

MENU ENGLISH

specials

Mushroom Ravioli with sage and dried beef	½ 19.5	29
Veal ossobuco with thym polenta		34
Sliced veal "Zermatterstübli" style, Rösti		38

regional

Air dried Zermatt beef	½ 16	26
Chipped cheese	½ 14	22
Assorted cold meat and cheese plate from Zermatt		28

salads

Seasonal mixed salad		9
Field salad Mimosa		12.5
Salad with chicken, oranges & nuts		21

for cold days

Tomato soup with basil espuma		9.5
Barley soup with air dried beef		12

starter or main course

Snails with garlic butter	½ 15	28
Beefsteak tatar with Cognac	½ 18.5	28.5

Pasta

Spaghetti with fresh tomato sauce and basil		18
Spaghetti aglio, olio e peperoncino with garden rocket		21.5

traditional

Pork sausage with rösti and onion sauce		22
Veal sausage with rösti and onion sauce		22

from our meat kitchen

Chicken breast with mustard cream sauce		28
Veal escalope with butter and lemon		34
Lamb chops with herbs		35
Tagliata of sirloin with herb butter		38

typical Swiss

Cheese Fondue		23
Cheese Fondue with herbs		26
Cheese Fondue with champagne		31
Cheese Fondue with champagne & fresh truffles		39