

BRASSERIE MENU

DAILY SPECIALS

Zermatter dry-cured ham
with olive pesto and grissini
12

Ratatouille cream soup
with croutons
8

Crunchy salads from the buffet
Various dressings and garnishing
12

Swiss Raclette with sour side dishes
potatoes

or

Cheese Fondue
(pure, herbs, tomato or curry)
35

Valaisan apricot variety
10

Complete menu
65

SPECIALITIES

Shrimps cocktail classic style
18

Bouillabaisse
French fish soup
Main course 43

Rump steak with saffron onions,
colourful vegetables and roasted potatoes
38

«Grander» vitalised Zermatt Water
1 liter with or without ice 5.--

WINE RECOMMENDATION

By glass

White Wine

Fendant du Valais
Cave St-Pierre, Chamoson
7 dl 42 | 1 dl 6

Blanc de Mer,
Jean-René Germanier
7 dl 52 | 1 dl 7.50

Rosé Wine

Dôle Blanche du Valais
Cave St-Pierre, Pentes Claires
7 dl 42 | 1 dl 6

Red Wine

Assemblage Beau Site
Syrah, Cornalin, Humagne Rouge
7.5 dl 65 | 1 dl 9

Dôle, Romane
Caves Orsat-Martigny
7.5 dl 49 | 1 dl 7

Santa Cecilia, Planeta,
Menfi, Sizilien [B]
7.5 dl 52.50 | 1 dl 7.50

*In our interesting wine list you will find
classics and trouvailles from near and far.*