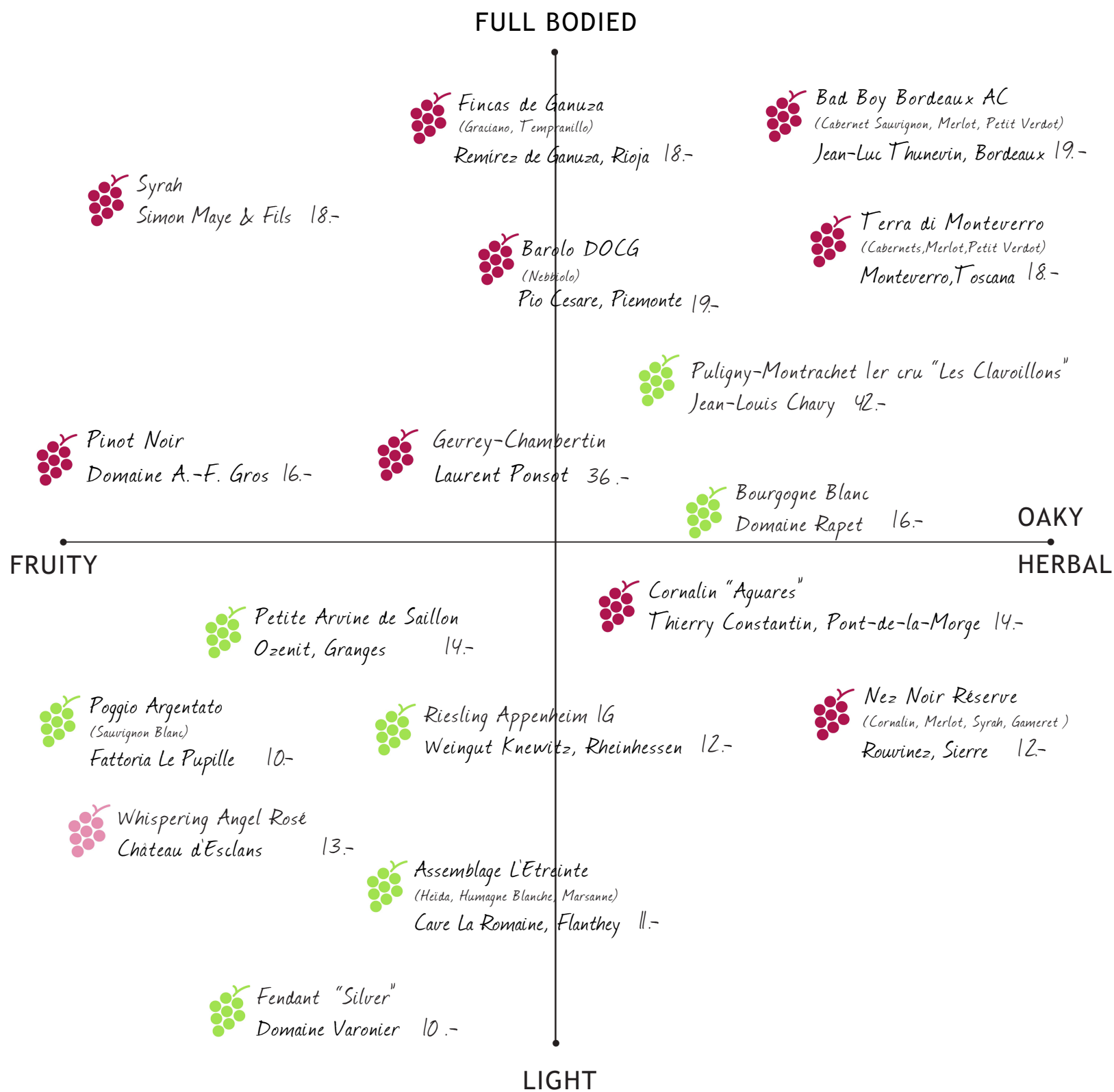
If you have any questions about allergens, intolerances or the alcohol content of the dishes, please contact our service staff. All prices in Swiss Francs incl. VAT. Euros are converted using our daily exchange rate. Change will be given in CHF only.

Vegetarian Vegan

CHEESE WITH QUINCE JAM AND FRUIT BREAD

3 varieties: 15.-
4 varieties: 18.-
5 varieties: 21.-

OPEN WINES



WINTER SPECIAL BOTTLE

2021 Riesling Appenheim IG Weingut Knewitz, Rheinhessen	84.-
2019 Terra di Monteverro (Cabernets, Merlot, Petit Verdot)	126.-

CHAMPAGNE et MONTAGNE

Glass N.V. Louis Roederer Champagne Brut	21.-
Glass 2017 Louis Roederer Champagne Rosé	24.-

HOT SINCE 1879

ESPRESSO / KAFFEE	6.-
MILCHKAFFEE / SCHOKOLADE	9.- / 12.-
GLÜHWEIN	9.-
TEE 0.5	12.-
BIER 0.3 / 0.5	8.- / 11.-
SOFTGETRÄNKE 0.3	8.- / 9.-
BE WTR still / mit Sprudel 0.75	12.-

MONDAYS AT VERSAILLES

APEROL SPRITZ	17.-
MATTERHORN VIEW	17.-
NEGRONI	24.-
MALFY TONIC	26.-
ESPRESSO MARTINI	24.-
MOJITO	22.-

HEALTHY & CLEAN

0.0% MATTERHORN COOLER	14.-
0.0% AMALFI SPRITZ	14.-
0.0% GIN TONIC	16.-
0.0% SANBITTER	9.-
0.0% ICE TEA ALPINE HERBS	11.-