



Glacier

ALPINE KITCHEN

Menu

The Glacier Alpine Kitchen restaurant

Offers an authentic Valais lunch experience based on the very best locally and sustainably sourced ingredients the region has to offer. Enjoy the view of five glaciers and 29 four-thousand-metre peaks with a selection of dishes that complement the natural beauty of the Alps.

Matterhorn
4478m

Dent Blanche
4357m








Obergabelhorn
4063m

Zinalrothorn
4221m








Starters

Salads and Cold Starters

		CHF Small portion	CHF
 Salad-Bowl "Gornergrat" Cherry tomatoes, cucumber, mountain herb croutons and kernels Dressings: apricot, Italian, French	 	15.00	18.00
 Ricotta from the Horu Dairy in Zermatt Cherry tomatoes, tomato chutney, basil			21.00
Beef carpaccio Rocket, shavings of Zermatt cheese			29.00
Beef tatar (70g/140g) with French fries Dried egg yolk, chili jam, radishes, mustard, mountain herb focaccia		26.00	39.00

Valais Specialities










		CHF
Valais platter Dried meat IGP, raw ham IGP, dried bacon IGP, homemade sausage, planed cheese from Stafelalp, AOC rye bread and apricot chutney	  	36.50
Valais dried meat platter IGP Planed cheese from Stafelalp, AOC rye bread	 	38.50

Soups

		CHF
 Garlic soup in herb bread with Stafelalp cheese, dried meat IGP	 	16.50 21.50
 Valais white wine soup Croutons of rye bread AOC	 	18.00
Soup of the day		14.00

Main Dishes




Pasta and Vegetarian

- | | | CHF |
|--|---|-------|
|  Valais plin
<i>Filled with Riffelalp cheese, Stafelalp cheese sauce</i> |   | 34.00 |
|  Tagliatelle with tomato sauce
<i>Basil, Sbrinz (Swiss hard cheese)</i> |  | 29.50 |
|  Valais cholera with herb salad
<i>Butter-dough tart with potatoes, apples, mountain cheese</i> |    | 29.50 |

Meat Specialities

- | | | CHF |
|--|---|-------|
| Pork belly cooked for 16 hours
<i>Apple, cabbage, fried onions, Valais-Calvalais sauce</i> |   | 29.50 |
| Fillet of Agri-Natura beef, 160g
<i>Herb butter and braising juice, oven-baked vegetables, rosemary potatoes</i> |   | 52.50 |
| Cordon bleu of herbal pork with Valais raw ham and mountain cheese
<i>Seasonal vegetables, French fries</i> |   | 39.50 |
| Veal "Glacier"
<i>Lightly medium veal fillet, deep-fried calf's sweetbreads in portwine, ragout of braised veal knuckle, green beans, Valais peach</i> |   | 43.00 |

Fish from the Valais


- | | | CHF |
|---|---|-------|
| Fillet of Valais perch
<i>Sauerkraut, celeriac, butter sauce with apple</i> |   | 36.50 |
| Fillet of Valais pike-perch
<i>Green asparagus, leaf spinach, chanterelles, verjus braising juice</i> |   | 33.00 |

Typical Swiss Specialities

- | | | CHF |
|---|---|-------|
|  Rösti Nature |   | 16.00 |
| Rösti "Monte Rosa"
<i>Ham, tomatoes, Stafelalp cheese, fried egg</i> |   | 24.50 |

Desserts

Sweets

		CHF
Toblerone variation <i>Three kinds of Toblerone mousse</i>	 	18.50
Yogurt mousse <i>Apricot sorbet, meringue, crumble</i>	 	16.00
Cheesecake <i>Compote of Valais cherries, cherries</i>	 	16.00

Ice-creams & Sorbets

	CHF
Apricot, lemon or raspberry sorbet <i>with corresponding spirit</i>	14.00
Ice-coffee "Kulm" <i>with hay spirit</i>	10.50 14.40
Ice-creams: <i>vanilla, strawberry, chocolate, coffee, dulce de leche</i>	4.50
Sorbets: <i>apricot, lemon, raspberry</i> <i>with whipped cream</i>	4.50 6.00

Disclaimer regarding food labelling: *the labels refer to the main ingredients in each dish.*

Declaration: *Meat: Switzerland; Fish: Switzerland, farmed; Bread: EU/Switzerland*

All prices including VAT. *If you have any questions about our menu concerning allergies, intolerances or alcohol content, please consult one of our service personnel.*