

Heimat

Zermatt, spring 2024

Swiss Caviar Oona 103

Cauliflower / Felchlin Chocolate «Edelweiss»
Sturgeon / Xellent Vodka / Gentian Root Tonic

Ziger Gnocchi

Trout / Smoked Trout / Trout Roe

AlpenZander™

Fèves / Spinach / Red Onions
Vallisian Dashi / Vermouth Suisse

Emmentaler Milk Goat

Milk Goat Reduction / Fleur des Alpes / Wild Garlic
Hazelnuts / Herb Salad
Mousseline / Blue Potatoes / Carrots / Macarons

Swiss Cheese

Dried Fruit Coulis

Rhubarb

Baumkuchen / Strawberries Mara des Bois

6 course menu: CHF 190.-

5 course menu: CHF 170.-

4 course menu: CHF 150.-



Corresponding wines:

*4 wines CHF 68.-, 5 wines CHF 85.-, 6 wines CHF 102.-
(each wine 1dl)*

Fernweh

Zermatt, spring 2023/24

Scallops

Peas / Affila-Cress / Rape Seeds / Lamb Jerky

Swiss Salmon

Artichokes / Anise Liqueur «Gletscherwasser» / Saffron from Mund
Taggiasca Olives / Aioli / Spring Onions

Rabbit

Green asparagus / Maracuja / Belper Knolle
Morels / Double Crème de la Gruyère

Beef fillet Irish Beef Club

Oxtail / Truffle / Hollandaise Sauce
Mille-Feuilles / Broccoletti

Swiss Cheese

Dried Fruit Coulis

Coconut

Calamansi / Pineapple / Batida de Côco / Limes

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4 course menu: CHF 150.-

We serve one menu sequence at the table. Feel free to choose courses from each of our two menus «Heimat» and «Fernweh».