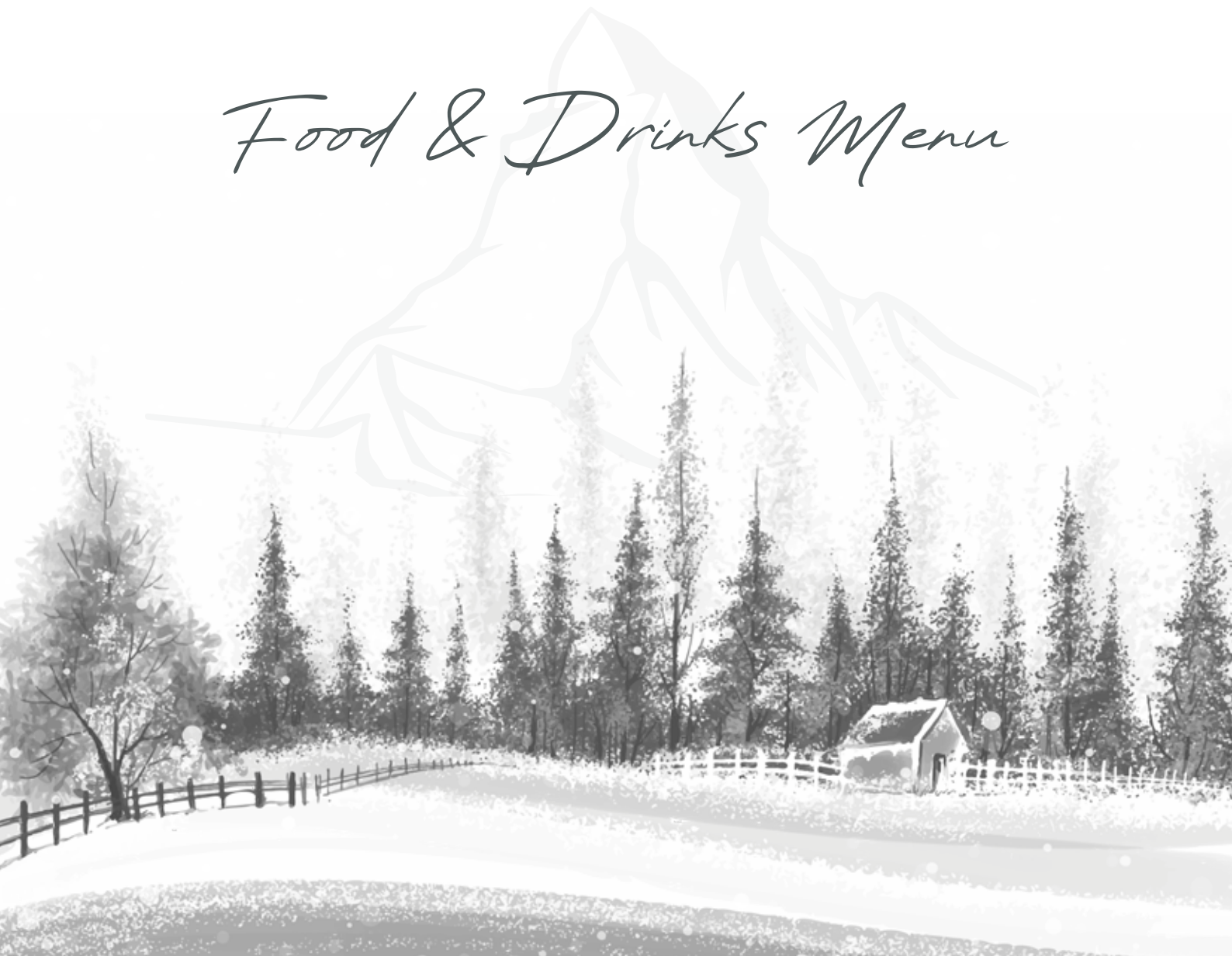


GRAND HOTEL  ZERMATTERHOF
★ ★ ★ ★ ★

Food & Drinks Menu



Welcoming Guests to the Matterhorn since 1879

For 147 years we have written hotel history in balance with the local natural habitat and are committed to the sustainable development of the region. Enjoy the views at the heart of Zermatt and immerse yourself in the best that nature has to offer.

Our menu contains allergens. If you suffer from a food allergy or intolerance, please let a member of the restaurant team know on placing your order.

Wines by the glass

CHAMPAGNE

l dl / chf

Louis Roederer Collection Brut	21
Louis Roederer Rosé Vintage 2017	24
Dom Pérignon 2015	48

WHITE WINES

Fendant "Molignon Terre Promise" - Adrian & Diego Mathier, Salgesch	10
Petite Arvine "Les Effeulleuses" - Bétrisey & Albrecht, Sierre	14
Johannisberg - Gerald Besse, Martigny	11
Riesling "vom Kalk Kallstadt" - Weingut Rings, Pfalz	14
Roero Arneis "Cecu D'la Biunda" - Monchiero Carbone, Piemonte	13
Chardonnay "Bourgogne blanc" - Domaine Jeremy Arnaud, Bourgogne	16



Wines by the glass

ROSÉ WINE

1dl / chf

Whispering Angel - Chateau D'Esclans, Provence

13

RED WINES

Pinot Noir "Bourgogne rouge Côte d'Or" - Arnaud Baillet, Bourgogne

16

Cornalin "L'Égrappeuse" - Bétrisey & Albrecht, Sierre

11

Syrah de Vétroz - Cave La Madeleine, Vétroz

18

Nez Noir Reserve (Cornalin, Merlot, Syrah, Cameret)

- Domaine Rouvinez, Sierre

12

Tempranillo "S4MG0 Samaniego" (Tempranillo, Graciano, Mazuelo, Garnacha)

- Bideona, Rioja

17

Cabernet Sauvignon "Il Tarabuso" - Terre del Marchesato

15

Château Moulin Saint-Georges (Cabernet Franc, Merlot)

- Saint-Émilion Grand Cru, Bordeaux

19

Cocktails

SPARKLING COCKTAILS

CHF

Apricot Spritz - Apricot Liqueur, Prosecco, Soda	17
Campari Spritz - Campari, Prosecco, Soda	17
Pimm's Spitz - Pimm's , Prosecco, Soda	17
Aperol Spritz - Aperol, Prosecco, Soda	17
Champagne Cocktail - Cognac, Brown sugar, Angostura, Champagne	28
Violet Spritz - Violet Sirup, Lime, Mint, Prosecco	17
Hugo - Saint-Germain, Prosecco, Soda	17
French 75 - Gin, Sugar sirup, Lemon juice, Champagne	28
French 76 - Vodka, Sugar sirup, Lemon juice, Champagne	28
Kir Prosecco - Cassis de Dijon, Prosecco	17
Kir Royal - Cassis de Dijon, Champagne	24
Old Cuban - Brown rum, Mint, Lime juice, Sugar sirup, Champagne	28
Rossini - Strawberry puree, Prosecco	19
Matterhorn View - Gin, Mint, Lime juice, Sugar sirup, Prosecco	17



Cocktails

CLASSICS

CHF

Bloody Mary - Vodka, Tomato juice, Spices, Salt, Pepper	24
Caipirinha - Cachaca, Lime, Brown sugar	24
Cuba Libre - Rum, Lime, Coca Cola	22
Dark N'Stormy - Black Rum, Ginger Beer, Lime	22
Pina Colada - Rum , Pineapple Juice, Coconut sirup	24
Paloma - Tequila, Grapefruit, lime, Agave sirp, Soda	22
Cosmopolitan - Vodka, Triple sec, Lime juice , Cranberry juice	22

SOURS & MULES

Moscow Mule - Vodka, Lime, Ginger Beer	22
Swiss Mule - Honig Chruter, Lime, Ginger Beer	22
Amaretto Sour - Amaretto, Lemon Juice, Sugar Syrup, Egg white	22
Ramazzotti Sour - Ramazzotti, Lemon Juice, Sugar Syrup, Egg white	20
Whiskey Sour - Whiskey, Lemon Juice, Sugar Syrup, Egg white	20
Pisco Sour - Pisco, Lemon Juice, Sugar Syrup, Egg white	20

PRE-DINNER COCKTAILS

Americano - Campari, red Vermouth, Soda	24
Daiquiri - Rum, Lime Juice, Sugar Syrup	24
Negroni - Campari, red Vermouth, Gin	24
Margarita - Tequila, Triple sec, Lime Juice	24
Manhattan - Rye Whisky, red Vermouth, Angostura	24
Zermattini - Gin, red Vermouth, Cherry Liqueur	22

Cocktails

MARTINIS - GIN OR VODKA

CHF

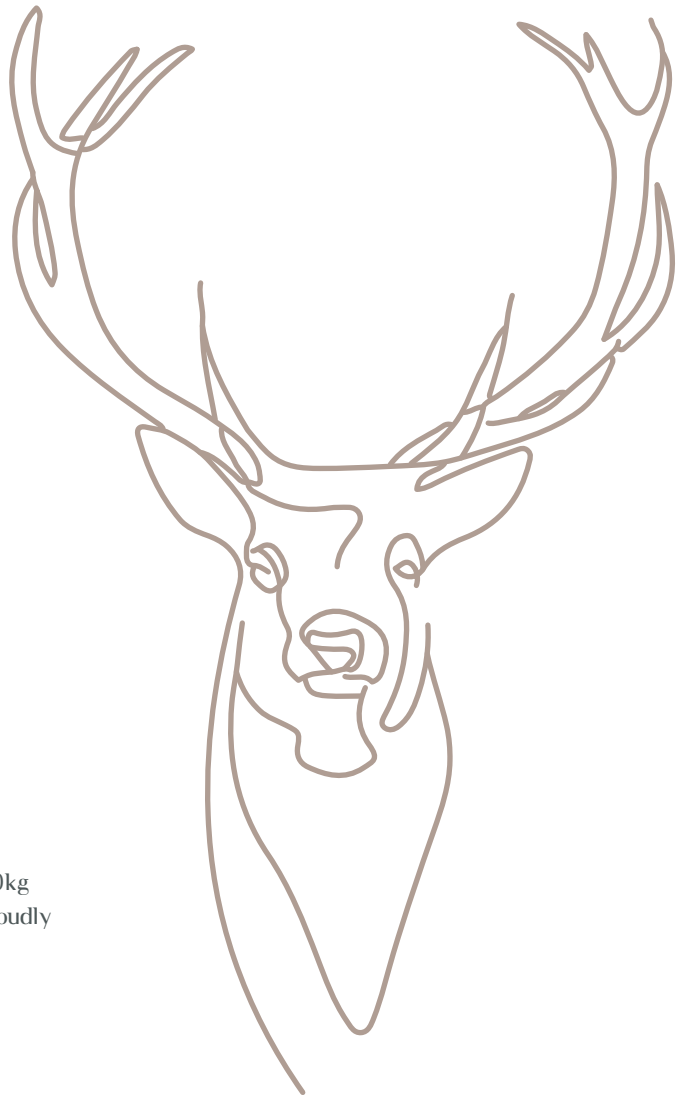
Dirty Martini - Gin/Vodka, dry Vermouth, Olive	22
Apple Tini - Vodka, Apple Liqueur, Triple Sec	22
Perfect Martini - Gin/Vodka, dry Vermouth, red Vermouth	22
Espresso Martini - Vodka, Espresso, Kahlua, Sugar syrup	24
Pornstar Martini - Vanilla Vodka, Passoa, Lime Juice, Maracuja Juice, Champagne	28

VIRGIN COCKTAILS

Fruit Punch - Ginger Ale, Cranberry Juice, Lime Juice	16
Ipanema - Ginger Ale, Lime Juice, Brown Sugar	16
Mad Max - Grapefruit Juice, Pineapple Juice, Bitter Lemon	16
Martini 0.0 - Gin 0.00 %, Martini Floreale	16
The Garden - Elderflower syrup, Lime Juice, Tonic Water, Mint	16
Virgin Mojito - Ginger Ale, Lime Juice, Brown Sugar, Mint	16
Virgin Mary - Tomato Juice, Lemon Juice, Spices, Salt, Pepper	16
Virgin Colada - Coco Syrup, Pineapple Juice	16
Shirley Temple - Ginger Ale, Lemon Juice, Grenadine Syrup	16

Red Deer

The male is easily identifiable by its iconic set of antlers. Weighing up to 200kg this formidable creature is not afraid to bark loudly during the mating season. The young kids have distinctive red coats with white spots and are born between May and July.



Beer & Soft Drinks

BEER

	cl	chf
Valaisanne Lager Draft	30	8
Valaisanne Lager Draft	50	11
Valaisanne sans Alcohol 0,00%	33	8
Schneider Weisse	50	11
Schneider Weisse alkoholfrei 0,00%	50	11

SOFT DRINKS

	cl	chf
Valais Water still/sparkling	50	8
Valais Water still/sparkling	100	12
Coca Cola / Zero	33	9
Sinalco Cola / Zero	30	8
Sinalco Orange	30	8
Elmer Citro	33	8
Sanbitter	10	8
Rivella Rot / Blau	33	8
Ramseier Suessmost / Apfelschorle	33	8
Michel (Orange, Pfirsich)	20	8
Swiss Mountain Springs	20	8





4cl / chf

HENKES GIN (NETHERLANDS) 37.5%	20
Notes of juniper, cloves and liquorice	
HENDRICK'S GIN (SCOTLAND) 41.4%	21
Fresh notes of cucumber and roses	
MONKEY 47 (GERMANY) 47%	24
Aroma with plenty of spices, fruits and herbs	
MALFY CLASSIC (ITALY) 41%	24
Aroma with juniper, coriander and citrus fruits	
MALFY GRAPEFRUIT (ITALY) 41%	24
Grapefruit with a little juniper, rhubarb and coriander	
TANQUERAY NO.10 (ENGLAND) 47.3%	21
Aroma of juniper, coriander, grapefruit, lime and camomile	
TANQUERAY BLACKCURRANT (ENGLAND) 41.3%	24
Sweet aromas of vanilla, liquorice and berries	
G'VINE (FRANCE) 40%	26
Grassy-floral and fresh, spicy notes of grapes and limes	
MISTRAL GIN (FRANCE) 40%	24
Fresh citrus notes with grapefruit and herbs from Provence	
GIN MORAND BFM (SWITZERLAND) 40%	24
Dominant notes of juniper, pepper and cardamom	
TANQUERAY 0,00% (ENGLAND)	18
Notes of citrus fruits and botanicals	

All gins are served with a selection of Swiss Mountain Spring tonics.

Cognac

	alc.	1cl / chf	2cl / chf
Courvoisier V.S.O.P	40%		22
Courvoisier X.O	40%		28
Remy Martin Louis XIII	40%	78	149
Hennessy Paradis Imperial	40%	62	129
Hennessy Paradis	40%		88
Hennessy XO	40%		28
Martel XO	40%		33
Martel VSOP	40%		22
Camus VSOP	40%		18

Whiskey

BLENDED SCOTCH

	alc.	4cl / chf
Johnnie Walker Red Label	40%	22
J & B Rare	40%	22
Monkey Shoulder	40%	22
Johnnie Walker Black Label	40%	28
Chivas Regal	40%	39
Haig Dimple	40%	25
Chivas Royal Salute	40%	75
Johnnie Walker Blue Label	40%	72

IRISH WHISKEY

Jameson	40%	25
Tullamore Dew	40%	25

CANADIAN WHISKEY

Seagram's VO	40%	22
Crown Royal	40%	22

BOURBON

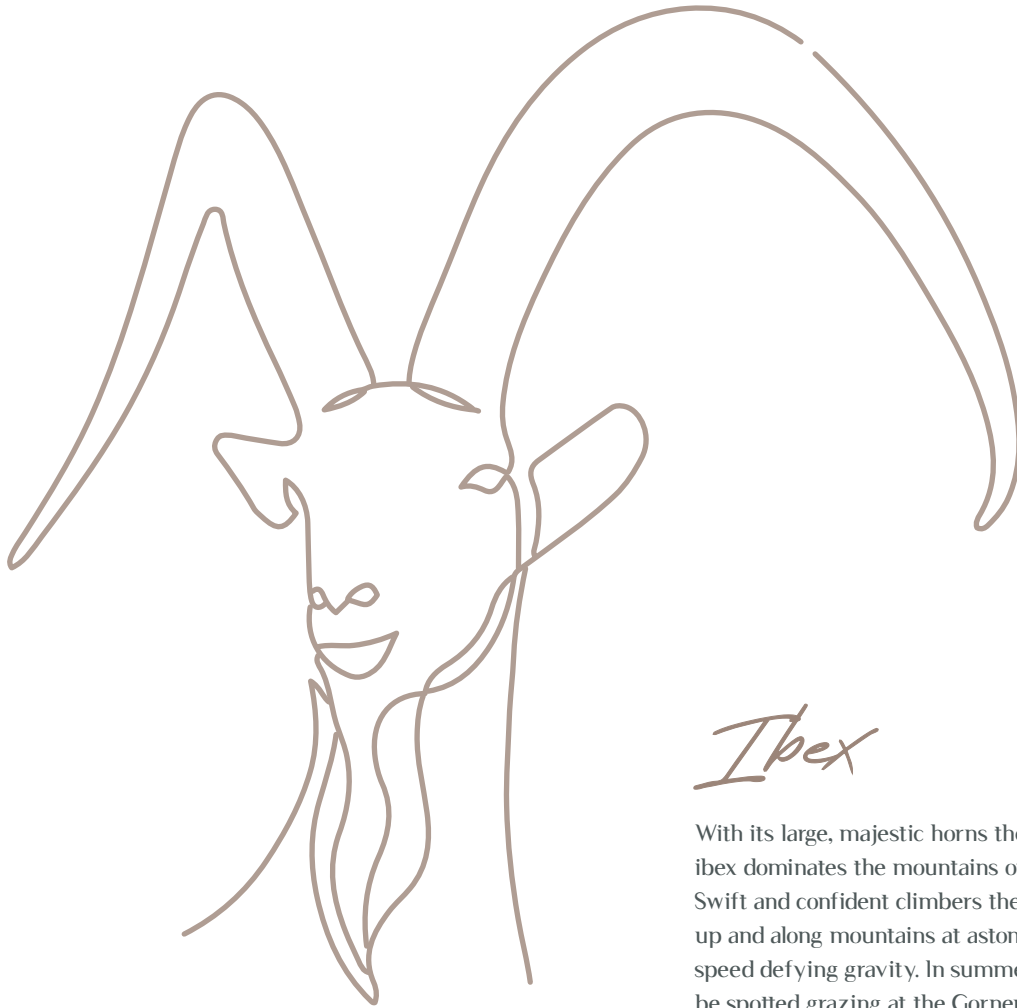
Woodford Reserve	43.2%	22
Bulleit Bourbon	45%	22
Jack Daniel's Old № 7	40%	18
Blanton's straight from the Barrel	64%	62
Blanton's Original Single Barrel	46.5%	39

Whiskey

SINGLE MALT

HIGHLAND-ISLAY-LOWLAND

	years	alc.	2cl / chf	4cl / chf
The Macallan Double Cask	12 years	40%		30
The Macallan Double Cask	15 years	40%		44
The Macallan Double Cask	18 years	40%		54
The Macallan Sherry Oak	25 years	40%	130	260
The Macallan The Harmony		40%		63
The Balvenie Double Wood	30 years	44%		118
The Balvenie Double Wood	12 years	40%		28
Glenjoyne	21 years	43%		56
Glenmorangie	12 years	40%		26
Glenmorangie	18 years	43%		76
The Glenlivet	12 years	40%		26
Glenfiddich Special Reserve	12 years	40%		26
Glenfiddich	18 years	40%		32
Bruichladdich Black Art	18 years	45.1%		88
Ledaig / Tobermory	10 years	46.3%		26
Ledaig / Tobermory	18 years	46.3%		38
Talisker	18 years	45.8%		56
Talisker	10 years	45.8%		26
Lagavullin	16 years	43%		30
Lagavullin	8 years	43%		24
Ardberg	10 years	46%		18
Laphroaig	10 years	40%		26
Caol Ila		43%		26



Ibex

With its large, majestic horns the alpine ibex dominates the mountains of Zermatt. Swift and confident climbers they can run up and along mountains at astonishing speed defying gravity. In summer they can be spotted grazing at the Gornergrat.

Spirits & Digestifs

RUM	years	alc.	4cl / chf
Ron Zacapa Centenario	23 years	40%	24
Ron Zacapa XO	30 years	40%	29
Ron Zacapa Royal		45%	88
Rum Plantation Jamaica		40%	19
Rum Plantation Panama		40%	19
Diplomatico Reserva		40%	18
Rum Plantation XO		40%	24
Rum Plantation Barbados 2007		40%	32

TEQUILA

El Jimador Blanco	38%	12
Don Julio Blanco	38%	20
Azul Reposado	40%	35
Patron Tequila Silver	40%	22
Patron Tequila Reposado	40%	24
Azul Plata	40%	28

VODKA

Grey Goose	40%	24
Belvedere	40%	21
Koskenkorva	40%	13
Beluga	40%	21

Spirits & Digestifs

GRAPPA

	alc.	2cl / chf
Grappa Moscato, Distilleria Levi	40%	19
Grappa Nebbiolo, Distilleria Levi	40%	21
Tre Soli Tre, Berta	43%	24

CALVADOS

Boulard Hors D'Age	40%	19
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LIQUEURS

		4cl / chf
Chartreuse Jaune / Verte	55%	10
V.E.P. Chartreuse Jaune / Verte	54%	22
Benedictine	40%	19
Amaretto Disaronno	28%	12
Cointreau	40%	12
Baileys Irish Cream	17%	12
Grand Marnier	40%	13

Spirits & Digestifs

EAUX DE VIE	alc.	2cl / chf
Etter Vieille Prune Barrique	41%	16
Etter Gravensteiner Apfel	41%	16
Etter Zuger Kirsch vintage 1993	42%	28
Morand Abricotine	43%	14
Morand Framboise	43%	14
Dettling Kirsch Reserve	41%	14
Morand Mirabelle	43%	14
Morand Williamine	43%	14
Urs Hecht Bernerrosenapfelbrand	42%	26
Urs Hecht Wald Holunderbrand	42%	24
Urs Hecht Honig Chrüter	42%	18
Studer Vieille Poire	36%	18

PORT & SHERRY	years	4cl / chf
Graham's Port "Fine White"		9
Sherry, Harvey's Bristol Cream		14
Graham's Port	10 years	14
Graham's Port	30 years	29
Graham's Port	40 years	32
Graham's Port	20 years	17

Spirits & Digestifs

BITTERS	alc.	4cl / chf
Appenzeller	29%	9
Jägermeister	35%	8
Avena	29%	9
Ramazzotti	30%	9
Campari	25%	9
Cynar	16.5%	9
Fernet Branca	35%	9
Genepi Morand	32%	9
Vermouth Bianco / Rosso / Extra Dry	15%	9
Ricard / Pernod	40%	12
Amaro Vecchio del Capo	35%	9
Sambuca	40%	9

Hot Beverages

COFFEE

CHF

ESPRESSO/RISTRETTO

6

KAFFEE

6

MILCHKAFFEE

8

HOT CHOCOLATE

FELCHLIN GRAND CRU SCHOKOLADE

12

FELCHLIN GRAND CRU SCHOKOLADE MIT MARSHMALLOWS

14

POT OF TEA

12

GLÜHWEIN

cl

GLÜHWEIN WEISS

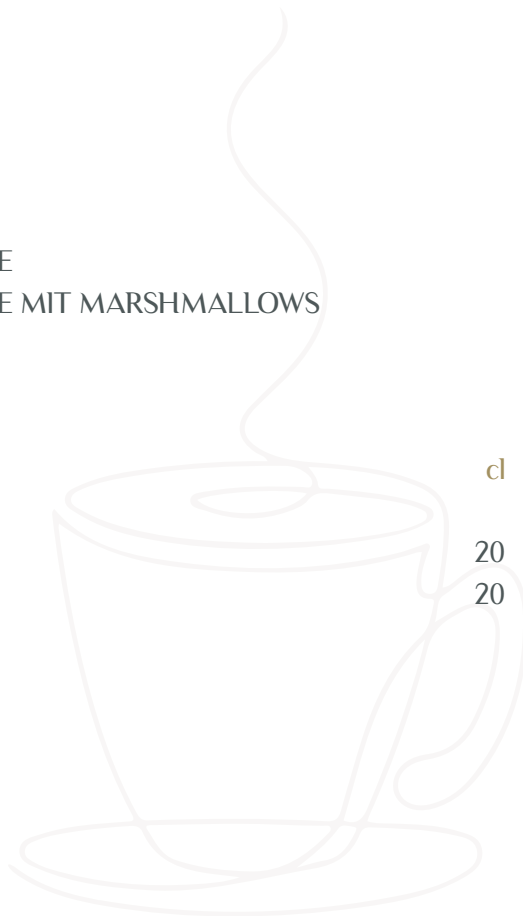
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12

GLÜHWEIN ROT

20

12



Selected Teas

ASSAM BARI Assam, India - Summer

CHF 12 per pot

From the Mangalam plantation in the largest tea growing area. Depending on the brewing time, the tea has a slight cocoa note and develops later a malty sweetness.

SPLENDID EARL GREY Darjeeling, India – Autumn

CHF 12 per pot

The typical flowery full-bodiedness of an autumn Darjeeling with the fresh and elegant citrus aroma of bergamot.

DRAGONWELL ZHEJIANG Hangzhou, China – Spring

CHF 12 per pot

A Long Jing tea, which is considered the best Chinese green tea! Its aroma is lovely sweet and is complemented by a distinct chestnut flavor. Even with a long brewing time, this tea does not get bitter.

WHITE YIN LONG Anhui, China – Spring-Summer

CHF 12 per pot

White tea is considered the finest type of tea. This rarity is coming all the way from the mountains of Anhui province, China. You will fall in love with its beautifully soft peach aroma and a lightly tart touch.

Tea by Ronnefeldt

TEA BY RONNEFELDT

CHF 12 per pot

BLACK TEA

Spring Darjeeling
Assam Bari
English Breakfast
Earl Grey

GREEN TEA

Green Dragon
Morgentau
Jasmine Gold

INFUSIONS

Bergkräuter
Verveine
Red Berry
Charming Camomile
Refreshing Mint

FRESH LEMON & GINGER TEA

FRESH MINT TEA

CHF 14 per pot

CHF 14 per pot





Roe Deer

These shy forest-dwelling creatures are often hard to spot despite their reddish fur and large ears. Constantly alert for any sound they are easily startled, and you may only spot their distinctive white tails as they make their escape from you into the depths of the forest.

SERVED 12:00-21:30

Food

VORSPEISEN / STARTERS / HORS-D'OEUVRE

CHF

KUTTELN VOM SCHWEIZER KALB TOSKANISCHE ART

32

mit geschmorten Datteltomaten und hausgemachter Rosmarin-Focaccia

Swiss veal tripe Tuscan style with braised date tomatoes and homemade rosemary focaccia

Tripes de veau suisse toscane aux tomates dattes braisées et à la focaccia au romarin faite maison

HAUSGEBEIZTE SCHWEIZER BRÜGGLI-LACHSFORELLE

39

mit Orange, Alpkräutern, Meerrettich und Radicchio

Home-marinated Swiss Brüggl salmon trout with orange, alpine herbs, horseradish and radicchio

Truite saumonée Brüggl suisse marinée maison à l'orange, aux fines herbes des Alpes, au raifort et au radicchio

GRILLIERTER MITTELMEER-TINTENFISCH

34

mit Peperoni, Artischocken und Augenbohnen

Grilled Mediterranean poulp with sweet peppers, artichokes and black-eyed beans

Poulpe de la Méditerranée grillé aux poivrons, aux artichauts et aux doliques à œil noir

TATAR VOM ERINGER RIND AUS DEM WALLIS (150 G)

mit Onsen-Eigelb, Trüffelmayonnaise und getoastetem Brioche

38

Auch als Hauptgang / As main dish / comme plat principal

52

Tatar of Herens beef from the Valais (150 g) with onsen egg yolk, truffle mayonnaise and toasted brioche

Tartare de bœuf d'Hérens du Valais (150 g) au jaune d'œuf onsen, à la mayonnaise à la truffe et au brioche grillé

SERVED 12:00-21:30

Food

VORSPEISEN / STARTERS / HORS-D'OEUVRE

CHF

SAISONALE SALATSCHÜSSEL (V)

Klein 15

mit Cherry-Tomaten, Gurken, Karotten, Roggenbrot-Chips, Sprossen und Dressing nach Wahl

Gross 19

Französisch, Italienisch, Essig und Öl, Salz und Pfeffer

Extras je - CHF 3 • Hobelkäse

• Gekochtes Ei

Extras - CHF 15 • Gebratene Brust vom Schweizer Poulet

• Büffelmozzarella

SALAD BOWL IN SEASON (V)

Small 15

with cherry tomatoes, cucumber, carrots, rye-bread chips, sprouts and dressing at your choice

Large 19

French, Italian, vinegar and oil, salt and pepper

Extras each - CHF 3 • Cheese shavings

• Hard-boiled egg

Extras - CHF 15 • Roasted breast of Swiss chicken

• Buffalo mozzarella

COUPE DE SALADES DE SAISON (V)

Petite 15

aux tomates cerises, au concombre, aux carottes, aux chips de pain de seigle et aux pousses

Grande 19

Sauce à salade française 3,7,10, italienne, vinaigre et huile ou sel et poivre

Par extra - CHF 3 • fromage à rebibes

• œuf dur

Par extra - CHF 15 • suprême de poulet suisse rôti

• mozzarella de bufflonne

(v) = Vegetarisch / Vegetarian / Végétarien

SERVED 12:00-21:30

Food

SUPPEN / SOUPS / POTAGES

CHF

WALDPILZCREMESUPPE (V)

17

mit Alpenkräutern und einem Hauch Sherry

Wild-mushroom cream soup with alpine herbs and sherry

Potage crème de champignons des bois aux fines herbes des Alpes et au xérès

SCHWEIZER OXTAIL-SUPPE

18

mit Plin und Wurzelgemüse

Swiss ox-tail consommé with plin and root vegetables

Oxtail suisse au plin et aux racines

BOUILLABAISSE

32

Klassische Fischsuppe mit Mittelmeer-Rotbarbe, Seeteufel und Drachenkopf mit Safran-Rouille und geröstetem Baguette

Classic fish soup of Mediterranean red mullet, sea devil and scorpionfish with saffron rouille and toasted baguette

Soupe de poisson classique de rouget-barbet de la Méditerranée, de baudroie et de rascasse au rouille au safran et à la baguette grillée

(v) = Vegetarisch / Vegetarian / Végétarien



Chamois

An agile mountain goat with short horns and distinctive white facial markings perfectly adapted to the rocky terrain surrounding Zermatt. Like the ibex they are superb mountain climbers and can be spotted on the way up to Schwarzsee.

SERVED 12:00-21:30

Food

HAUPTGÄNGE / MAIN DISHES / PLATS PRINCIPALS

CHF

RINDSFILET ROSSINI (SCHWEIZER BLACK ANGUS)

68

mit Wintertrüffel, französischer Gänseleber und Brioche

Beef fillet Rossini (Swiss Black Angus) with winter truffle, French goose foie gras and brioche

Filet de bœuf Rossini (Black Angus suisse) à la truffe d'hiver, au foie gras d'oie français et à la brioche

ATLANTISCHER HUMMER THERMIDOR

62

mit Périgord-Trüffel, Streichholzkartoffeln, würziger Hummermayonnaise und Beilagensalat

Atlantic lobster Thermidor with Périgord truffle, shoestring potatoes, spicy lobster mayonnaise and salad

Homard de l'Atlantique thermidor à la truffe du Périgord aux pommes de terre allumettes, à la mayonnaise de homard corsée et à la salade

WIENER SCHNITZEL VOM SCHWEIZER KALB (180 G)

52

mit Preiselbeeren, dazu Salzkartoffel oder Pommes frites

Escalope of Swiss veal Viennese style with mountain cranberries, accompanied by boiled potatoes or french fries

Escalope viennoise de veau suisse aux myrtilles rouges, accompagnée de pommes de terre nature ou de pommes frites

SERVED 12:00-21:30

Food

HAUPTGÄNGE / MAIN DISHES / PLATS PRINCIPALS

CHF

BURGER ZERMATTERHOF

- Schweizer Rind / Swiss beef / Bœuf suisse 39
 - Schweizer Poulet / Swiss chicken / Poulet suisse 38
 - Vegetarisch mit knusprigem pflanzlichem Patty 34
- mit: Brioche-Brötchen, Raclette-Käse, Barbecue-Sauce, Essiggurke, Tomate und karamellisierten Zwiebeln

BURGER ZERMATTERHOF

- Vegetarian with crispy plant-based patty
- with: brioche bun, raclette cheese, barbecue sauce, pickled cucumber, tomato, caramelised onions

BURGER ZERMATTERHOF

- Végétarien avec steak haché végétal croustillant
- avec: petit pain brioché, fromage à raclette, sauce barbecue, concombre au vinaigre, tomate, oignons caramélisés

PLIN MIT WALLISER ZIGER (V)

44

Baumnüssen, Röstzwiebeln, Apfelkompott und Kartoffelschaum

Plin with Valais ziger, walnuts, fried onions, apple compote and potato foam

Plin au sérac valaisan, aux noix, aux oignons frits, à la compote de pomme et à la mousse de pommes de terre

(v) = Vegetarisch / Vegetarian / Végétarien

SERVED 12:00-21:30

Food

DESSERTS / SWEET DISHES / DESSERTS (V)

CHF

TOBLERONE-VARIATION

18

Ein Muss für alle Schokoliebhhaber

Toblerone variation, a must for all chocolate lovers

Variation de Toblerone, indispensable pour tous les amateurs du chocolat

ZITRONENKUCHEN

18

mit Blutorangensorbet und Meringue

Lemon tart with blood-orange sorbet and meringue

Tarte au citron au sorbet à l'orange sanguine et à la meringue

PISTAZIEN-TIRAMISU

18

Der italienische Klassiker – modern interpretiert

Pistachio Tiramisu, the Italian classic – of modern interpretation

Tiramisu aux pistaches, le classique italien – à l'interprétation moderne

(v) = Vegetarisch / Vegetarian / Végétarien

SERVED 12:00-21:30

Food

DESSERTS / SWEET DISHES / DESSERTS (V)

CHF

WALLISER SORBET

18

2 Kugeln Aprikosensorbet mit Apricotine AOC

Valais sorbet, 2 scoops of apricot sorbet with Abricotine AOC

Sorbet valaisan, 2 boules de sorbet à l'abricot et à l'Abricotine AOC

SORBET WILLIAMINE

18

2 Kugeln Birnensorbet mit Williamine AOC

Sorbet Williamine, 2 scoops of pear sorbet with Williamine AOC

Sorbet Williamine, 2 boules de sorbet à la poire et à la Williamine AOC

PLÄTTLI MIT KÄSE AUS ZERMATT

21

Fünf Sorten feinsten regionaler Käse

Small platter of cheese from Zermatt, five kinds of finest regional cheese

Petit plat de fromages de Zermatt, cinq sortes de fromages du terroir des plus fins

(v) = Vegetarisch / Vegetarian / Végétarien

FROM 21:30

Midnight Snacks

CHF

TORTILLA CHIPS TELLER (V)

21

mit cremiger Alpkäsecreme, frischer Guacamole, würziger Salsa

Tortilla Chips Platte with creamy alpine cheese cream, fresh guacamole, spicy salsa

Assiette de chips tortilla avec crème au fromage alpin crémeux, guacamole frais, salsa épicée

PLÄTTLI MIT KÄSE AUS ZERMATT (V)

21

Fünf Sorten feinsten regionaler Käse

Small platter of cheese from Zermatt, five kinds of finest regional cheese

Petit plat de fromages de Zermatt, cinq sortes de fromages du terroir des plus fins

ZERMATTERHOF PLÄTTLI

26

Trockenfleisch, Walliser Speck, Hauswurst

Zermatterhof platter, dried meat, Valais bacon, house sausage

Assiette Zermatterhof, viande séchée, lard valaisan, saucisse maison

TOMATENCREMESUPPE (V)

16

Creamy tomato soup

Velouté de tomates

RINDS KRAFTBRÜHE

21

Beef broth

Bouillon de bœuf

(v) = Vegetarisch / Vegetarian / Végétarien

147 YEARS
OF HOSPITALITY
in harmony with nature