



STARTERS



MAIN DISHES



SWISS VEAL TRIPE TUSCAN STYLE with braised Datterino tomatoes and homemade rosemary focaccia		32.-
APPETIZER OF THE WEEK Weekly changing seasonal creations, please ask our service team		36.-
DEEP-FRIED SWISS VEAL'S HEAD WITH ONSEN EGG with warm mountain potato salad with chives		32.-
GRILLED MEDITERRANEAN PULPO AND LOMITO BELLOTA with sweet pepper, artichoke and black-eyed beans		34.-
RISOTTO A LA CHEF (V) with Stafelalp cheese, Valaisan verjus, sage, blueberries and walnuts		28.-
HOUSE-CURED SWISS BRÜGGLI SALMON TROUT with orange, alpine herbs, horseradish, and radicchio		39.-
TATAR OF HERENS BEEF with onsen egg yolk, truffle mayonnaise and toasted brioche	1/2	38.-
Also as main dish	1/1	52.-
SEASONAL SALAD BOWL (V) with cherry tomatoes, cucumber, carrots, rye bread chips and sprouts with French, Italian or vinegar & oil dressing	1/2	15.-
+ roasted breast of Swiss chicken	1/1	19.-
+ boiled egg		+ 15.-
+ cheese shavings		+ 3.-
+ buffalo mozzarella		+ 8.-
BLUE SUSHI BOWL (V) with pomegranate, avocado, cucumber, daikon radish, and wasabi		40.-
+ Mediterranean tuna		+ 8.-
+ Norwegian smoked salmon		+ 8.-
+ Fried Black Tiger Prawns		+ 8.-



SOUPS



SOUP OF THE DAY daily changing saisonal creations for detailed information please ask our service team		16.-
CREAM OF WILD MUSHROOM SOUP (V) with alpine herbs and a hint of sherry		17.-
SWISS OXTAIL BROTH with root vegetables and plin		18.-
BOUILLABAISSE classic fish soup with mediterranean red mullet, monkfish and scorpionfish with saffron rouille and roasted baguette		32.-

IRISH LAMB CHOPS AND LAMB SHANK STEW with mountain potato mash, savoy cabbage, and Taggiasca olives		54.-
FILLET ROSSINI OF SWISS BEEF LUMA PRIME BLACK ANGUS with winter truffle, French goose foie gras* and brioche		68.-
CHEEK OF SWISS VEAL braised in burgundy jus, served with root vegetables		48.-
ESCALOPE OF SWISS VEAL VIENNESE STYLE with mountain cranberries, accompanied by potato salad or french fries	180g	52.-
FRENCH DUCK BREAST with mulled wine jus, red cabbage and rye bread brioche dumplings		58.-
ZERMATTERHOF BEEF BURGER OF HERENS BEEF swiss beef burger with barbecue sauce, raclette cheese, pickled cucumber, tomato caramelized onions, brioche bun and french fries		39.-
ZERMATTERHOF APPENZELLER CHICKEN BURGER breast of Swiss corn-fed chicken with barbecue sauce, raclette cheese, pickled cucumber, tomato, caramelized onions brioche bun and french fries		39.-
ZERMATTERHOF VEGETARIAN BURGER (V) crispy planted patty with barbecue sauce, raclette cheese, pickled cucumber, tomato caramelized onions, brioche bun and french fries		34.-
FRESH FISH OF THE DAY with venere rice, oven-baked vegetables and saffron court-bouillon for detailed information please ask our service team		48.-
CANADIAN LOBSTER THERMIDOR with alumette fries, spiced lobster mayonnaise and side salad	1/2 1/1	62.- 120.-
PLIN WITH VALAISAN ZIGE (V) with walnuts, roasted onions, apple compote and potato espuma		44.-
BRAISED WHITE CABBAGE (V) with beluga lentils, black garlic and tandori		42.-
PORTION OF FRENCH FRIES (V) portion of homemade truffel mayonnaise		12.- 8.-
portion of homemade chipotle mayonnaise		6.-

Bread Declaration:
All our bread products come from regional bakeries, especially from the bakery "Fuchs" in Zermatt

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

** obtained from force-fed geese*

DESSERTS

(VE) Vegan (V) Vegetarian

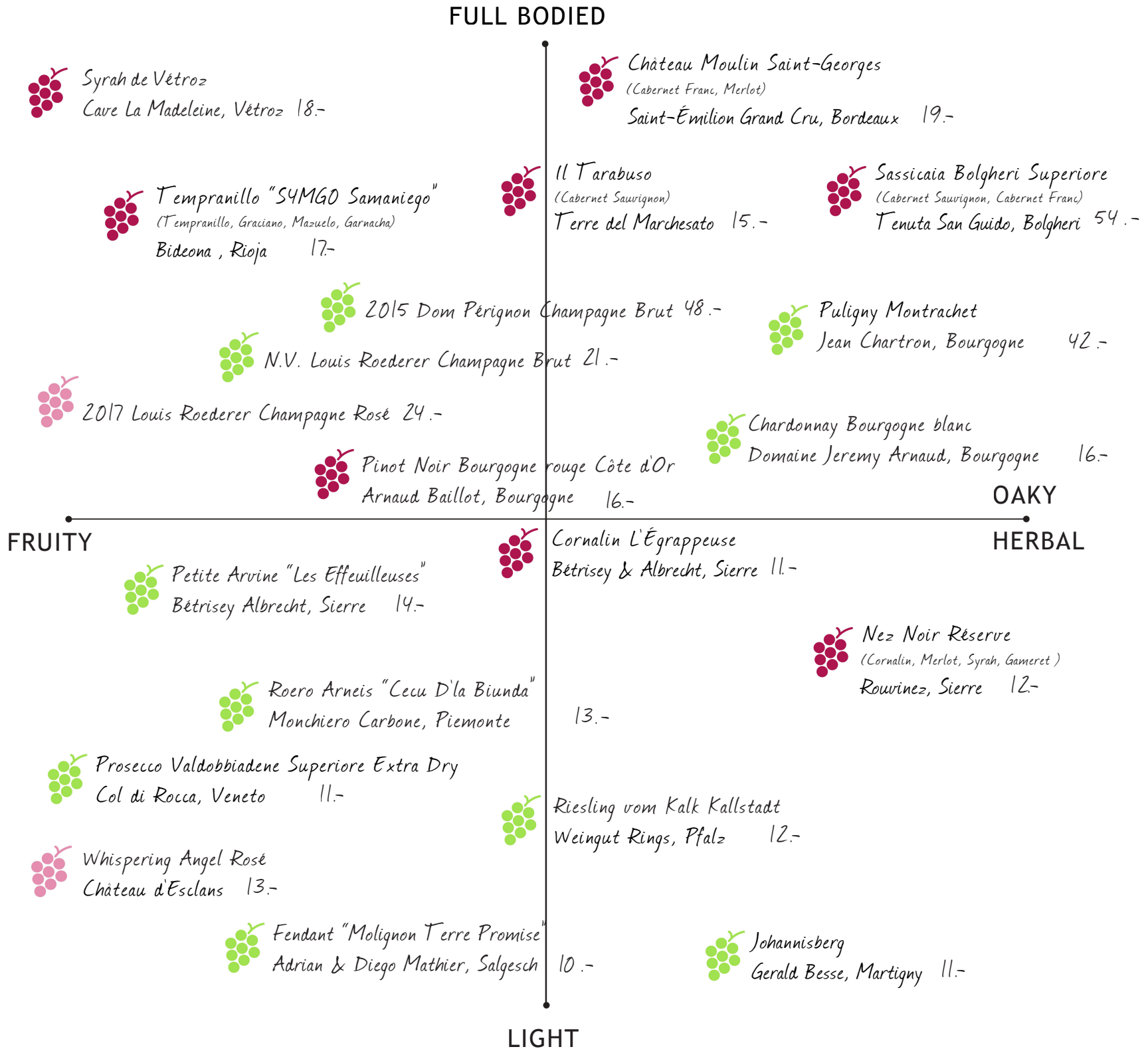
CRÊPES SUZETTE FROM 2 PERSONS (V) with Grand Marnier and vanilla ice-cream	25.- p.P.	VALAIS SORBET (VE) 2 scoops of apricot sorbet with Abricotine AOC	18.-
TOBLERONE MOUSSE (V) with almonds and honey	18.-	WILLIAMINE SORBET (VE) 2 scoops of pear sorbet with Williamine AOC	18.-
LEMON TARTE (V) with blood orange sorbet and meringue	18.-	GLACE (V) AND SORBET (VE) per scoop with cream	5.- +2.-
PISTACHIO TIRAMISU (V) The Italian classic - homemade and delightful	18.-		

PLATTER OF CHEESE
from the region (V)

Five of the finest regional cheeses
The perfect final with a choice of classic Swiss cheese

21.-

WINE BY THE GLASS



Sélection de vins

2023	-	Petite Arvine LUX VINA Altimus	86.-
2018	-	Chablis, Domaine Raveneau	278.-
2021	-	Chianti Classico, San Giusto a Rentennano	63.-
2019	-	Saffredi, Fattoria Le Pupille, Toscana	145.-
2010	-	Chapelle d'Ausone, Grand Cru St.Emilion	380.-

NO TROUBLES WITH BUBBLES

N.V	-	Cuvée Rosé, Laurent-Perrier	209.-
N.V	-	Grand Cru Brut, Egly-Ouriet	225.-
2015	-	Grand Cru Blanc de Noirs, Paul Clouet	168.-
N.V	-	Grande Cuvée Brut, Krug	355.-
2013	-	Salon "Le Mesnil", Maison Salon	1290.-

HOT N COLD

ESPRESSO / COFFEE	6.-
FLAT WHITE	8.-
FELCHLIN GRAND CRU CHOCOLATE	12.-
TEA POT 0.5l	12.-
BEER 0.3l / 0.5l	8.- / 11.-
SOFTDRINKS 0.3l	8.-
VALAIS WATER still / SPARKLING 1l	12.-

ZERMATT MEETS VERSAILLES

APEROL SPRITZ	17.-
LIMONCELLO SPRITZ	17.-
APRICOT SPRITZ	17.-
NEGRONI	24.-
ALATA GIN - TONIC	26.-
ESPRESSO MARTINI	24.-

HEALTHY & CLEAN

0.0% MATTERHORN COOLER	14.-
0.0% GIN TONIC	16.-
0.0% SANBITTER	9.-
0.0% HOMEMADE ICETEÀ	11.-
0.0% CHAVIN SAUVIGNON BLANC	10.-
0.0% EINS, ZWEI, ZERO SPARKLING	10.-