

# la MUÑA

ZERMATT

**SUZUKI CEVICHE** (G, N, D) ½ 30 / 38

**Wolfsbarsch, Sesam-Erdnuss-Sauce, Furikake, rosa Pfeffer, Limette**  
Seabass, sesame-peanut sauce, furikake, pink pepper, lime

**BABY HORENSHO** (V) 28

**Babypinat, Trüffelsauce, Parmesan, Miso**  
Baby spinach, truffle sauce, parmesan, miso

**FRUITY CEVICHE** (V, VE) 16

**Wassermelone & Beeren, Yuzu, Fruchtsorbet nach Wahl**  
Watermelon & berries, yuzu, fruit sorbet of your choice

DESSERT

# SCHWEIZERHOF

KITCHEN

**HEIRLOOM TOMATOES & BURRATA** (V, N, G, D) 30

**Avocado, Pinienkerne, gereifter Balsamico, Basilikum, Minze, Hausgemachte Focaccia**  
Avocado, pinenuts, aged balsamic, basil, mint, homemade focaccia

**SWISS BEEF STEAK TARTARE** (G) ½ 32 / 40

**Klassisches Rindstatar, Markbein, Bio-Ei, Senfkörner, Zwiebel**  
Classic beef tartare, bone marrow, organic egg, mustard seeds, onion

**MATTERHORN 4478** (D, G, N) 18

**Schokoladenmousse, Toblerone-Streusel, Vanille Eis**  
Milk chocolate mousse, Toblerone crumble, vanilla ice cream

DESSERT

# 妙 MYOKO

ZERMATT

## SUSHI

**Scharfer Thunfisch, Avocado, Röstzwiebeln und Sesam** 24

Spicy tuna, avocado, roasted onions and sesame

**Fruchtiger Lachs, Avocado, Mango und Frühlingszwiebel** 24

Fruity salmon, avocado, mango and spring onion

**Knusprige Garnelen, Limette, saisonaler gemischter Salat und Sanuki** (S) 24

Crispy shrimp, lime, seasonal mixed greens and sanuki

**Vegetarisch, Gartenkresse, Gurke und Philadelphia** (V) 18

Vegetarian, garden cress, cucumber and Philadelphia

**MOCHI SELECTIONS** (N, G, D) 16

(vanilla, choco, green tea, mango)

DESSERT



(S) Enthält Schalentiere, Contains Shellfish

(D) Enthält Milchprodukte, Contains Dairy

(G) Enthält Gluten, Contains Gluten

(N) Enthält Nüsse, Contains Nuts

(V) Vegetarisch, Vegetarian

(VE) Vegan, Vegan

Wir bitten Sie, uns über eventuelle Lebensmittelallergien zu informieren. Preise in Schweizer Franken, Mehrwertsteuer und Service inklusive.

Please kindly inform us of any food allergies. Prices in Swiss Francs, tax and service included.

# CHEESE FACTORY

SCHWEIZERHOF

## TABLE BBQ

<b>Auswahl an Schweizer Fleisch</b> <b>(Rind, Poulet, Kalb, Ente)</b> <b>Pommes Frites, Saisongemüse, Beilagensalat</b> <b>Bearnaise, Chimichurri, Barbecue, Aioli</b> Selection of Swiss meats (Beef, chicken, veal, duck) French fries, seasonal vegetables, side salad Bearnaise sauce, chimichurri, barbecue sauce, aioli	<b>180g / Person: 49</b>
<b>100g Portion der gemischten Fleischauswahl</b> 100g of mixed meats	<b>17</b>
<b>100g Portion nur Schweizer Rindfleisch</b> 100g of Swiss beef	<b>21</b>

## GELATO

<b>BANANA SPLIT GELATO</b> (V, N, G, D) <b>Vanille &amp; Salzkaramell-Popcornglace,</b> <b>Banane, Gebäck, Schokolade, Haselnuss</b> Vanilla & salted caramel popcorn ice cream, banana, pastry, chocolate, hazelnut	<b>15</b>
<b>STRAWBERRY GELATO</b> (D, N) <b>Erdbeer &amp; Glace, Erdbeercoulis,</b> <b>weisse Schokolade, Meringue</b> Strawberry & ice cream, strawberry coulis, white chocolate, meringue	<b>15</b>
<b>HOME-MADE ICE CREAM</b> (D) Vanilla   Chocolate   Strawberry   Salt-caramel-popcorn	
<b>HOME-MADE SORBETS</b> (D) Cassis   Mandarin   Yuzu   Mango   Raspberry	
 .....	<b>5</b>
 .....	<b>9</b>
 .....	<b>12</b>



# TERRACE

SCHWEIZERHOF



@Schweizerhof\_zermatt  
#TerraceSchweizerhofZermatt

**Schweizerhof Terrace – with Matterhorn view**

Enjoy the Schweizerhof lifestyle with DJ, BBQ and bar on the sunny “Schweizerhof Terrace”.

## SCHWEIZERHOF Signatures: CHF 20

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### Sweet Love Bubbles

Chambord liqueur, champagne, raspberries, lime

### Sunrise Spritz

Carpano Botanic bitter, lime, elderflower, prosecco, sparkling water

### Portoni

Havana 7 rum, fine Tawny Port, Campari

### Maggie & Rita

Lonewolf lime & cactus gin, Cointreau & lime juice

## COLOURFUL CAÏPI' CHF 18

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(Served with lime & cane sugar)

**Green:** Cachaca & lime

**Purple:** Gin & blueberry

**Red:** Vodka & strawberry

**Orange:** Mezcal & orange

## DESTINATION MULE CHF 18

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**Wallis Mule** Apricot infused Gin Xellent, apricot liqueur, lime, ginger beer

**Moscow Mule** Vodka, lime, ginger beer

**Jamaican Mule** Brugal Anejo dark rum, lime, honey, raspberry, basil, ginger beer

**French Mule** Vodka, passion fruit, basil, ginger beer

**Oaxaca Mule** Dos Once Mezcal, lime, ginger beer

### Timeless Martini 19

Vesper, Dirty Vodka, Gin & Twist, espresso...  
What's YOUR favourite?

### TBD Sour 18

(served with Angostura, lemon juice, sugar syrup, egg white)  
Choose from Whisky, Bourbon, Pisco, Mescal, Amaretto

## VIRGIN COLLECTION CHF 15

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### Blue Cucumber Gimlet

Cucumber, blueberries, lime, sugar, soda water

**Pink Paloma** Pink grapefruit juice, lime, honey, salt, rosemary syrup, soda water

**Lady Cherry** Cherry, peach, lime, lemonade Elmer Citro

**Kiss on the Beach** Cranberry, passion fruit, lemon, peach

**Fresh & Cute** Lime, mint, pineapple, ginger beer

## FUSALP COCKTAILS CHF 20

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### FUSE MULE

Bourbon whiskey, south beans ginger beer, lime

### IN BLUSH WE TRUST

Campari, Bombay Gin, Chambord, lychee, raspberry

## OVERSIZE Terrace

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**House Sangria** (Red or White) 1L 25

**Buckets of Beers** 4x3.3dl 28  
(selection of local and import bottled beers)

**MAXI Michelada** 5 dl 19  
Tequila Bianco, tomato juice, beer, lime juice, spices

**Looong Island Ice Tea** 5 dl 25  
Rum, Cointreau, vodka, tequila, gin, fresh lime juice, cola



SCAN FOR OUR  
FULL DRINK LIST



## BY THE GLASS 1 dl

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### SPARKLING

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**Grande Assemblage** Jeeper, Champagne 16

**Grand Rosé** Jeeper, Champagne 18

**Prosecco** 11

### BLANCS

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**Château La Mascaronne** 10  
Cotes de Provence AOP

**Pagodes de Cos** 20  
Chateau Cos d'Estournel, St Estèphe

**Fendant «Molignon»** 8  
Adrian & Diego Mathier, Salgesh

**Chardonnay** Domaine Mathieu, Chalais 10

**Petite Arvine «Tradition»** 11  
L'Orpailleur F. Dumoulin, Uvrier

### ROUGES

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**G d'Estournel** 14  
Chateau Cos d'Estournel, Médoc

**Pagodes de Cos** 20  
Chateau Cos d'Estournel, St Estèphe

**Château Cos Labory** 20  
Grand Cru Classé, St Estèphe

**Pinot Noir de Vetroz**, Serge Roh 10

**Cornalin** Domaine Mathieu, Chalais 11

**Syrah** Adrian & Diego Mathier, Salquenen 13

### ROSÉ

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**Château La Mascaronne** 9  
Côtes de Provence Rosé AOP

### MOELLEUX

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**Domaine Hétszölö** Tokaji 5 Puttonyos 16

## BEERS

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**Riegele** - Alcohol Free IPA 3.3 dl 9

**Erdinger** - Alcohol Free 5 dl 8

**Zermatt Beer** – Matterhorn 3.3 dl 8

**Valaisanne** - Pale Ale 3.3 dl 8

**Corona Extra** 3.3 dl 8

**Schneider Weisse Original** 5 dl 10

**Orval** 3.3 dl 10

**BrewDog** - Punk IPA (gluten free) 3.3 dl 9

**Draft Beer** 2.5 dl 6  
5 dl 10

### EXCLUSIV!

<b>Ganter Bier</b>	Export	5 dl	11
	Hefeweizen	5 dl	12
	Urtrunk	3.3 dl	11

### WATER & SOFTDRINKS

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Still or Sparkling Water 7.5 dl 7

Softdrinks 3.3 dl 7



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