

**AlpenZander™ Pikeperch and Aemme Shrimps**

Oona Caviar from Frutigen / Valaisan Verjus / Water Cress

**Tom Ka Gai of boiled Valaisan Hen**

Sot-l'y-laisse / Fish Garum from the Lake Zurich

**Atlantic Turbot and Veal's head**

Dashi / Heida / Lemon Verbena

**Miéral Pigeon**

Dried Meat from Zermatt / Celery / Chanterelles

**Trio of Swiss Veal**

Cauliflower / Miso / Peas

**Zermatterhof Cheese Trolley**

Choice of raw-milk Cheese from Switzerland and the neighboring Countries

**Cherry**

Alpine Thyme / Sorrel

**Dark Felchlin chocolate**

Alpine Honey from Zermatt / Elderflowers from the Matter Valley

## Stafelalp Cheese

Fir / Walnut / Valaisan Verjus

## Beetroot

Yoghurt from Zermatt / Smoke / Raspberry Vinegar

## Valaisan Free-Range Egg

Swiss Lentils / Heida / Hay

## Dumplings

Rye / Williamine / Valaisan Ziger Cheese / Chanterelles

## Zermatterhof Cheese Trolley

Choice of raw-milk Cheese from Switzerland and the neighboring Countries

## Cherry

Alpine Thyme / Sorrel

## Dark Felchlin chocolate

Alpine Honey from Zermatt / Elderflowers from the Matter Valley

**6-Course-Menu: CHF 190.-**

5-Course-Menu: CHF 170.-

4-Course-Menu: CHF 150.-

Corresponding wines:

4 Wines CHF 84.-, 5 Wines CHF 105.-, 6 Wines CHF 126.-

(1 dl per glass / 0.5 dl for dessert wine)



Alcohol-free accompaniment:

4 Glasses CHF 64.-, 5 Glasses CHF 80.-, 6 Glasses CHF 96.-

(1 dl per glass)

If you have any questions about allergens, intolerances, the origin or alcohol content of the food, please contact our service staff.