

Menu

Zermatt, Winter 2026

Valaisan Perch and Oona caviar from Frutigen

Valaisan Verjus / Shoju / Blood Orange

Mousseline cream soup of Aemme Shrimps

Krupuk / Lemon Verbena

Scottish hand-dived scallop and Luma pork belly

Beetroot / Double Cream from Gruyère PDO

with Oona Caviar Osietra Carat + 50 CHF

Miéral Pigeon

Curly Kale / Black Salsify / Rowanberries from Zermatt

Piedmontese Hazelnuts

Trio of Swiss Wagyu Beef

Mountain Potatoes from the Albula Valley / Stachys / Tardivo / Winter Truffle

Zermatterhof Cheese Trolley

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

Pear

Walnut / Valaisan Cornalin / Zermatter Honey

Dark Felchlin chocolate

Rosehip / Spruce

Jerusalem Artichoke

Hay / chestnuts / Truffle Tart

Cappuccino of smoked pointed cabbage

Alpine juniper / Pear Bread

Valaisan Free-Range Egg

Cauliflower / Stafelalp Cheese / Elderberry

Variation of Mountain Broad Beans

Black Walnut / Miso / Pickled Grapes / Johannisberg "Larme de Décembre"

Zermatterhof Cheese Trolley

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

Pear

Walnut / Valaisan Cornalin / Zermatter Honey

Dark Felchlin chocolate

Rosehip / Spruce

6-Course-Menu: CHF 210.-

5-Course-Menu: CHF 190.-

4-Course-Menu: CHF 170.-

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.