

BEAU SITE
BRASSERIE
ZERMATT

TO START

**Smoked salmon and
cream cheese timbale**
with rucola pesto

16.–

Glazed veal sweetbreads
celery salad with hazelnuts

16.–

OUT OF THE LAKES & SEA

Fried sea bass in garlic butter
herb risotto with
field vegetable antipasti

33.–

Cannelloni with zander
estragon sauce and asparagus

33.–

OUT OF THE SOUP POT

Clear lemon grass soup
with glass noodles and
vegetables julienne

9.–

Smooth creamy veal soup
with plums wrapped in bacon

9.–

MEAT DISHES

Boiled beef
with wasabi sauce
vegetable fritata and mashed potatoes

35.–

Ravioli and stuffed breast
of Bitscher «Texel lamb»
vegetables julienne

35.–

VEGETARIAN CORNER

White cabbage roulade
with chickpeas
celery purée and parsley potatoes

29.– | starter 17.–

Summer vegetable ragout
basmati rice and ocrá balls

29.– | starter 17.–

SWEET TEMPTATIONS

Iced «After Eight» tart
strawberry and rhubarb compote

12.–

Chocolate duo
served in a glass
whipped cream and nuts

12.–