



Welcome to the Explorer's Grill House

Cold Starters

«Dry-aged» pike-perch – beetroot – dill 22

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

House-smoked perch – cucumber – fermented rhubarb 23

15h potatoes – OONA caviar – crème fraîche 36

Beef tatar (prepared in front of the guest) 32

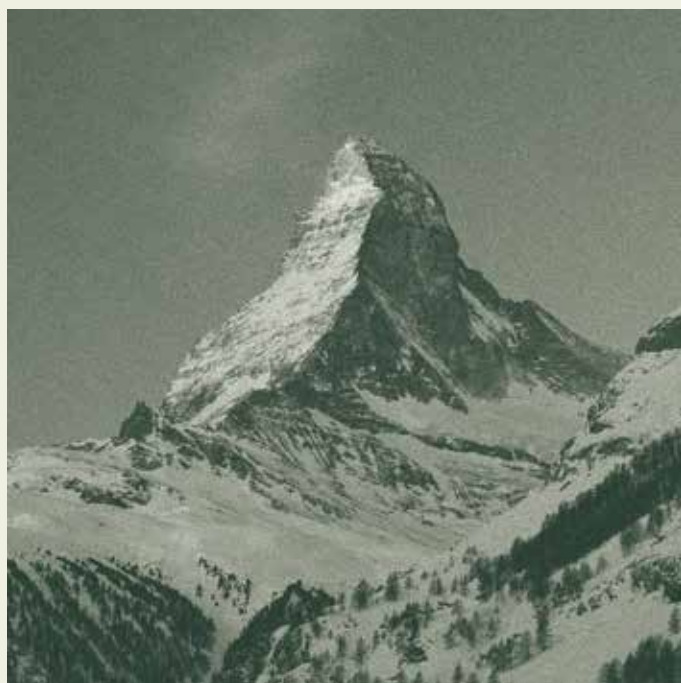
*Some journeys are written
in the stars for us to enjoy.*

Warm Starters and Soups

Beignets with duck liver – ginger – apple 24

Clear tomato soup – tomato tatar – Valais apricot 16

Oxtail consommé – root vegetables 19



Main Courses

Black cod – chorizo – miso – sweet potato46

Whitefish fillet – champagne – mojito gel – fennel – bottarga43

Swiss fish and prawn «bouillabaisse» – Rouille sauce 52

Duck breast – Jerusalem artichoke – braised chicory – sea buckthorn48

Let the culinary exploration begin !

Vegetarian ∅





Black salsify risotto – truffle – tomato38

Goat's cheese ravioli – Pecorino foam 24 | 28

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 35 Rib-Eye 27 from Swiss Angus beef		Entrecôte Wagyu 35 Entrecôte 27 from Swiss Angus beef
	Tomahawk 20 from Duroc pork from 250 g		Steak 24 from dry-aged Spanish Charra beef Porterhouse from 800 g
	Alpstein lamb loin 23 from 100 g		

Fillet

Price per 100 g

Wagyu beef 44
Dry-aged Spanish Charra beef 25
Swiss Angus beef 28

Fish and Shellfish

Price per 100 g

Alpine salmon 20
Perch (fillet) 2 pieces/approx. 150 g 34
Leg of Norwegian king crab 22
Shrimps from Swiss farms
6 pieces/approx. 150 g 42
Bluefin tuna 24

Specialities

Price per 100 g

Lion's mane mushroom 22
Flank steak 34
Sweetbread 20
Lamb tongue 18
Fillet of Alpstein lamb 23
Flat Iron 34
Venison entrecôte 23
Choripan 22
(grilled sausage made from Wagyu beef)

Price per piece

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	Onion and mustard cream sauce
Chilli	Garlic butter
Béarnaise	Thai

One supplement is included | additional supplement ... 8

04. Choose a side dish

Grilled vegetables	15h potatoes
Country fries	Corn ribs
Baked potato	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.

