

Salad and Cheese

Mixed leaf salad

with a special vinaigrette and toasted seeds

CHF 19.00

CHF 13.00

Marinated dice of Zermatt cheese

with grapes, walnuts and chives

CHF 22.00

CHF 15.00

Warm Dallenwil goat's cheese

with garden rocket, honey, Maggia pepper and dried apricots

CHF 22.00

CHF 15.00

Soups

White wine soup Valais style

Served with rye bread croutons and cinnamon

CHF 15.00

Lentil and barley soup

with «Alt Gsottus» dried meat, vegetables and chives

CHF 15.00

From the Valais Storehouse

Valais Platter

CHF 28.00

CHF 19.00

Chipped cheese from the Goms

CHF 18.00

CHF 12.00

Valais dried meat IGP

CHF 28.00

CHF 19.00

Valais raw ham IGP

CHF 28.00

CHF 19.00

Raclette

Raclette Zermatt from the cheesery Horu

The Raclette Zermatt has a milky and fresh aroma, supported by a note of hay flowers.

Raclette GOMSER 1

The Valais Raclette AOC Gomser 1 is mild in the nose and harmoniously spicy in the palate.

Raclette BAGNES 4

The Valais Raclette AOC Bagnes 4 is noted for its extraordinarily spicy taste intensified by a milky, fresh and flowery aroma.

Per portion

CHF **11.00**

Raclette journey of 3 different Valais cheeses

CHF **29.50**

Cheese Fondue

For 2 or more people (price per person)

Cheese mixtures

Fondue Zermatterhof (mild)

CHF **28.00**

Valais mountain fondue (strong flavoured)

CHF **29.00**

Cheese fondue Zermatterhof (mild)

with Champagner Nicolas Feuillatte

CHF **32.00**

with truffles

CHF **36.00**

with porcini mushrooms

CHF **32.00**

with tomatoes

CHF **30.00**

with pesto

CHF **30.00**

+ Vegetable sticks in addition to bread and potatoes

CHF **8.00**

Fondue Chinoise Zermatterhof

For 2 or more people

Swiss beef, veal and chicken breast

CHF 48.00

*A selection of sauces and sides, garnish of your choice
(rice or shoestring potatoes), 160g meat per person*

+ additional servings per 100g meat

CHF 15.00

+ vegetable sticks

CHF 8.00

Cheese Crust

Cheese crust SAYCHEESE!

CHF 25.00

with ham on the bone and compote pear, flamed at the table with Williamine

CHF 17.00

Desserts

Toblerone fondue (for 2+ people) per person

CHF 18.00

with fresh fruit and gummy bears

Small nut cake

CHF 16.00

with raspberry sorbet and whipped cream

Valais burned custard

CHF 15.00

With meringue and vanilla ice cream

Sorbet Williamine

CHF 15.00

2 scoops of apricot sorbet with Abricotine AOC

Sorbet Williamine

CHF 16.00

2 scoops of pear sorbet with Williamine

White ice-coffee

CHF 15.00

Soft drinks

Zermatt water	3 dl	CHF 3.00
	5 dl	CHF 5.00
Valser Naturelle / Classic	3.3 dl	CHF 7.00
	7 dl	CHF 13.00
Coca Cola / Zero	3.3 dl	CHF 7.00
Sprite / Fanta	3.3 dl	CHF 7.00
Rivella red / blue	3.3 dl	CHF 7.00
Gents Ginger Ale	2 dl	CHF 8.00
Swiss Mountain Spring Tonic	2 dl	CHF 8.00

Juices

Ramseier apple juice / apple spritzer	3.3 dl	CHF 6.00
Michel orange / apricot / grape	2 dl	CHF 6.00

Beer

Valaisanne Lager / Panaché (on tap)	3.3 dl	CHF 7.00
	5 dl	CHF 10.00
Feldschlösschen Hopfenperle	3.3 dl	CHF 10.00
Schneider Weisse wheat beer	5 dl	CHF 10.00
Schneider Weisse alcohol free	5 dl	CHF 10.00
Valaisanne Pale Ale	3.3 dl	CHF 7.50

Sparkling Drinks & Aperitif

Prosecco Teresa Rizzi	1 dl	CHF 9.00
Champagner Bollinger Brut	1 dl	CHF 15.00
Champagner Bollinger Rosé	1 dl	CHF 21.00
Matterhorn View	4 dl	CHF 13.00
<i>Alpine herb syrup Prosecco rosemary lime</i>		

Coffee

Coffee	CHF 6.00
Espresso	CHF 6.00
Coffee with milk	CHF 8.00
Cappuccino	CHF 7.00
Latte Macchiato	CHF 8.00
Decaffeinated coffee	CHF 6.00
Hot chocolate / Ovomaltine	CHF 7.00

Tee Ronnefeldt

Portion

Earl Grey	CHF 9.00
English Breakfast	CHF 9.00
Assam	CHF 9.00
Greenleaf	CHF 9.00
Morgentau	CHF 9.00
Mint	CHF 9.00
Verveine	CHF 9.00
Mountain herb tea	CHF 9.00
Sweet Berries	CHF 9.00
Fresh ginger tea (pot)	CHF 10.00

White wine by the glass 1 dl

Fendant

Adrian & Diego Mathier 2018

CHF 8.00

Petite Arvine

Cave Ozenit

CHF 10.00

Humagne blanche « Les Pyramides »

Adrian & Diego Mathier 2018

CHF 9.00

Heida Clos de la COUTA

Jean Ren Germanier 2016

CHF 11.00

Rosé wine by the glass 1 dl

Rosé de Syrah

LEON Chai du Baron

CHF 9.00

Red wine by the glass 1 dl

Pinot Noir

Cave la Madeleine 2017

CHF 9.00

Syrah Reserve de Administrateur

Cave St. Pierre 2018

CHF 10.00

Cornalin

Jean-Ren Germanier

CHF 9.00

Assemblage BIO, NEZ NOIR

Domaine Rouvinez 2017

CHF 10.00

White wine 7.5 dl

Fendant Molignon

Adrian & Diego Mathier 2020

CHF 62.00

Fendant Vieilles Vignes Tradition

Domaines de Muses 2018

CHF 68.00

Johannisberg

Cave Caloz BIO 2018

CHF 68.00

Johannisberg Weidmannstrunk

Adrian & Diego Mathier 2018

CHF 68.00

Riesling

Nicolas Zufferey 2018

CHF 72.00

Pinot Blanc

Denis Mercier 2018

CHF 76.00

Rousanne

Valentina Andrei BIO 2017

CHF 82.00

Humagne blanche Les Pyramides

Adrian & Diego Mathier 2019

CHF 72.00

Heida Clos de la Couta

Jean-Ren Germanier 2018

CHF 68.00

Heida Plamont

Reto M Iler Demeter 2017

CHF 84.00

Viognier

Thierry Constantin 2018

CHF 78.00

Sauvignon Blanc

Thierry Constantin 2018

CHF 78.00

Petite Arvine Château Lichten

Domaine Rouvinez 2018

CHF 72.00

Petite Arvine Altimus LUX VINA

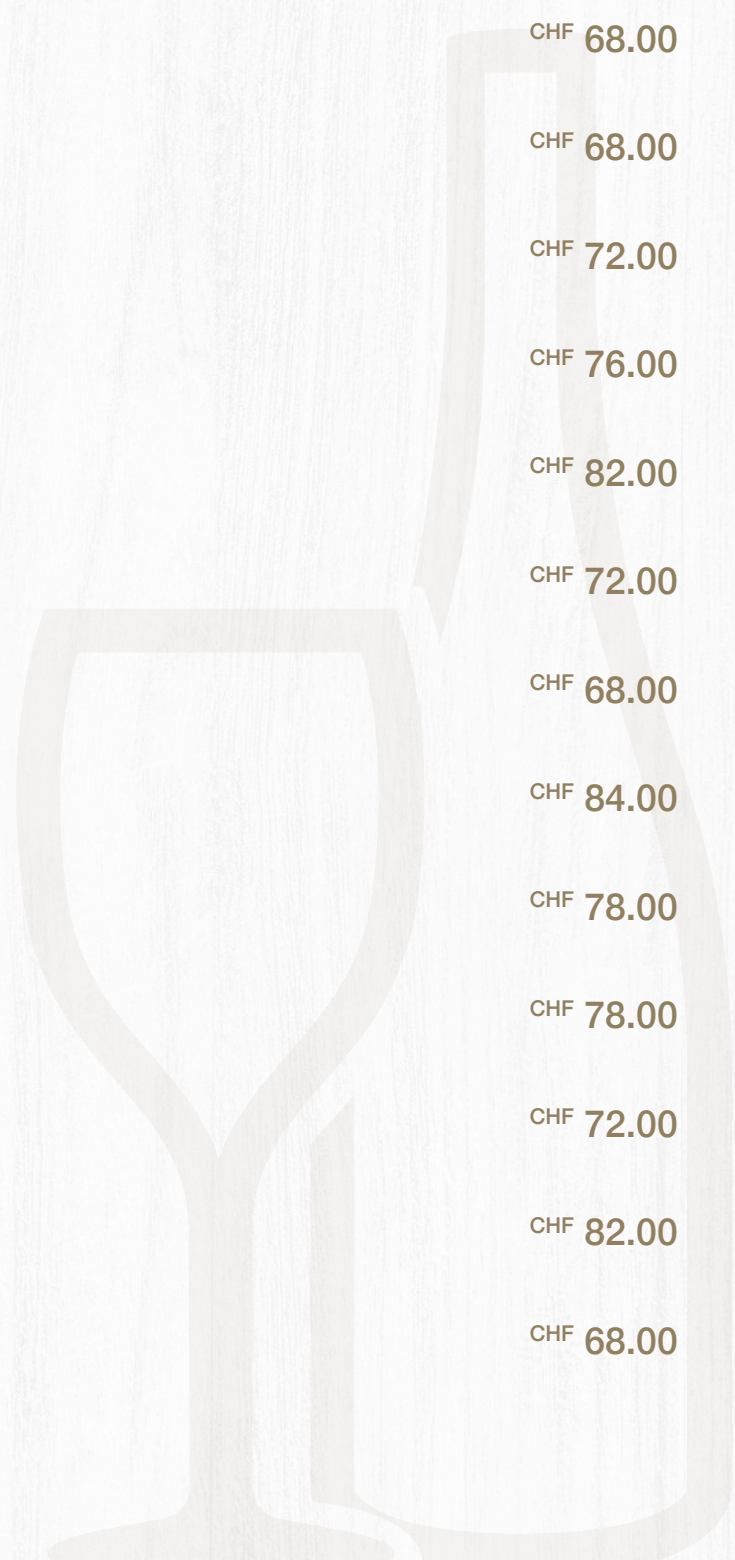
Domaine Chevaliers 2017

CHF 82.00

Marsanne Prafalcon

Domaine Rouvinez 2017

CHF 68.00



White wine 7.5 dl

Magdalena Blanc

Cave la Madeleine 2017

CHF 92.00

La Trémaille, Petite Arvine, Chardonnay

Domaine Rouvinez 2017

CHF 78.00

Cœur de Domaine

Domaine Rouvinez 2016

CHF 94.00

Chardonnay de Sierre

Maurice Zufferey 2018

CHF 72.00

Pinot Gris

Maurice Zufferey 2017

CHF 68.00

Petite Arvine | 1.5 l

Cave Ozenit 2019

CHF 125.00

Red wine 7.5 dl

NEZ NOIR

Domaine Rouvinez 2018 | Syrah, Merlot, Gamaret

CHF 68.00

Baroq

Jean-Ren Germanier 2015 | Cabernet Sauvignon, Merlot, Cabernet Franc

CHF 88.00

W Assemblage LUX VINA

Domaine Chevaliers 2017 | Gamaret, Merlot, Cabernet Sauvignon

CHF 94.00

Magdalena

Cave la Madeleine 2018 | Merlot, Cabernet Franc, Cabernet Sauvignon

CHF 88.00

Syrah Reserve de Administrateur

Cave St. Pierre 2018

CHF 68.00

Syrah Classique

Domaines des Muses 2016

CHF 72.00

Syrah

Simon Maye 2017

CHF 86.00

Red wine 7.5 dl

Syrah Cayas

Jean-Ren Germanier 2017

CHF 98.00

Syrah Les Pierrières

G rald Besse 2016

CHF 68.00

Cabernet Sauvignon

Adrian & Diego Mathier 2015

CHF 82.00

Cornalin

Serge Roh 2015

CHF 82.00

Cornalin Aguares

Thierry Constantin 2016

CHF 86.00

Cornalin Reserve de Administrateur

Cave St. Pierre 2016

CHF 68.00

Cornalin Les Bernunes

Cave Caloz BIO 2018

CHF 76.00

Humagne Rouge Les Maggières

Thierry Constantin 2016

CHF 76.00

Humagne Rouge Les Pyramides

Adrian & Diego Mathier 2018

CHF 68.00

Pinot Noir

Simon Maye 2019

CHF 78.00

Pinot Noir de Vétroz

Cave la Madeleine 2018

CHF 64.00

Pinot Noir Classique

Domaines des Muses 2016

CHF 74.00

Merlot

Nicolas Zufferey 2017

CHF 74.00

Merlot Nadja Mathier

Adrian & Diego Mathier 2017

CHF 74.00



Red wine 7.5 dl

Merlot

Cave Flaction 2016

CHF 74.00

Magdalena | 3.75 dl

Cave la Madeleine 2018 | Merlot, Cabernet Franc, Cabernet Sauvignon

CHF 44.00

Rosé wine 7.5 dl

Rosé de Syrah

LEON Chai du Baron

CHF 62.00

Meat declaration: *beef/Australia* and Switzerland, veal/Switzerland, chicken/Switzerland, pork/Switzerland.*

**May have been produced using hormonal and/or non-hormonal performance enhancers such as antibiotics.*

For allergens please ask our staff members.

