

# 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
 <b>Salad-Bowl "Gornergrat"</b> Cherry tomatoes, cucumber, croutons, kernels Dressings: apricot, Italian, French	 	15.00	23.00
+ smoked salmon			6.00
 <b>Burrata with cherry tomatoes</b> Apricot-balsamic, basil			32.00
<b>Beef tatar with French fries</b> Egg yolk, radishes, mustard, mountain herb focaccia	 	27.00	39.50

## Valais Specialities

		CHF
<b>Valais platter</b> Dried meat IGP, raw ham IGP, dried bacon IGP, homemade sausage, Valais planed cheese, AOC rye bread and apricot chutney	  	36.50
 <b>Valais Cholera with herb salad</b> Shortcrust pastry tart with potatoes, apples and mountain cheese	  	33.00
<b>Rösti "Monte Rosa"</b> Ham, tomatoes, raclette cheese, fried egg	 	31.00
<b>Rösti "Gornergrat"</b> Calf's liver, seasonal vegetables	 	42.00

## Soups

		CHF
<b>Goulash soup in herb bread</b> with crème fraîche	 	24.50
<b>Soup of the day</b>		16.00

# Main Dishes

## Pasta and Vegetarian

CHF

### Valais ravioli plin

Pasta filled with Zermatt mountain cheese on lemon butter with dried meat and arugula



34.00

### Tagliatelle

Tomatoes, basil



31.50

## Meat Specialities

CHF

### Pork belly cooked for 16 hours

Apple, cabbage, carrots, Calvados sauce



34.00

### Fillet of Swiss black angus beef

Jus, oven vegetables, mountain herb potatoes



56.50

### Cordon bleu of Thurgau apple pork with ham and gruyère cheese

Seasonal vegetables, French fries



44.50

### Alpstein lamb with mountain herb crust

Seasonal vegetables, lamb jus, potato gratin



59.50

# Desserts

## Sweets

### Toblerone variation

White and dark chocolate mousse, apricots



CHF

18.50

### Apple strudle

with vanilla sauce



16.00

## Ice-creams & Sorbets

### Sorbet Valaisan

2 scoops of apricot sorbet with Abricotine AOC



16.00

### Sorbet Williamine

2 scoops of pear sorbet with Williamine AOC



16.00

### Ice-coffee "Kulm"

with Kirsch



12.00

16.00

**Ice-creams:** vanilla, strawberry, chocolate, mokka

4.50

**Sorbets:** apricot, pear

with whipped cream

4.50

6.50

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

**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.