

Glacier

ALPINE KITCHEN

Menu

The Glacier Alpine Kitchen restaurant

Offers an authentic Valais lunch experience based on the very best locally and sustainably sourced ingredients the region has to offer. Enjoy the view of five glaciers and 29 four-thousand-metre peaks with a selection of dishes that complement the natural beauty of the Alps.

Matterhorn
4478m

Dent Blanche
4357m

Obergabelhorn
4063m

Zinalrothorn
4221m






Starters

Salads and Cold Starters

		CHF Small portion	CHF
 Salad-Bowl "Gornergrat" Cherry tomatoes, cucumber, mountain herb croutons and kernels Dressings: apricot, Italian, French	 	15.00	18.00
 Ricotta from the Horu Dairy in Zermatt Cherry tomatoes, tomato chutney, basil			21.00
Beef carpaccio Rocket, shavings of Zermatt cheese			29.00
Beef tatar (70g/140g) with French fries Dried egg yolk, chili jam, radishes, mustard, mountain herb focaccia		26.00	39.00

Valais Specialities










		CHF
Valais platter Dried meat IGP, raw ham IGP, dried bacon IGP, homemade sausage, planed cheese from Stafelalp, AOC rye bread and apricot chutney	  	36.50

Soups







		CHF
 Garlic soup in herb bread with Stafelalp cheese, dried meat IGP	 	16.50 21.50
Soup of the day		14.00

Main Dishes

Pasta and Vegetarian

- | | CHF |
|--|---|
|  Valais plin
<i>Filled with Riffelalp cheese, Stafelalp cheese sauce</i> |   34.00 |
|  Tagliatelle with tomato sauce
<i>Basil, Sbrinz (Swiss hard cheese)</i> |  29.50 |
|  Valais cholera with herb salad
<i>Butter-dough tart with potatoes, apples, mountain cheese</i> |    29.50 |

Meat Specialities

- | | CHF |
|---|---|
| Pork belly cooked for 16 hours
<i>Apple, cabbage, fried onions, Valais-Calvalais sauce</i> |   29.50 |
| Fillet of Swiss Black Angus beef 160g
<i>Herb butter and braising juice, oven-baked vegetables, rosemary potatoes</i> |   52.50 |
| Cordon bleu of herbal pork with Valais raw ham and mountain cheese
<i>Seasonal vegetables, French fries</i> |   39.50 |

Typical Swiss Specialities

- | | CHF |
|---|---|
|  Rösti Nature |   16.00 |
| Rösti "Monte Rosa"
<i>Ham, tomatoes, Stafelalp cheese, fried egg</i> |   24.50 |

Desserts



Sweets

CHF

Toblerone variation

Three kinds of Toblerone mousse



18.50

Apple Strudel

with vanilla sauce



16.00

Ice-creams & Sorbets

CHF

Apricot, lemon or raspberry sorbet

with corresponding spirit

14.00

Ice-coffee "Kulm"

with hay spirit

10.50

14.40

Ice-creams: vanilla, strawberry, chocolate, coffee, dulce de leche

4.50

Sorbets: apricot, lemon, raspberry

with whipped cream

4.50

6.00

Disclaimer regarding food labelling: the labels refer to the main ingredients in each dish.

Declaration: Meat: Switzerland; Fish: Switzerland, farmed; Bread: EU/Switzerland

All prices including VAT. If you have any questions about our menu concerning allergies, intolerances or alcohol content, please consult one of our service personnel.