

Swiss Salmon Trout | Aemme Shrimps (Eyhof, Burgdorf, CH)

Lemon balm / Kombucha / Watercress

Essence of Hérens Beef

Beef heart Garum from Patrick Marxer / Oxtail

Scottish scallop harvested by hand | Belly of Luma pork

Valais ponzu / Oona caviar Osietra Carat / Ramen broth

Miéral pigeon

Plum / Peanut / Dim Sum

North Atlantic Halibut

Corn / Yuzu / Pistachio

Trio of Swiss veal

Lettuce / Pea / La Ratte Potato

Vin de Vouie from Thierry Constantin

Cheese trolley Zermatterhof

Choice of raw-milk cheese from Switzerland and the neighboring countries

Cheese of Rolf Beeler, Jumi and Zermatter Horu Käserei

Cherry

Yogurt from Horu Käserei, Zermatt / Meadowsweet

Piedmontese hazelnut

Felchlin Bionda chocolate / Nut butter

Carrot variation

Fir / Quinoa / Double cream from Gruyère

Cauliflower

26-Month-Aged Gruyère / Pear

Valais Free-Range Egg

Chanterelles / Buckwheat / Leek

Omelet

Bean / Walnut / Valais Verjus

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6-course menu: CHF 210.-

5-course menu: CHF 190.-

4-course menu: CHF 170.-

Wine Pairing:

Sommelier's Selection

4 wines CHF 128.-, 5 wines CHF 160.-, 6 wines CHF 192.-

(1 dl of each wine / 0.5 dl of dessert wine)

Traditional Pairing

4 wines CHF 84.-, 5 wines CHF 105.-, 6 wines CHF 126.-

(1 dl of each wine / 0.5 dl of dessert wine)

Non-Alcoholic Pairing:

4 glasses CHF 64.-, 5 glasses CHF 80.-, 6 glasses CHF 96.-

(1 dl each glass)

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