



STARTERS

SWISS VEAL TRIPE TUSCAN STYLE with braised date tomatoes and homemade rosemary focaccia	32.-
HOMEMADE FOIE-GRAS* TERRINE marinated with sweet-wine jelly, with brioche	48.-
SNAIL RAGOUT BURGUNDY STYLE Burgundy snails with white wine, crème fraîche, leeks and mushrooms	34.-
APPETIZER OF THE WEEK weekly changing seasonal creations, <i>please ask our service team</i>	39.-
DEEP-FRIED SWISS CALF HEAD WITH ONSEN EGG and warm potato salad with chives	34.-
GRILLED MEDITERRANEAN POULP & IBERICO PORK LOIN (LOMITO BELLOTA) with sweet pepper, artichoke and black-eyed beans	38.-
RISOTTO ALLO CHEF (V) with Stafelalp cheese, Valais verjus, sage, blueberries and walnuts	32.-
SPICY MEDITERRANEAN BALEGO TUNA TATAR with Asian salad and ponzu sauce	44.-
TATAR OF HERENS BEEF with onsen egg yolk, truffle mayonnaise and toasted brioche Also as main dish	52.- 1/2 38.-
SEASONAL SALAD BOWL (V) with cherry tomatoes, cucumber, carrots, and sprouts with French, Italian or vinegar-oil salad dressing	24.- 1/2 18.-
+ roasted breast of Swiss chicken + hard-boiled egg + cheese shavings + buffalo mozzarella + black tiger prawns	+ 15.- + 3.- + 8.- + 8.- + 8.-
BURRATA (V) with tomato, apricot balm vinegar and pine-nuts	36.-

SOUPS

SOUP OF THE DAY Daily changing seasonal creations <i>For detailed information please ask our service team</i>	16.-
CREAMY TOMATO SOUP (V) with homemade Mediterranean croutons	16.-
SWISS OXTAIL CONSOMMÉ with root vegetables and plin	18.-
BOUILLABAISSÉ Classic fish soup with Mediterranean Fish with saffron rouille and toasted baguette	34.-

SWEET DISHES

CRÊPES SUZETTE FOR 2 PERSONS OR MORE, FROM 6 P.M. (V) with Grand Marnier and vanilla ice-cream	25.- p.p.	VALAIS SORBET (VE) 2 scoops of apricot sorbet with Abricotine AOC	21.-
TOBLERONE MOUSSE (V) with almonds and honey	18.-	WILLIAMINE SORBET (VE) 2 scoops of pear sorbet with Williamine AOC	21.-
APRICOT TARTELETTE (V) with almond ice-cream and meringue	21.-	ICE-CREAMS (V) AND SORBETS (VE) per scoop with cream	6.- + 2.-
APPLE STRUDEL TIRAMISU (V) with apple compote, cinnamon-vanilla cream and rum raisins	21.-	ICED COFFEE WITH BAILEYS (V) Refreshing, aromatic and with a fine coffee aroma	16.-

MAIN DISHES

BREAST OF SWISS LUMA PORK with apple-honey ketchup, celery puree, savoy cabbage and mustard sauce	45.-
FILLET ROSSINI OF SWISS BLACK-ANGUS BEEF with Périgord truffle, french foie gras* and brioche	72.-
CHEEK OF SWISS VEAL braised in burgundy jus, served with root vegetables	48.-
ESCALOPE OF SWISS VEAL VIENNESE STYLE with mountain cranberries, potato salad or french fries	52.-
BREAST OF FRENCH CORN-FED CHICKEN with creamy mushroom sauce, leeks, sweet corn, balm-vinegar onions and polenta	46.-
ZERMATTERHOF BEEF BURGER OF HERENS BEEF Swiss beef burger with barbecue sauce, Raclette cheese, pickled cucumber, tomato, caramelized onions, milk bun and french fries	44.-
ZERMATTERHOF CHICKEN BURGER Breast of Swiss chicken with barbecue sauce, Raclette cheese, pickled cucumber, tomato, caramelized onions, milk bun and french fries	42.-
VEGETARIAN BURGER ZERMATTERHOF (V) crispy planted patty with barbecue sauce, raclette cheese, pickled cucumber, tomato, caramelized onions, brioche bun and french fries	38.-
FRESH FISH OF THE DAY with venere rice, oven-baked vegetables and saffron court-bouillon <i>For detailed information please ask our service team</i>	54.-
VALAIS PERCH LOË / MEUNIÈRE STYLE with boiled potatoes, remoulade sauce and salad	52.-
CANADIAN LOBSTER THERMIDOR and shoestring potatoes, spiced lobster mayonnaise and salad	1/2 78.-
PLIN WITH VALAISAN ZIGER (V) with walnuts, fried onions, apple compote and Gruyère potato-espuma	44.-
FRIED CAULIFLOWER PANCAKES (V) with black garlic, raclette cheese, pickles and hazelnuts jus	39.-
PORTION OF FRENCH FRIES (V) Portion of homemade truffle mayonnaise Portion of homemade chipotle mayonnaise	15.- 8.- 6.-

Bread Declaration:
All our bread products come from regional bakeries, especially from the bakery
Fuchs in Zermatt

If you have any questions about allergens, intolerances,
the origin or alcohol content of the food, please contact our service staff.

** Obtained from force-fed goose*

PLATTER OF CHEESE

FROM THE REGION (V)

Five of finest regional cheese

The perfect final with a choice of classic Swiss
cheese
21.-

WINE BY THE GLASS

FULL BODIED

Syrah
Varone, Sion 14.-

Château Haut-Simard
(Cabernet Franc, Merlot, Cabernet Sauvignon, Petit Verdot)
Saint-Emilion Grand Cru, Bordeaux 17.-

Morellino di Scansano Riserva
(Cabernet Sauvignon, Sangiovese)
Fattoria Le Pupille 14.-

N.V. Louis Roederer Champagne Brut 21.-

2017 Louis Roederer Champagne Rosé 24.-

Chardonnay "Bourgogne Blanc"
Domaine Jeremy Arnaud, Bourgogne 16.-

Pinot Noir Bourgogne rouge
Maison Harbour, Bourgogne 17.-

Cornalin L'Egrappeuse
Bétrisey & Albrecht, Sierre 14.-

OAKY

FRUITY

HERBAL

Petite Arvine Les Effeilleuses
Bétrisey & Albrecht, Sierre 14.-

Nez Noir Réserve
(Cornalin, Merlot, Syrah, Gamaret)
Rouvinez, Sierre 12.-

Roero Arneis "Costa delle Rose"
Tenuta Ca'Du Russ di Marchisio, Piemont 13.-

Prosecco Valdobbiadene Superiore Extra Dry
Col di Rocca, Veneto 11.-

Rosé „Nez Noir“
Domaine Rouvinez, Sierre 12.-

Fendant "Réserve des Administrateurs"
Cave St-Pierre, Chamoson 9.-

Riesling Gutswein
Weingut Dreissigacker, Rheinhessen 12.-

Johannisberg
Gerald Besse, Martigny 11.-

LIGHT

WINE SELECTION

2024	–	Petite Arvine LUX VINA Altimus	86.-
2018	–	Chablis, Domaine Raveneau	278.-
2019	–	Sassi Chiusi Toscana IGT, Bertinga- Toscana	63.-
2019	–	Saffredi, Fattoria Le Pupille, Toscana	145.-
2010	–	Chapelle d'Ausone, Grand Cru St-Emilion	380.-

NO TROUBLES WITH BUBBLES

N.V	–	Cuvée Rosé, Laurent-Perrier	209.-
N.V	–	Grand Cru Brut, Egly-Ouriet	225.-
2015	–	Grand Cru Blanc de Noirs, Paul Clouet	168.-
N.V	–	Grande Cuvée Brut, Krug	355.-
2013	–	Salon "Le Mesnil", Maison Salon	1290.-

HOT 'N' COLD

ESPRESSO / COFFEE	6.-
FLAT WHITE	8.-
FELCHLIN GRAND CRU CHOCOLATE	12.-
TEA POT 0.5 l	12.-
BEER 0.3 l / 0.5 l	8,-/11.-
ZERMATT BEER 0.33 l	8.-
SOFTDRINKS 0.3 l	8.-
VALAIS MINERAL WATER still /	
SPARKLING 1.0 L	12.-

KEEP IT CLASSY

APEROL SPRITZ	17.-
LIMONCELLO SPRITZ	17.-
APRICOT SPRITZ	17.-
NEGRONI	24.-
ALATA GIN-TONIC	26.-
ESPRESSO MARTINI	24.-

HEALTHY & CLEAN

0.0% MATTERHORN COOLER	14.-
0.0% GIN TONIC	16.-
0.0% SANBITTER	9.-
0.0% ICE TEA ALPINE HERBS	11.-
0.0% RIESLING non-alcoholic MAYER	10.-