

# NATIONAL ZERMATT

EXTEND YOUR HAPPINESS

CHF

## **Our starters**

Swiss Alpine salmon refined as tartare | Young leek | Ginger | Crème fraîche | Avocado hummus | Radish pickle | Beet miso 23

Symphony of langoustines and scallops 28  
Fregola sarda | Watercress | Grated Belper cheese

Carpaccio of "Eringer beef" 26  
Fig bouquet | Alpine cheese from the "Moosalp"

## **The chef's specialty**

Roast duck liver with Valais verjus 35  
Sauerkraut | Apples | Candied walnuts | Rosemary

## **Our soups and stews**

Vegetarian alpine hay flower soup 12  
Accompanied by dried beef 14

The essence of lentils with braised Vaud sausages 17

Bouillabaisse with freshwater fish from Swiss lakes 18

## **Our main courses**

Pikeperch from the Valais | Absinthe | Leek | Sweet potatoes | Saffron 38

Poularde "Alpstein" in the style of a "coq au Riesling" | 42  
Potato and parsnip Gnocchi

Simmental veal cheek braised for 9 hours with maggia valley pepper 54  
and Humagne rouge | Gommertal-Polenta | Brown herb king oyster mushroom

Cubes of Thurgau pork belly with apples 45  
Winter kale with black truffles | "Chauverland" potatoes

## To share from 2 persons

National Châteaubriand / 230g p.p

p.p 72

Accompanied by our béarnaise sauce | Green lean pepper sauce |  
Homemade chimichuri  
Potato gratin | Polenta from Goms | Seasonal vegetables

Our fondues from the Horü cheese dairy in Zermatt.  
Served with bread and jacket potatoes:

The classic fondue	32
The tomato fondue	34
With winter truffles	42

Our meat and fish are exclusively Swiss.  
Our beef for the Chateaubriand is reared on Irish pastures.

## Our vegetarian and vegan alternatives

Vegetarian tapas plate of the season	24
Alpine goat's cheese ravioli   Pear   Thyme and honey   Vegetable foam with white wine	
Small portion	18
Large portion	32
"Pot au Feu" made from quinoa and tomatoes   Vegetables   Popcorn corn (vegan)	30
Gurkha of eggplants   Curry   Coconut milk   Served in a glass (vegan)	38
Our green salad	12
Our green salad with raw vegetables	14
Accompanied by a homemade dressing or an aceto-balsamico dressing	

### **Our sweet desserts in the evening**

Poached pineapple with gingerbread   Vanilla   Fermented pepper   Ice cream with honey from Simplon	19
Trilogy of chocolate " Grand cru "	21
Inverted cake with Tatin-style pear d'ici   Tonka bean ice cream	22
Dessert of the day	14

### **We also offer you :**

Our mature cheeses made from raw milk from here and elsewhere. Accompanied by fig bread with chocolate and homemade chutney.	
3 varieties	16
5 varieties	24