

LUSI

BRASSERIE ZERMATTERHOF

LUSI CLASSICS

HOME-MADE TERRINE OF FOIE GRAS <i>with apricot chutney and saffron brioche</i>	1/2 28.00 1/1 42.00
GRATINATED GOAT'S CHEESE <i>with rocket, honey and walnuts</i>	1/2 18.00 1/1 27.00
SALADE NIÇOISE <i>with tuna, green beans, tomatoes, egg and olives</i>	1/2 24.00 1/1 36.00
TÊTE DE VEAU <i>with mesclun salad with a vinaigrette dressing</i>	1/2 20.00 1/1 30.00
TRIPE <i>with a tomato sauce with chorizo and smoked eel</i>	1/2 22.00 1/1 33.00
PLIN DE RACLETTE <i>with a white wine sauce, dried meat and rye bread</i>	1/2 24.00 1/1 36.00

TARTE FLAMBÉE

LORRAINE <i>with bacon, sour cream, spring onions and grated cheese</i>	21.00
ITALY (vegetarian) <i>with tomato, mozzarella, olives, pesto and rocket</i>	21.00
VALAIS <i>with sour cream, spring onions, goat's cheese, honey, black pepper and dried meat</i>	26.00
SCOTLAND <i>with smoked salmon, salmon roe, horseradish, sour cream, spring onions and grated cheese</i>	26.00

SOUPS

TOMATO SOUP <i>with cream and basil pesto</i>	14.00
FRENCH ONION SOUP <i>with cheese croutons</i>	14.00
CHILLED CUCUMBER AND YOGHURT SOUP <i>with smoked salmon and hazelnuts</i>	14.00

DESSERT

FRESH GARDEN BERRIES <i>with yoghurt ice cream</i>	18.00	SORBET VALAISAN <i>apricot sorbet with abricotine</i>	14.00
CHOCOLATE MOUSSE <i>with a white Toblerone sauce and morello cherries</i>	14.00	SORBET WILLIAMINE <i>pear sorbet with Williamine</i>	14.00
PROFITEROLES SUCHARD <i>cream puffs with chocolate cream</i>	14.00	CHOCOLATE SUNDAE <i>vanilla ice cream with warm chocolate sauce</i>	14.00
CRÈME BRÛLÉE <i>with a raspberry sorbet</i>	14.00	ICE-CREAM COFFEE <i>white coffee ice cream with coffee and whipped cream</i>	14.00

MEAT

FILLET OF BEEF <i>with hay butter, rosemary potatoes and vegetables of the day</i>	180g 56.00
VEAL STEAK <i>with a chanterelle sauce and rosemary potatoes and vegetables of the day</i>	150g 48.00
COQ AU VIN BLANC <i>with croutons, lardons and celery mousseline</i>	39.00
HAMBURGER WITH FRENCH FRIES	28.00
CHEESEBURGER WITH FRENCH FRIES	30.00
CLUB SANDWICH <i>with chicken breast, egg, bacon, tomatoes, cocktail sauce and french fries</i>	32.00

TATAR

TRADITIONAL BEEF TATAR <i>with beef fillet, with toast and butter</i>	100g 28.00 180g 42.00
TRADITIONAL BEEF TATAR COOKED AU GRATIN WITH HAY-FED BUTTER <i>with beef fillet, with toast and butter</i>	100g 30.00 180g 45.00

FISH

FILLET OF GILT-HEAD BREAM <i>with artichoke and vegetable stock</i>	28.00 42.00
BLACK TIGER PRAWNS <i>with a red curry sauce and flavoured rice</i>	28.00 42.00

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

Fish declaration: hot-smoked salmon/Norway, smoked salmon/Scotland, zander/Estonia, tuna/Philippines, lobster/Canada, smoked eel/the Netherlands

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

Unless specified, we serve Swiss meat. Please ask our staff if you have any questions about food allergies or intolerances, or the amount of alcohol in our beverages.
All prices in Swiss Francs incl. VAT. Euro prices are converted using our daily exchange rate. Change will be given in CHF only.

CHEESE PLATE

WITH QUINCE JAM AND FRUITCAKE

3 varieties: 13.00
4 varieties: 16.00
5 varieties: 19.00

❖ WINES FROM SWITZERLAND ❖

WHITE	7,5 dl	RED	7,5 dl
SIMON MAYE		SERGE ROH	
2017 Fendant «Moette»	58.00	2016 1963 (Pinot Noir, Carminoir, Diolinoir)	58.00
2016 Chardonnay	72.00	2015 Syrah	74.00
JEAN-RENÉ GERMANIER		ADRIAN & DIEGO MATHIER	
2015 Heida de Vex «Clos de la Couta»	58.00	2015 Cabernet Sauvignon «Adrian Mathier»	64.00
2015 Chardonnay Réserve Vieilles Vignes	96.00	2015 Cuvée Madame Rosmarie	62.00
2016 Riesling	68.00	2016 Pinot Noir Sélection Zermatterhof	56.00
GABY DELALOYE		THIERRY CONSTANTIN	
2016 Pinot Blanc «Rives du Bisse»	52.00	2016 Humagne Rouge «Les Maggières»	64.00
2016 Humagne Blanc «Rives du Bisse»	54.00	2015 Cornalin «Aguares»	76.00
THIERRY CONSTANTIN		SIMON MAYE	
2016 Sauvignon Blanc	72.00	2015 Pinot Noir	64.00
2016 Viognier	68.00	2014 Syrah	68.00
ROUVINEZ		ROUVINEZ	
2016 Muscat d'Ollon	48.00	2015 Le Tourmentin (Pinot Noir, Humagne Rouge, Cornalin, Syrah)	74.00
2014 La Trémaille (Petite Arvine, Chardonnay)	68.00	2016 Humagne rouge	58.00
DOMAINE DE CHEVALIERS		GABY DELALOYE	
2016 Johannisberg Reserve Bourgeoisie Zermatt	64.00	2011 Cornalin «Fût de Chêne» Reserve Rive du Bisse	74.00
2016 Petite Arvine «Altimus» LUX VINA	74.00	FERNAND CINA	
VARONE		2016 Sangiovese	68.00
2016 Heida	56.00	2016 Cabernet Sauvignon	68.00
ADRIAN & DIEGO MATHIER		JEAN-RENÉ GERMANIER	
2015 Fendant Sélection Zermatterhof	50.00	2014 Syrah «Cayas»	94.00
2015 Johannisberg «Weidmannstrunk»	58.00	2016 Dôle «Balavaud» Grand Cru	54.00
KELLENBERGER VIN D'ŒUVRE		CAVE DU VIEUX-MOULIN	
2016 Pinot Gris le Gris en Rose	64.00	2016 Carminoir de Vétroz	58.00
2016 Pinot Blanc noblesse inspire	58.00	VARONE	
VALAIS MUNDI		2013 Clos Combe d'Uvrier (Syrah, Cornalin)	68.00
2015 ECLAT (Petite Arvine, Heida)	94.00	2015 Cornalin	58.00
GÉRALD CLAVIEN		GÉRALD CLAVIEN	
2015 Humagne Blanc Gérald Clavier	62.00	2014 Pinot Noir Fût de Chene	64.00
2015 Chardonnay Gérald Clavier	64.00	2014 Syrah élevé en Barrique	76.00
2015 Petite Arvine Gérald Clavier	68.00	DOMAINE DES CHEVALIERS	
DOMAINE CORNULUS		2013 «W» Assemblage (Merlot, Diolinoir, Gamaret)	74.00
2016 Chenin Blanc Clos de Mangold	68.00	2015 Pinot Noir Grand Cru Reserve Bourgeoisie Zermatt	74.00
2016 Marsanne / Hermitage Cœur du Clos	78.00	HISTOIRE D'ENFER	
MAURICE ZUFFEREY		2014 Pinot Noir L'Enfer du Desir	74.00
2017 Chardonnay de Sierre	58.00	2014 Pinot Noir L'Enfer du Calcaire	98.00
2017 Pinot Gris La Perrache	54.00	CAVE LA MADELEINE	
CAVE LA MADELEINE		2015 Magdalena (Merlot, Cabernet Franc, Cabernet Sauvignon élevé en Barrique)	68.00
2016 Sauvignon Blanc de Savièse	66.00	2016 Humagne Rouge de Vétroz	58.00
2017 Fendant	54.00	CAVE FLACTION	
ROSÉ		2014 Merlot	64.00
CAVE FLACTION		2013 Lo Grafion (Merlot, Tempranillo)	78.00
2017 Rosé de Syrah Cave Flaction	54.00	GÉRALD BESSE	
CAVE DU VIEUX-MOULIN		2015 Syrah Les Pierriers	62.00
2016 «Le Gai Luron» cave du vieux-moulin	48.00	2015 Syrah Les Serpentes	74.00
DOMAINE DE TERREBRUNE		All prices in Swiss Francs incl. VAT.	
2016 Bandol Rosé	56.00	We are pleased to offer you the successive vintage of the ordered wine, once we are out of stock.	
		You wish something special or rare? Ask for our broad wine list.	

❖ WINES FROM FRANCE ❖

WHITE		RED	
BURGUND		RHÔNE	
2015 Mâcon «Village» Les Héritiers du Comte Lafon	54.00	2015 Syrah «Sensation du Nord» Domaine Bonnefond	54.00
2014 Chablis Samuel Billaud	60.00	2012 Châteauneuf-du-Pape Domaine Saint-Préfert	89.00
2014 Chassagne Montrachet Thomas Morey	98.00	BORDEAUX	
2013 Meursault 1 ^{er} Cru Perrier Domaine Ballot Millot	150.00	2007 Château Sociando Mallet	82.00
LOIRE		2009 Château Talbot	145.00
2016 Sancerre Cuvée Les Charmes Domaine Vatan	56.00	BURGUND	
RHÔNE		2008 Vosne Romanée Domaine Guyon	92.00
2013 Châteauneuf-du-Pape Blanc Domaine Saint-Préfert	98.00	2014 Santenay Les Gravières Domaine Vincent Girardin	78.00
		2012 Gevrey Chambertin Domaine Sylvie Esmonin	135.00