



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, croutons, kernels Dressings: apricot, Italian, French	 	15.00	23.00
+ smoked salmon			6.00
 Burrata with cherry tomatoes Apricot-balsamic, basil			32.00
Beef tatar with French fries Egg yolk, radishes, mustard, mountain herb focaccia	 	27.00	39.50

Valais Specialities





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

Soups

		CHF
Goulash soup in herb bread with crème fraîche	 	24.50
Soup of the day		16.00

Main Dishes

Pasta and Vegetarian

		CHF
Valais ravioli plin <i>Pasta filled with Zermatt mountain cheese on lemon butter with dried meat and arugula</i>	 	34.00
 Tagliatelle <i>Tomatoes, basil</i>		31.50

Meat Specialities

		CHF
Pork belly cooked for 16 hours <i>Apple, cabbage, carrots, Calvados sauce</i>	 	34.00
Fillet of Swiss black angus beef <i>Jus, oven vegetables, mountain herb potatoes</i>	 	56.50
Cordon bleu of Thurgau apple pork with ham and gruyère cheese <i>Seasonal vegetables, French fries</i>	 	44.50
Alpstein lamb with mountain herb crust <i>Seasonal vegetables, lamb jus, potato gratin</i>		59.50

Desserts

Sweets

CHF

- | | | |
|---|---|-------|
| Toblerone variation
<i>White and dark chocolate mousse, apricots</i> |   | 18.50 |
|  Apple strudel
<i>with vanilla sauce</i> |  | 16.00 |

Ice-creams & Sorbets

CHF

- | | | |
|--|---|----------------|
|  Sorbet Valaisan
<i>2 scoops of apricot sorbet with Abricotine AOC</i> |   | 16.00 |
|  Sorbet Williamine
<i>2 scoops of pear sorbet with Williamine AOC</i> |   | 16.00 |
| Ice-coffee "Kulm"
<i>with Kirsch</i> |   | 12.00
16.00 |
| Ice-creams: <i>vanilla, strawberry, chocolate, mokka</i> | | 4.50 |
| Sorbets: <i>apricot, pear</i>
<i>with whipped cream</i> | | 4.50
6.00 |

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.