

LUSI

BRASSERIE ZERMATTERHOF

LUSI CLASSICS

HOMEMADE DUCK LIVER TERRINE	1/2	32.00
with cherry chutney and Felchlin Grand cru Elvesia	1/1	48.00
PROSCIUTTO GRAND CRU HELVETICA	1/1	28.00
with melon fan		
PLIN RAVIOLI	1/2	20.00
with Riffelalp cheese, basil and sweet-pepper sauce	1/1	30.00
VINEYARD SNAILS	6 pieces	19.00
with hay-fed butter		
CALF'S HEAD	1/2	22.00
with truffle cream sauce	1/1	33.00
TRIPE	1/2	24.00
with tomato sauce, chorizo and smoked sturgeon	1/1	36.00
VITELLO TONNATO	1/1	28.00
Cold veal-roast slices with tunny sauce and garnishings		

MEAT

FILLET IRISH BEEF CLUB	180g	58.00
with chimichurri sauce, new potatoes and ratatouille		
EMMENTAL VEAL STEAK	150g	54.00
with boletus pepper sauce, new potatoes and ratatouille		
ESCALOPE VIENNESE STYLE		48.00
with mountain cranberries and parsley potatoes		
ZERMATTERHOF BURGER		34.00
Burger of Swiss Wagyu beef with barbecue sauce, cole slaw, Sriracha sauce, bacon, pickled cucumber, tomato, onions, garden rocket, brioche bun and french fries		
ZERMATTERHOF CHEESEBURGER		36.00
Burger of Swiss Wagyu beef with hore cheese, barbecue sauce, cole slaw, Sriracha sauce, bacon, pickled cucumber, tomato, onions, garden rocket, brioche bun and french fries		
CLUB SANDWICH		34.00
with chicken breast, egg, bacon, tomatoes, cocktail sauce and French fries		

FLAMED TARTS

LORRAINE		24.00
with bacon, sour cream, green onions and grated cheese		
ITALY (vegetarian)		24.00
with tomato, mozzarella, olives, pesto and garden rocket		
VALAIS		28.00
with sour cream, green onions, goat's cheese, honey, black pepper and air-dried meat		
SCOTLAND		28.00
with sour cream, sauerkraut, grated cheese, smoked salmon, salmon roe and horseradish		

DESSERTS

PLUM CLAFOUTIS	16.00	SORBET VALAISAN	16.00
with almonds, hazelnuts and vanilla sauce		apricot sorbet with Abricotine	
TOBLERONE MOUSSE	16.00	SORBET WILLIAMINE	16.00
with white Toblerone sauce and marinated blackberries		pear sorbet with Williamine	
RUM BABA	16.00	COUPE DENMARK	16.00
with nectarines and whipped cream		vanilla ice cream with warm chocolate sauce	
BURNED CUSTARD	16.00	WHITE ICE COFFEE	15.00
with passionfruit and coconut ice cream			

SALADS

MIXED LEAF SALAD	12.00
with French or Italian salad dressing	
MOZZARELLA	22.00
with tomatoes on the vine, basil and extra virgin olive oil	
CAESAR SALAD with parmesan and croutons	22.00
with chicken breast	29.00
with black-tiger giant prawns	34.00
NIÇOISE SALAD	28.00
with tuna, beans, tomato, quail's eggs and Taggiasca olives	

TATAR

AUBERGINE TATAR	80g	22.00
with dried tomatoes, taggiasca olives, cheese, Belper Knolle and Baergfeuer sauce	140g	33.00
SMOKED SALMON TATAR	80g	28.00
with lemon oil, chives and sour cream, toast and butter	140g	42.00
TRADITIONAL BEEF TATAR	100g	30.00
with fillet of beef with Baergfeuer sauce, toast and butter	180g	45.00
TRADITIONAL BEEF TATAR gratinated with hay-fed butter	100g	32.00
with fillet of beef with Baergfeuer sauce, toast and butter	180g	48.00
PORTION OF FRENCH FRIES as a side dish		9.50

SOUPS

TOMATO CREAM SOUP	15.00
with basil pesto	
CRUSTACEAN CREAM SOUP	18.00
with black-tiger giant prawns and Marc de Dôle	
CURRY SOUP	16.00
with coconut milk, green onions and coriander	

FISH AND SEAFOOD

DEEP-FRIED "LOË" PERCH FILLETS	1/2	28.00
with Tatar sauce and boiled potatoes	1/1	42.00
CHAR FILLET	1/2	30.00
with egg mushrooms, sugar peas and saffron sauce	1/1	45.00
BLACK TIGER GIANT PRAWNS	1/2	29.00
with tomatoes on the vine, black olives, garlic, parsley and lemon	1/1	44.00

Meat declaration: beef/Ireland and Switzerland, veal/Switzerland, pork/Switzerland, chicken/Switzerland, foie gras/France, escargots/France. **Fish declaration:** smoked salmon/Scotland, sea bass/Greece, char/Iceland and Switzerland, perch filets/Switzerland, tuna/Philippines, lobster/Canada, smoked eel/Netherlands, Black Tiger Prawns/Vietnam, scallops/Japan.

Unless specified, we serve Swiss meat. If you have any questions about our menu concerning allergies, intolerance or alcohol content, please consult one of our service personnel. All prices in Swiss Francs incl. VAT. Euro prices are converted using our daily exchange rate. Change will be given in CHF only.

CHEESE PLATE

WITH QUINCE JAM
AND FRUITCAKE

3 varieties: 15.00
4 varieties: 18.00
5 varieties: 21.00

SWISS WHITE WINES

7,5 dl

CAVE LA MADELEINE

2016	Païen d'Ardon	68.00
2017	Magdalena Blanc (Petite Arvine, Païen, Amigne)	92.00

DOMAINE DES MUSES

2018	Fendant «Tradition»	68.00
2016	Chardonnay «Reserve»	86.00

ADRIAN & DIEGO MATHIER

2020	Fendant «Molignon»	62.00
2019	Humagne Blanc «Les Pyramides»	72.00

CAVE CALOZ (BIO)

2018	Johannisberg	68.00
2019	Petite Arvine	74.00

GÉRALD CLAVIEN

2018	Heida	72.00
2018	Sauvignon Blanc	84.00

DOMAINE CORNULUS

2018	Chenin Blanc «Clos de Mangold»	86.00
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DENIS MERCIER

2018	Pinot Blanc	76.00
2018	Petite Arvine	86.00

FERNAND CINA

2018	Pinot Blanc	64.00
2019	Petite Arvine	68.00

KELLENBERGER VIN D'ŒUVRE

2018	Pinot Gris «Le Gris En Rose»	74.00
2018	Johannisberg «Anywhere Anytime»	68.00

HISTOIRE D'ENFER (BIO en reconversion)

2018	Riesling	92.00
2017	Heida «Reserve»	114.00

SIMON MAYE

2019	Fendant «Moette»	78.00
2018	Chardonnay	84.00

VALENTINA ANDREI (BIO)

2018	Petite Arvine «Belle Usine»	92.00
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RETO MÜLLER (DEMETER)

2017	Heida «Plamont»	84.00
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DOMAINES CHEVALIERS

2017	Petite Arvine «Altimus» LUX VINA	82.00
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CAVE FLACTION

2017	Petite Arvine	72.00
2016	Torpa (Heida, Marsanne)	74.00

THIERRY CONSTANTIN

2017	Heida	72.00
2020	Sauvignon Blanc	78.00

NICOLAS ZUFFEREY

2018	Riesling	72.00
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ROUVINEZ

2017	La Trémaille (Petite Arvine, Chardonnay)	78.00
2019	Petite Arvine «Château Lichten»	72.00
2016	Cœur de Domaine (Marsanne, Petite Arvine, Heida)	94.00

FRENCH WHITE WINES

BURGUNDY

2018	Chablis, Samuel Billaud	60.00
2016	Puligny-Montrachet 1 ^{er} Cru «La Truffière», Thomas Morey	168.00
2016	Chassagne Montrachet 1 ^{er} Cru Les Grandes Ruchottes, Paul Pillot	158.00
2015	Chassagne Montrachet Village, Thomas Morey	118.00
2014	Meursault 1 ^{er} Cru «Perrières», Domaine Ballot-Millot	148.00

LOIRE

2018	Sancerre Cuvée Les Charmes, Domaine Vatan	64.00
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RHÔNE

2015	Châteauneuf-du-Pape Blanc, Domaine Saint Préfert Isabel Ferrando	98.00
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BORDEAUX

2013	Château d'Yqueme «Y»	218.00
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ALSACE

2012	Riesling Cuvée Frederic Emile, Maison Trimbach	98.00
2014	Riesling Sélection Vieilles Vignes Alsace AOC, Maison Trimbach	78.00
2012	Riesling d'Alsace Clos Sait Hune, Maison Trimbach	214.00

SWISS RED WINES

3,75 dl 7,5 dl

ADRIAN & DIEGO MATHIER

2016	Humagne Rouge «Les Pyramides»	68.00
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DOMAINES CHEVALIERS

2018	Cornalin «Neyrun» LUX VINA	92.00
2017	«W» Assemblage (Merlot, Diolinoir, Gamaret) LUX VINA	94.00

CAVE LA MADELEINE

2018	Pinot Noir de Vétroz	62.00
2018	Humagne Rouge de Vétroz	64.00
2018	Magdalena (Merlot, Cabernet Franc, Cabernet Sauvignon élevé en Barrique)	44.00 88.00

RETO MÜLLER (DEMETER)

2017	Pinot Noir Charrat	92.00
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HISTOIRE D'ENFER (BIO en reconversion)

2016	Pinot Noir L'Enfer du Plaisir	118.00
2016	Diolinoir	108.00

GÉRALD CLAVIEN

2016	Pinot Noir Tête de Cuvée	84.00
2015	Syrah, élevé en Barrique	78.00

JEAN-RENÉ GERMANIER

2017	Syrah «Cayas»	98.00
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SIMON MAYE

2019	Syrah	86.00
2020	Pinot Noir	78.00

SERGE ROH

2016	Syrah	78.00
2018	Pinot Noir Grand Cru	72.00

THIERRY CONSTANTIN

2016	Humagne Rouge «Les Maggières»	76.00
2016	Cornalin «Aguares»	86.00
2015	Les Bacchanales (Merlot, Cabernet Sauvignon)	88.00

FERNAND CINA

2017	Cabernet Sauvignon	72.00
2018	Sangiovese	74.00

CAVE FLACTION

2016	Merlot	74.00
2015	Lo Grafion (Merlot, Tempranillo)	92.00

CAVE CALOZ (BIO)

2018	Cornalin «Les Bernunes»	76.00
2017	Pinot Noir «Les Crèvais»	74.00

VALENTINA ANDREI (BIO)

2018	Pinot Noir «Champ Dury»	86.00
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VARONE

2013	Clos Combe d'Uvrier (Cornalin, Syrah)	78.00
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DENIS MERCIER

2018	Cornalin	158.00
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FRENCH RED WINES

BURGUNDY

2011	Pommard Epenots Premier Cru, Aleth Girardin	144.00
2016	Gevrey-Chambertin La Justice, Domaine de la Vougeraie	118.00
2015	Santenay 1 ^{er} Cru les Gravières, Vincent Girardin	144.00

BORDEAUX

2015	Château de Malleret Haut-Médoc	82.00
2014	Château Le Crock Saint-Estèphe	84.00
2010	Château Marquis de Terme Margaux	138.00
2014	Les Pagodes de Cos (Ch. Cos D'Estournel) Saint-Estèphe	178.00

RHÔNE

2016	Crozes-Hermitage «Les Pierrelles», Domaine Belle	72.00
2013	Châteauneuf-du-Pape, Domaine Saint Préfert Isabel Ferrando	96.00
2017	Châteauneuf-du-Pape Croix de Bois, M. Chapoutier	148.00

ROSÉ

2018	Bandol Rosé, Domaine de Terrebrune, France	64.00
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All prices in Swiss Francs incl. VAT. We are pleased to offer you the successive vintage of the ordered wine, once we are out of stock. You wish something special or rare? Ask for our broad wine list.