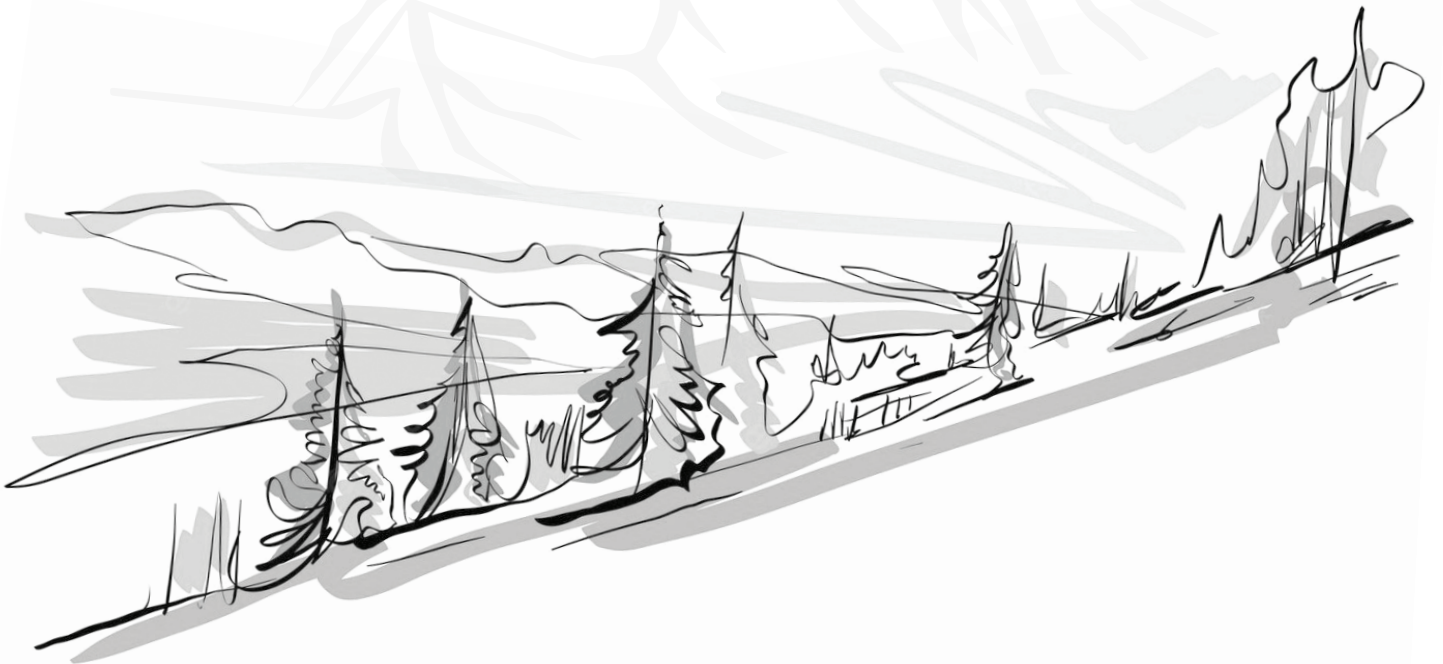


GRAND HOTEL  ZERMATTERHOF

★ ★ ★ ★ ★

# 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.

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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

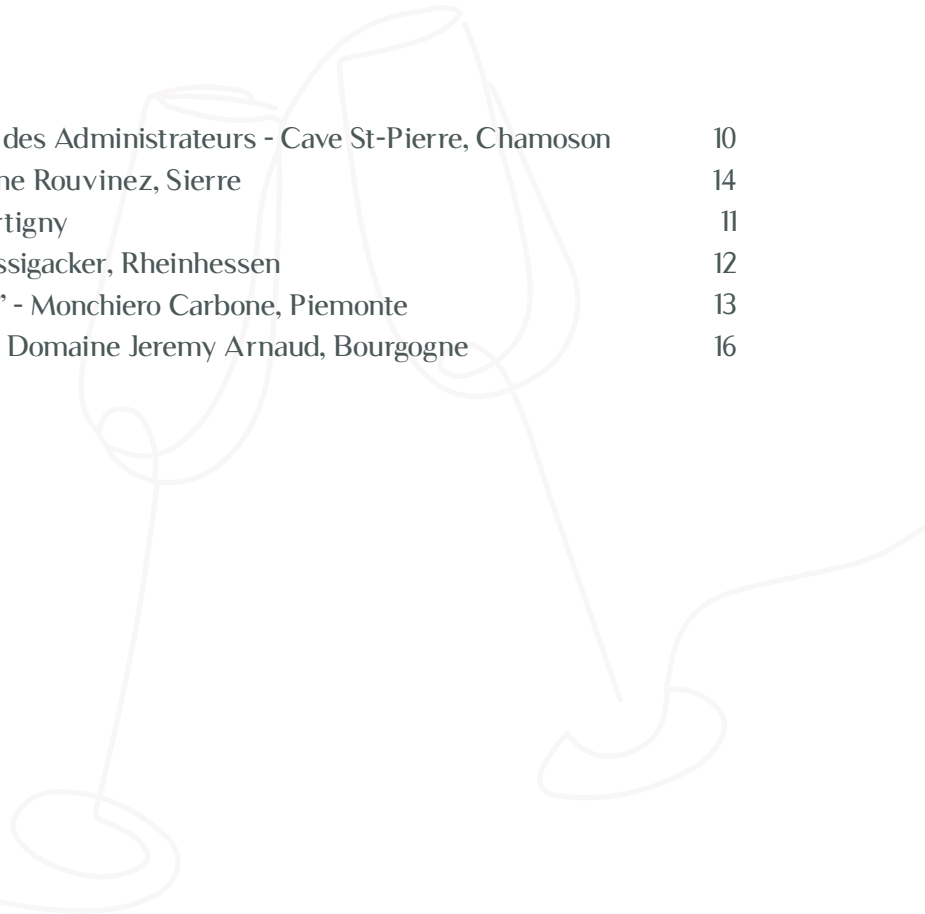
## CHAMPAGNE

1dl / chf

Louis Roederer Collection Brut	21
Louis Roederer Rosé Vintage 2017	24

## WHITE WINES

Fendant du Valais AOC, Réserve des Administrateurs - Cave St-Pierre, Chamoson	10
Petite Arvine "Nez Noir" Domaine Rouvinez, Sierre	14
Johannisberg - Gerald Besse, Martigny	11
Riesling Gutswein Weingut Dreissigacker, Rheinhessen	12
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 Côte d'Or Maison Harbour, Bourgogne

17

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

14

Syrah de Vétroz - Cave La Madeleine, Vétroz

14

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

- Domaine Rouvinez, Sierre

12

Morellino di Scansano Riserva (Cabernet Sauvignon, Sangiovese)

14

Château Haut-Simard (Cabernet Franc, Merlot)

- Saint-Émilion Grand Cru, Bordeaux

17

# 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
Zermatt Lager Bier	33	9

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



# Gin

4cl / chf

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

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
Rémy 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 SCOTCHT

	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

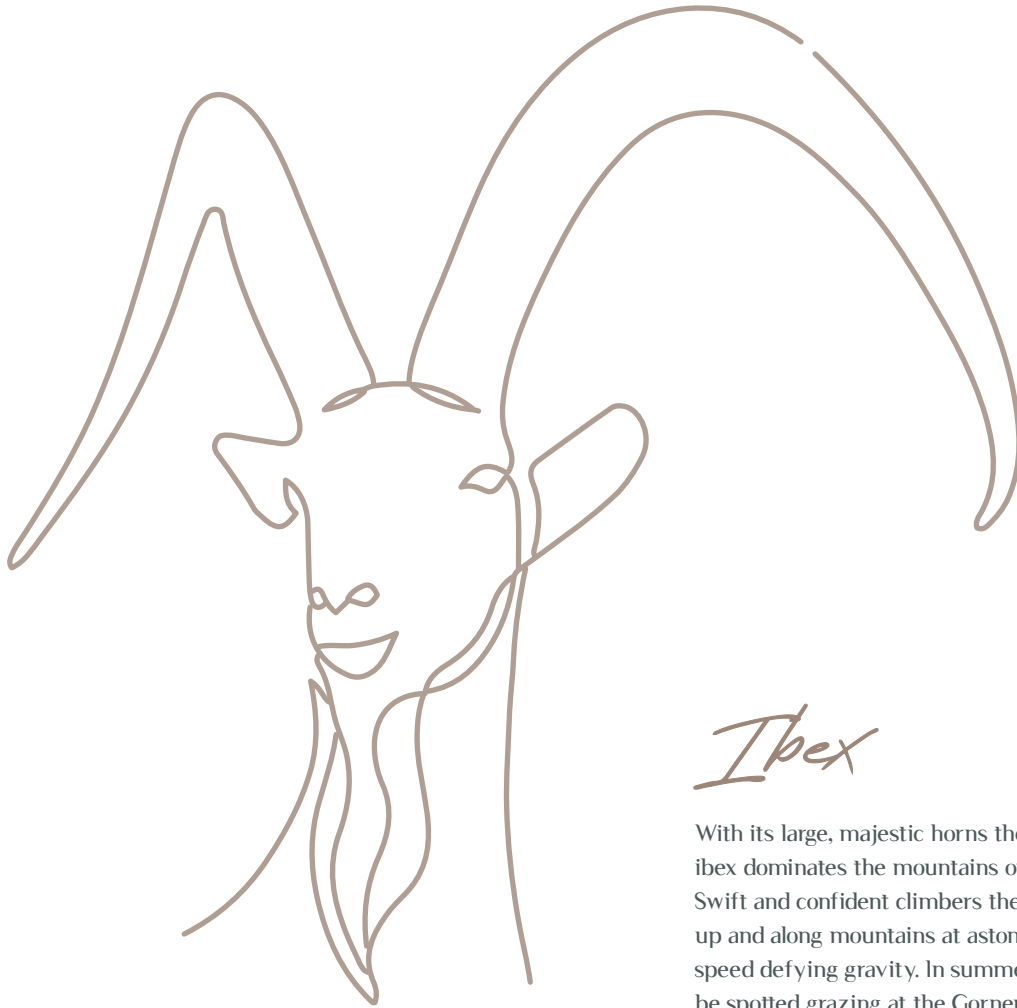
Woodford Reserve	43.2%	22
Bulleit Bourbon	45%	22
Jack Daniel's Old № 7	40%	18
Blanton's straight from the Barrel	64%	62
Blanton's Original Single Barrel	46.5%	39

# 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
Glengoyne	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	26 years	40%		88
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 Cornergrat.

# Spirits & Digestives

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

# Spirits & Digestives

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
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 & Digestives

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



## *Golden Eagle*

This noble bird of prey can be seen by a lucky few each summer season surveying its territory amongst the mountain tops and valleys. Look for its distinctive large brown wings with unfurled feathers at the tips as it eyes you from Trift, just above the village.

# 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



# 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

CHF 14 per pot

FRESH MINT TEA

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

PIKANTES MITTELMEER BALEGGO TUNA-TATAR

44

mit asiatischem Salat und Ponzu

Spicy mediterranean Balfego Tuna Tartare with asian salad and ponzu

Tartare de thon Balfego aux saveurs méditerranéennes, accompagné d'une salade asiatique et d'une sauce ponzu

GRILLIERTER MITTELMEER-OKTOPUS

44

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

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 with onsen egg yolk, truffle mayonnaise and toasted brioche

Tartare de bœuf d'Hérens du Valais au jaune d'œuf onsen, à la mayonnaise à la truffe et au brioche grille

SERVED 12:00-21:30

Food

VORSPEISEN / STARTERS / HORS-D'OEUVRE

CHF

SAISONALE SALATSCHÜSSEL (V)

mit Cherry-Tomaten, Gurken, Karotten, Roggenbrot-Chips, Sprossen und Dressing nach Wahl  
Französisch, Italienisch, Essig und Öl, Salz und Pfeffer

Klein 18

Gross 24

Extras je - CHF 3 • Avocado • Gekochtes Ei  
• Büffelmozzarella • Hobelkäse

Extras - CHF 15 • Gebratene Brust vom Schweizer Poulet  
Extras - CHF 8 • Zermatter Trockenfleisch

SALAD BOWL IN SEASON (V)

with cherry tomatoes, cucumber, carrots, rye-bread chips, sprouts and dressing at your choice  
French, Italian, vinegar and oil, salt and pepper

Small 18

Large 24

Extras each - CHF 3 • Avocado • Hard-boiled egg  
• Buffalo mozzarella • Cheese shavings

Extras - CHF 15 • Roasted breast of Swiss chicken  
Extras - CHF 8 • Dried meat from Zermatt

COUPE DE SALADES DE SAISON (V)

aux tomates cerises, au concombre, aux carottes, aux chips de pain de seigle et aux pousses  
Sauce à salade française 3,7,10, italienne, vinaigre et huile ou sel et poivre

Petite 18

Grande 24

Par extra - CHF 3 • avocat • œuf dur  
• mozzarella de bufflonne • fromage à rebibes

Par extra - CHF 15 • suprême de poulet suisse rôti  
Par extra - CHF 8 • viande séchée de Zermatt

(v) = Vegetarisch / Vegetarian / Végétarien

SERVED 12:00-21:30

Food

SUPPEN / SOUPS / POTAGES

CHF

TOMATENCREMESUPPE (V)

16

Cream of tomato soup

Crème de tomates

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

34

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)

72

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

78

mit Streichholzkartoffeln, würziger Hummermayonnaise und Beilagensalat

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

Homard de l'Atlantique thermidor à la 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 Kartoffelsalat oder Pommes frites

Escalope of Swiss veal Viennese style with mountain cranberries, accompanied by potato salad or french fries

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

\*von zwangsernährten Gänsen gewonnen

SERVED 12:00-21:30

Food

## HAUPTGÄNGE / MAIN DISHES / PLATS PRINCIPALS

CHF

### BURGER ZERMATTERHOF

- Schweizer Rind / Swiss beef / Bœuf suisse 44
  - Schweizer Poulet / Swiss chicken / Poulet suisse 42
  - Vegetarisch mit knusprigem pflanzlichem Patty 38
- mit: Milch-Brötchen, Raclette-Käse, Barbecue-Sauce, Essiggurke, Tomate und karamellisierten Zwiebeln

### BURGER ZERMATTERHOF

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

### BURGER ZERMATTERHOF

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

### PLIN MIT WALLISER ZIGER (V)

44

Baumnüssen, Röstzwiebeln, Apfelkompott und Gruyere-Kartoffelschaum  
Plin with Valais ziger, walnuts, fried onions, apple compote and Gruyere potato foam  
Plin au sérac valaisan, aux noix, aux oignons frits, à la compote de pomme et à la mousse de pommes de terre au gruyère

(v) = Vegetarisch / Vegetarian / Végétarien

SERVED 12:00-21:30

Food

DESSERTS / SWEET DISHES / DESSERTS (V)

CHF

TOBLERONE-VARIATION

18

Ein Muss für alle Schokoliebhaber

Toblerone variation, a must for all chocolate lovers

Variation de Toblerone, indispensable pour tous les amateurs du chocolat

APRIKOSEN-TÖRTCHEN

21

mit Mandelglace und Meringue

Apricot tartelet with almond ice cream and meringue

Tartelette aux abricots, accompagnée de glace aux amandes et de meringue

APFELSTRUDEL-TIRAMISU

21

mit Apfelkompott, Zimt-Vanille Creme und Rum Rosinen

Apple Strudel Tiramisu with apple compote, cinnamon-vanilla cream, and rum-soaked raisins

Tiramisu au strudel aux pommes avec compote de pommes, crème à la cannelle et à la vanille et raisins secs au rhum

(v) = Vegetarisch / Vegetarian / Végétarien

SERVED 12:00-21:30

Food

DESSERTS / SWEET DISHES / DESSERTS (V)

CHF

WALLISER SORBET

21

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

21

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
<b>TORTILLA CHIPS TELLER (V)</b>	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	
<b>PLÄTTLI MIT KÄSE AUS ZERMATT (V)</b>	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	
<b>ZERMATTERHOF PLÄTTLI</b>	26
Trockenfleisch, Walliser Speck, Hauswurst Zermatterhof platter, dried meat, Valais bacon, house sausage Assiette Zermatterhof, viande séchée, lard valaisan, saucisse maison	
<b>TOMATENCREMESUPPE (V)</b>	16
Creamy tomato soup Velouté de tomates	
<b>RINDS KRAFTBRÜHE</b>	21
Beef broth Bouillon de bœuf	

(v) = Vegetarisch / Vegetarian / Végétarien

*147* YEARS  
OF HOSPITALITY  
in harmony with nature