

**Swiss Salmon Trout | Aemme Shrimps (Eyhof, Burgdorf, CH)**

Lemon balm / Kombucha / Watercress

**Essence of Hérens Beef**

Beef heart Garum from Patrick Marxer / Oxtail

**Scottish scallop harvested by hand | Belly of Luma pork**

Valais ponzu / Oona caviar Osietra Carat / Ramen broth

**Miéral pigeon**

Broccoli / Borettane onion / Dim Sum

**North Atlantic Halibut**

Corn / Yuzu / Pistachio

**Trio of Swiss veal**

Lettuce / Pea / La Ratte Potato  
Vin de Vouie from Thierry Constantin

**Cheese trolley Zermatterhof**

Choice of raw-milk cheese from Switzerland and the neighboring countries  
Cheese of Rolf Beeler, Jumi and Zermatter Horu Käserei

**Valais apricot**

Puff pastry / Chamomile Blossom

**Piedmontese hazelnut**

Felchlin Bionda chocolate / Nut butter

## **Carrot variation**

Fir / Quinoa / Double cream from Gruyère

## **Cauliflower**

26-Month-Aged Gruyère / Pear

## **Valais Free-Range Egg**

Chanterelles / Buckwheat / Leek

## **Omelet**

Bean / Walnut / Valais Verjus

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**6-course menu: CHF 210.-**

5-course menu: CHF 190.-

4-course menu: CHF 170.-

Wine Pairing:

### ***Sommelier's Selection***

4 wines CHF 128.-, 5 wines CHF 160.-, 6 wines CHF 192.-

(1 dl of each wine / 0.5 dl of dessert wine)

### ***Traditional Pairing***

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

(1 dl of each wine / 0.5 dl of dessert wine)

### ***Non-Alcoholic Pairing:***

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

(1 dl each glass)

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