



Welcome to the Explorer's Grill House

Cold Starters

Variety of celeriac – black sturgeon caviar – raspberry 25

Swiss wagyu tataki – pickled egg yolk – mini pak choy 29

Watermelon sashimi – wasabi – kombu 20

Beef tatar (prepared in front of the guest) 32

House-smoked perch – cucumber – rhubarb 22

*Some journeys are written
in the stars for us to enjoy.*

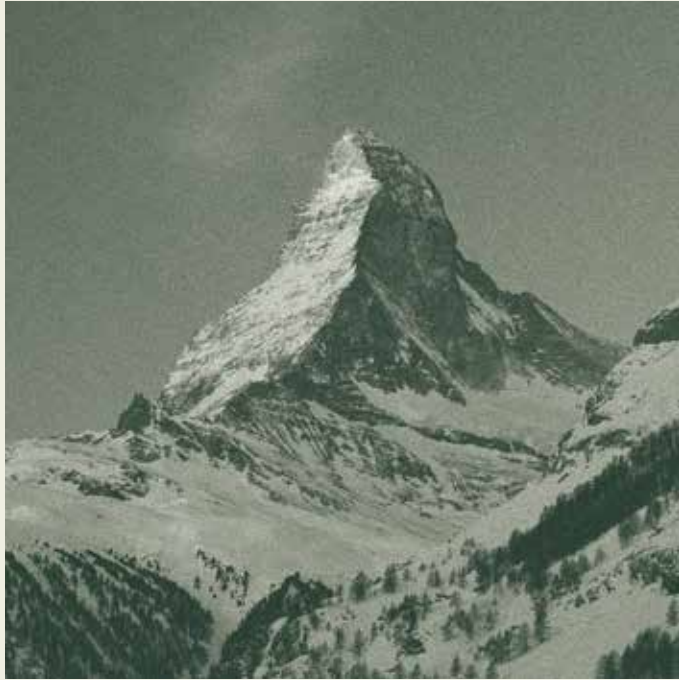
Warm Starters and Soups

Snail porridge 18

Warm cherry tomato consommé – tomato tatar – Valais apricot 16

Game consommé – curd dumplings 16

Beignets with duck liver – ginger – apple 27



Main Courses

Mushroom strudel with crayfish (also available as a vegetarian option) 35

Leg of Ribelmais guinea fowl – potato foam – carrot 40

Black cod – miso – sweet potato 46

Saddle of lamb – chard – poppy seeds 46

Let the culinary exploration begin !

Vegetarian ☞






Barley risotto – green asparagus – wild garlic 35

Wild cauliflower – onsen egg – beetroot – peas 34

A complete meal for those who love the Alps

01. Choose your meat, then your side dishes

Grosse pièce – Perfect for Sharing

	from 300 g Price per 100 g		from 300 g Price per 100 g
	Rib-Eye Wagyu 37 Rib-Eye 27 from Swiss Angus beef		Entrecôte Wagyu 37 Entrecôte 27 from Swiss Angus beef
	Duroc 20 pork Tomahawk from 250 g		T-Bone steak 24 from 800 g
	Rack 24 of Alpstein lamb from 100 g		

Fillet

Price per 100 g

Wagyu beef 45
Dry-aged Spanish Charra beef 30
Swiss Angus beef 30

Fish and Shellfish

Price per 100 g

Alpine salmon 20
Perch (fillet) 20
Norwegian king crab (leg) 22
Swiss shrimps 27
Bonito 24

Specialities

Price per 100 g

Lion's mane mushroom steak 19
Short Ribs (Wagyu) 32
Sweetbread 18
Lamb tongue 18
Fillet of Alpstein lamb 23
Flat Iron (Angus) 24
Saddle of wild boar 20
Venison entrecôte 23

02. Choose how well done

Rare	+/- 43°C
Medium rare	45°C
Medium	50°C
Medium well	60°C

One sauce is included | additional sauces 5

03. Choose a sauce

Chimichurri	Smoked onion sauce
Chili	Garlic butter
BBQ	Green peppercorn sauce
Béarnaise	

One supplement is included | additional supplement ... 8

04. Choose a side dish

Grilled vegetables	15h Potato
Country Fries	Corn Ribs
King oyster mushrooms	Ratatouille

Celebrating our regional suppliers

Every time you dine at The Grill and raise a glass to someone's health, you are also helping the region flourish. That's because we serve unadulterated and fresh produce, and generally avoid the use of flavour enhancers and artificial aromas. We source most of the produce for our kitchen in our home region.

Beef and alpine cheese

Riffelalp Alpine Cooperative

Riffelalp Alpine Cooperative has pursued traditional methods of farming the verdant pastures above Riffelalp Station since 2016. At 2222 metres above sea level, its four-legged dairy cattle provide the milk that is turned into tasty alpine cheese at Horu Dairy.

Cheese and yoghurt

Horu Käserei

The tradition of cheesemaking in Zermatt is as old as alpine farming at the foot of the Horu (as the locals call the Matterhorn). In 2003, Mirjam and Reto revived this tradition by setting up their own dairy.

Wagyu beef

Swiss Beef and KEDAKA GmbH

Swiss Beef's Wagyu cattle grow up in suckler cow husbandry with plenty of free range in the surrounding Alps. The well-being of the animals in a stress-free environment is just as important to Swiss Beef as optimum meat quality. Swiss Beef members know that a genuine specialty can only be produced from happy animals that grow up in the best possible conditions.

KEDAKA also produces Swiss Wagyu meat in exclusive quality and in compliance with the highest possible animal welfare standards. Their full-blooded Wagyu cattle live up to three times longer than a conventional Swiss beef cow. The animals grow up in the suckler herd and enjoy the majority of their lives on lush pastures.

Beef and pork loin products

LUMA Delikatessen

LUMA Delikatessen has achieved international renown with its technique of refining fresh Swiss meat with a special natural mould. Meat lovers will find the best cuts in the online butcher's shop – sustainable and hand-picked.

Regional meat products

Matterhorn Fleisch AG

The Zermatt butcher has been supplying choice meats to regional restaurants and hotels since 2005.

Fish and shellfish

G. Bianchi AG

Since 1881, Bianchi has stood for uncompromising quality, a unique range and maximum proximity to the customer. As a traditional Swiss family business, they supply the catering trade with selected products from all over the world – reliably and with passion.

Freshly harvested vegetables

Ulrich Stoller AG

The family-run business in Zermatt has been supplying vegetables and fruit to restaurants and hotels throughout the Valais since 1989. High-quality produce is especially important to Ulrich and his wife Alexia.

And here's to all the other local individuals and businesses that have made The Grill the hottest restaurant in Zermatt!

Meat specialities

For more information about our meat offer, please click on the following QR code.

