

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
DALLENWIL GOAT'S CHEESE GRATIN <i>with lamb's lettuce, marinated beetroot and walnuts</i>	1/2 18.00 1/1 27.00
SAUERKRAUT RAVIOLI <i>with a cream sauce, smoked salmon and cranberries</i>	1/2 20.00 1/1 30.00
ESCARGOT <i>with hay-fed butter</i>	6 snails 18.00
TÊTE DE VEAU <i>with mesclun salad and 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

❖ 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
SALMON TATAR <i>with lemon oil, chives and sour cream</i>	70g 26.00 120g 39.00

❖ 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
LOBSTER BISQUE <i>with Marc de Dôle</i>	16.00
FRENCH ONION SOUP <i>with cheese croutons</i>	14.00

DESSERT

TARTE-TATIN (15 min) <i>with Golden Delicious apples and vanilla ice cream</i>	16.00	SORBET VALAISAN <i>apricot sorbet with abricotine</i>	14.00
TOBLERONE MOUSSE <i>with white Toblerone sauce and orange fillets</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 tonka beans and plum sorbet</i>	14.00	ICED COFFEE WITH MILK	14.00

❖ SALADS ❖

LAMB'S LETTUCE <i>with egg and croutons</i>	18.00
CAESAR SALAD <i>with dressing, Parmesan and croutons</i>	22.00
with chicken breast	32.00
with black tiger prawns	36.00
SALAD NIÇOISE <i>with tuna, green beans, tomato, quail's egg and Taggiasca olives</i>	1/2 24.00 1/1 36.00

❖ MEAT ❖

FILLET OF BEEF <i>with green-peppercorn sauce, potato cake and vegetables</i>	180g 56.00
POT AU FEU <i>Boiled beef soup with vegetables and potato</i>	42.00
VEAL STEAK <i>with a chanterelle sauce, noodles and vegetables</i>	150g 48.00
WIENER SCHNITZEL <i>with lingonberries and boiled potatoes with parsley</i>	45.00
TRADITIONAL BRAISED LAMB'S CHEEK <i>with a celeriac mousseline</i>	39.00
ZERMATTERHOF BURGER <i>Patty of Ering beef, barbecue sauce, onion chutney, bacon, gherkin, iceberg lettuce, tomato and French fries</i>	28.00
ZERMATTERHOF CHEESEBURGER <i>with cheese from Zermatt</i>	30.00
CLUB SANDWICH <i>with chicken breast, egg, bacon, tomatoes, cocktail sauce and french fries</i>	32.00

❖ FISH ❖

DEEP-FRIED PERCH FILLETS LOË <i>with tartare sauce and boiled potatoes</i>	28.00 36.00
HALIBUT FILLET <i>with flower sprouts and a Petite Arvine sauce</i>	28.00 42.00
BLACK TIGER PRAWNS AND SCALLOPS <i>with a leek and saffron broth</i>	28.00 42.00

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

Fish declaration: smoked salmon/Norway, zander/Norway, tuna/Philippines, lobster/Canada, smoked eel/the Netherlands, Scallops/Japan, black tiger prawns/Vietnam

* 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

SWISS WHITE WINES

7,5 dl

CAVE LA MADELEINE

2016 Païen d'Ardon 62.00

ADRIAN & DIEGO MATHIER

2017 Fendant Sélection Zermatterhof 50.00
2016 Johannisberg «Weidmannstrunk» 58.00

CAVE OZENIT

2016 Fendant 58.00

GÉRALD CLAVIEN

2016 Heida 72.00
2016 Sauvignon Blanc 78.00

DOMAINE CORNULUS

2016 Chenin Blanc «Clos de Mangold» 68.00

GABY DELALOYE

2015 Humagne Blanc «Rives du Bisse» 54.00
2015 Pinot Blanc «Rives du Bisse» 52.00

FERNAND CINA

2017 Pinot Blanc 54.00
2017 Petite Arvine 58.00

KELLENBERGER VIN D'ŒUVRE

2016 Pinot Gris «Le Gris En Rose» 64.00
2016 Pinot Blanc «noblesse inspire» 58.00

HISTOIRE D'ENFER

2016 Riesling 68.00
2015 Chardonnay «Vieille Signes» 108.00

SIMON MAYE

2017 Fendant «Moette» 58.00
2016 Chardonnay 72.00

MAURICE ZUFFEREY

2017 Chardonnay de Sierre 58.00
2017 Pinot Gris La Perrache 54.00

RETO MÜLLER

2015 Chardonnay 94.00
2016 Heida «Plamont» 74.00

DOMAINE DE CHEVALIERS

2016 Johannisberg Reserve Bourgeoisie Zermatt 64.00
2016 «P» Assemblage (Chardonnay, Viognier, Marsanne) LUX VINA 74.00
2016 Petite Arvine «Altimus» LUX VINA 74.00

CAVE LA ROMAINE

2017 Johannisberg 56.00

THIERRY CONSTANTIN

2015 Sauvignon Blanc 72.00
2016 Viognier 68.00

NICOLAS ZUFFEREY

2017 Riesling 64.00

ROUVINEZ

2015 La Trémaille (Petite Arvine, Chardonnay) 68.00
2016 Petite Arvine «Château Lichten» 58.00
2015 Cœur de Domaine (Marsanne, Petite Arvine, Heida) 88.00

FRENCH WHITE WINES

BURGUNDY

2015 Chablis Samuel Billaud 60.00
2015 Mâcon «Village» Les Héritiers du Comte Lafon 54.00
2015 Puligny-Montrachet 1^{er} Cru «La Truffière» Thomas Morey 148.00
2015 Chassagne Montrachet 1^{er} Cru Les Grande Ruchottes Paul Pillot 124.00
2015 Chassagne Montrachet Village Thomas Morey 98.00
2014 Meursault 1^{er} Cru «Perrières» Domaine Ballot Millot 148.00

LOIRE

2017 Sancerre Cuvée Les Charmes Domaine Vatan 56.00

RHÔNE

2013 Châteauneuf-du-Pape Blanc Domaine Saint-Préfert Isabel Ferrando 84.00

BORDEAUX

2013 Château d'Yquem «Y» 190.00

ALSACE

2008 Riesling Cuvée Frederic Emile, Maison Trimbach 88.00
2014 Riesling Sélection Vieilles Vignes Alsace AOC, Maison Trimbach 68.00
2011 Riesling d'Alsace Clos Sait Hune, Maison Trimbach 189.00

All prices in Swiss Francs incl. VAT. 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.

SWISS RED WINES

3,75 dl 7,5 dl

ADRIAN & DIEGO MATHIER

2014 Pinot Noir Sélection Zermatterhof 56.00
2016 Humagne Rouge Les Pyramides 56.00
2015 Cabernet Sauvignon 73.00

DOMAINE DES CHEVALIERS

2016 Pinot Noir Grand Cru Reserve Bourgeoisie Zermatt 74.00
2016 Cornalin «Neyrun» LUX VINA 72.00
2014 «W» Assemblage (Merlot, Diolinoir, Gamaret) LUX VINA 74.00

CAVE LA MADELEINE

2016 Pinot Noir de Vétroz 58.00
2015 Humagne Rouge de Vétroz 58.00
2015 Magdalena (Merlot, Cabernet Franc, Cabernet Sauvignon élevé en Barrique) 35.00 76.00

RETO MÜLLER

2015 Pinot Noir Charrat 86.00

HISTOIRE D'ENFER

2014 Pinot Noir L'Enfer de la Passion 92.00
2015 Cornalin L'Enfer du Calcaire 88.00

GÉRALD CLAVIEN

2014 Pinot Noir Tête de Cuvée 68.00

JEAN-RENÉ GERMANIER

2015 Syrah «Cayas» 94.00

CAVE RHYTON D'OR

2011 Syrah Cœur de Roche 74.00

SIMON MAYE

2017 Syrah 72.00

SERGE ROH

2014 Syrah 68.00

THIERRY CONSTANTIN

2016 Humagne Rouge «Les Maggières» 68.00
2014 Cornalin «Aguares» 78.00
2014 Les Bacchanales (Merlot-Cabernet Sauvignon) 78.00

GABY DELALOYE

2011 Cornalin «Fût de Chêne» Reserve Rive du Bisse 72.00

FERNAND CINA

2016 Cabernet Sauvignon 68.00
2016 Sangiovese 68.00

CAVE FLACTION

2014 Merlot 64.00
2013 Lo Grafion (Merlot, Tempranillo) 78.00

NICOLAS ZUFFERY

2017 Merlot 68.00
2015 Le Rouge (Pinot Noir, Cornalin, Humagne Rouge, Syrah) 64.00

VARONE

2013 Clos Combe d'Uvrier (Syrah, Cornalin) 78.00

FRENCH RED WINES

BURGUNDY

2011 Pommard Epenots Premier Cru, Aleth Girardin 112.00
2013 Gevrey-Chambertin La Justice, Domaine de la Vougeraie 96.00
2015 Nuits-St-Georges 1^{er} Cru Les Damondes, Domaine de la Vougeraie 124.00

RHÔNE

2005 Côte-Rôtie «Les Becasses» M. Chapoutier 168.00
2012 Châteauneuf-du-Pape, Colombis Isabelle Ferrando 129.00
2013 Châteauneuf-du-Pape AC, Tain l'Hermitage, M. Chapoutier 124.00
2015 Syrah «Sensation du Nord» Domaine Bonnefond 54.00

BORDEAUX

2010 Château La Mauriane Saint-Emilion 78.00
2009 Château Lagrange Saint-Julien 135.00
2014 Château Le Crock Saint-Estèphe 68.00
2010 Château Marquis de Terme Margaux 108.00
2009 Les Pagodes de Cos (Ch. Cos D'Estournel) Saint-Estèphe 178.00

ROSÉ

2016 Dôle Blanche, Jean-René Germanier, Switzerland 48.00
2017 Rosé de Syrah Cave Flaction, Switzerland 54.00
2016 Bandol Rosé, Domaine de Terrebrune, France 56.00