



# *Welcome to the Explorer's Grill House*

## *How about a starter?*

### **Vegetables | sherry pearls | sprouts with ...**

Herbed salmon | cucumber wasabi | aroma bell 26

Oyster mushrooms | cucumber wasabi | aroma bell (V) 23

### **Bison carpaccio**

28

Grilled mushroom salad | bilberry chutney | truffle cheese

### **Winter salad leaves**

16

Croutons | quail's egg | seeds | French mustard dressing

## *Soups*

### **Lobster bisque**

24

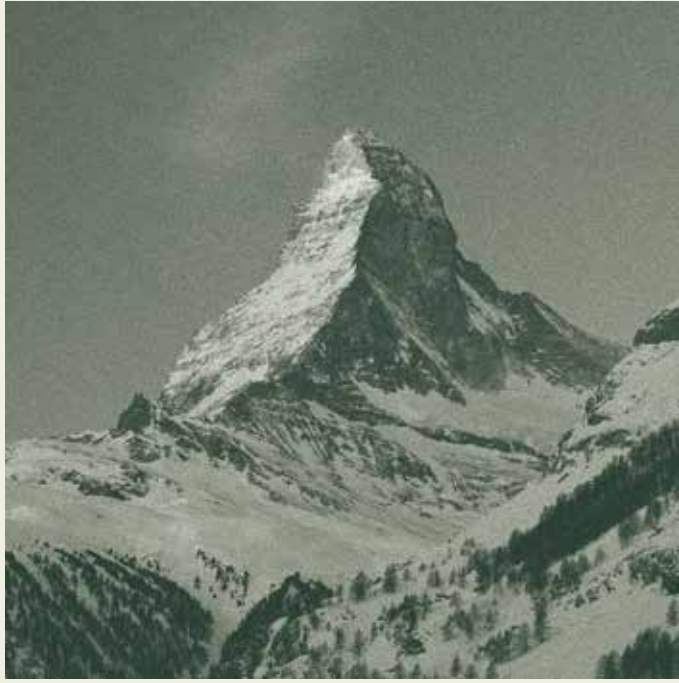
Rock lobster | rouille sauce | garlic rusks

### **Cream of celery and walnut soup**

16

Seeds | sour crea | Kalpetran tofu balls (V)

Our Chef de Cuisine Christof Nienstedt gets involved not just in the preparation of dishes; he also leaves nothing to chance when it comes to sourcing the produce and upholding standards of quality and animal welfare. As well as being well-connected with local suppliers and having plenty of career experience, he prepares cuts of meat aged on the bone and even makes dry-cured ham and our popular dried meat in his own barn. And when he isn't smoking salmon he can be found at the stove or grill.



## *Why not! Happily meat-free.*

**Grilled peppers | courgettes | mushrooms | carrots**  
Aubergine caviar | Roman tart

36

**Vegan giant vegetable raviolo**  
Lentil ragout | sprouts | crumbed seeds

38

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

## *BEAUSiTE dishes*

**Ragout of Swiss alpine lamb**  
Multi-coloured root vegetables with «cholera»

46

## *“Pot au feu” for one*

**Veal liver and sweetbreads**

47

**Duet of scallops**

48

Potato bread | wild asparagus | carrots | morels | white wine soup

# A complete meal for those who love the Alps

## 01. Choose your meat, then your sides dishes

### Grosse pièce – Perfect for Sharing

Price per 100 g



Leg of Swiss **alpine lamb** 16  
approx. 800 g



**T-bone steak** 22  
of Agri Natura beef  
approx. 800–1000 g

### Lamb

Price per 100 g

Swiss alpine **lamb**, simply delicious.

**Rack of lamb** 24

### Beef & Veal

Price per 100 g



Swiss **beef**,  
all AGRI NATURA

**Entrecote** 23

**Fillet** 28



Swiss **veal**,  
matured on the bone.

**Sirloin steak** 24

**Fillet** 29

### Fish & Crustaceans

Price per 100 g

**Sea bass** reared in aquaculture from Greece 23

Land-based Danish **salmon fillet** 22

Valais Alpine **pikeperch** from Susten 25

Vietnamese **tiger prawns** Each 16  
from mangrove aquaculture



**Canadian bison**,  
fine-grained and tender.

**Entrecote** 24

**Fillet** 29



**Good Old Cow** from Spain,  
marbled, intense, beef.

**Entrecote** 27

**Fillet** 32



**Wagyu beef** from Spain,  
intense, characteristic flavour.

**Paillard**, per 100 g 54

## 02. Choose how well done

Rare +/- 43°C

Medium rare 45°C

Medium 50°C

Medium well 60°C

For sauces and side dishes, price per person 11

## 03. Choose a sauce

Fruity, spicy chutney

Homemade BBQ sauce

Herb butter

Cafe de Paris

Béarnaise sauce 5

## 04. Choose a side dish

Ratatouille Potato and leek gratin

Mixed vegetables Risotto

Bean stew French fries

### Pork

Price for 100 g

**Luma pork**, a prime cut with a special aroma.

**Loin cut** 23

# *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 & 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 from Zermatt's cows*

### **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.

## *Lamb & alpine pork*

### **Christian Kummer**

Christian Kummer started out as a farmer back in 1986. At the age of just 17 he bought his first sheep and has been a passionate organic farmer ever since.

## *Hand-picked Old Cow and pork loin products*

### **LUMA Delicatessen**

LUMA Delicatessen 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.

## *Ulrich Stoller*

### **From Zermatt, supplies us with freshly harvested vegetables**

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

## *Matterhorn Fleisch AG*

### **For regional meats**

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

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.

