



# *Welcome to the Explorer's Grill House*

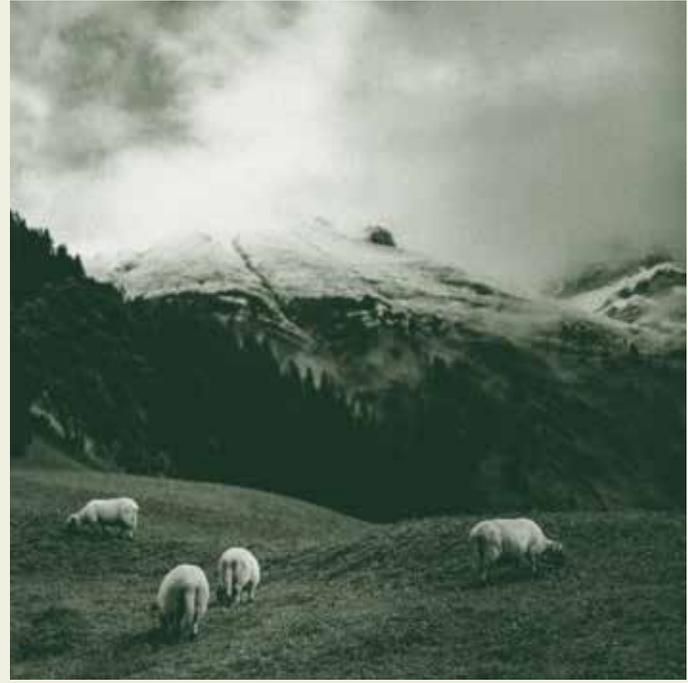
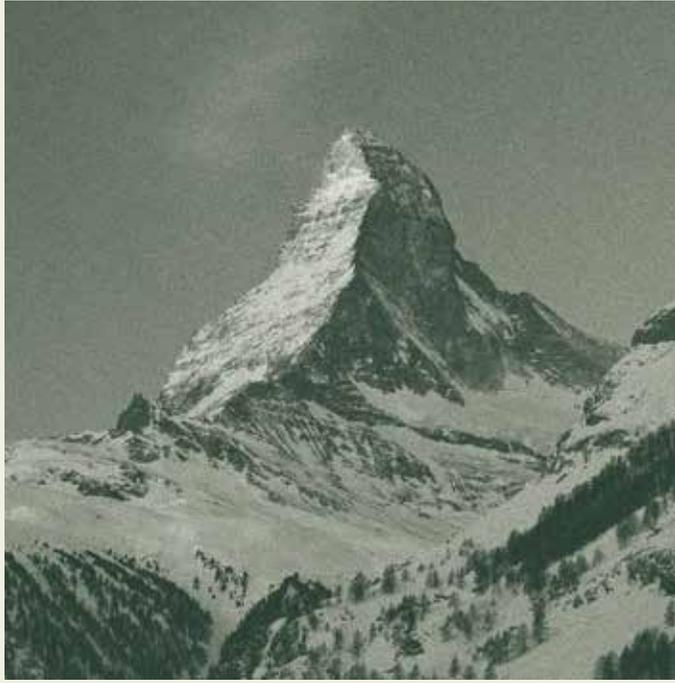
## *Cold starters*

Grilled venison carpaccio – Portobello mushrooms BBQ onion marmalade	25
Ceviche of Alpine pikeperch – Cucumber – Oona caviar	26
Beef Tatar / prepared at the table – Homemade doughnuts	31
Leek terrine – potato foam	20

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

## *Soups and warm starters*

Garlic and vanilla cream soup	16
Onion soup from Alpstein lamb	18
Braised leek – Béarnaise sauce – beetroot dust	16
Organic 1h egg – rye foam – char caviar	16



## *Main*

Belly and filet of Swiss herb pork – Edamame beans – dried plums	43
Bacalao – cardamom – mashed potatoes	40
Roasted Bremgarten brook trout fillet – pumpkin chutney – apricot from the Valais	44
Duo of beef brisket – grilled vegetables – potato waffle	50

*Let the culinary exploration begin!*

## *Vegetarian* 🌿

Risotto from cauliflower – Baked Hokkaido pumpkin	35
Homemade Kimchi ravioli – Yuzu	23   38

# A complete meal for those who love the Alps

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

### Grosse pièce – Perfect for Sharing

	from 300 g	Price per 100 g		from 300 g	Price per 100 g
	<b>Rib-Eye Wagyu</b>	38		<b>Entrecôte Wagyu</b>	38
	<b>Rib-Eye from Swiss Angus beef</b>	27		<b>Swiss Angus beef Entrecôte</b>	27
	<b>Rib-Eye from Swiss beef</b>	25		<b>Swiss beef Entrecôte</b>	25
	<b>Duroc pork Tomahawk</b>	20		<b>T-Bone steak</b>	24
	from 250 g			from 800 g	
				<b>Rack of Alpstein lamb</b>	24
				from 100 g	

## 02. Choose how well done

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

### Fillet

	Price per 100 g
<b>Wagyu beef</b>	44
<b>Dry-aged Spanish Charra beef</b>	30
<b>Swiss Angus beef</b>	30
<b>Swiss beef</b>	28

One sauce is included      additional sauces 5

## 03. Choose a sauce

Chimichurri	Béarnaise
Chili	Miso Butter
BBQ	Mango Chutney

### Fish & Mushrooms

	Price per 100 g
<b>Alpine salmon</b>	19
<b>Alpine pikeperch</b>	21
<b>Prawns from Switzerland</b>	27
<b>Lion's mane mushroom steak</b>	17

One supplement is included      additional supplement 8

## 04. Choose a side dish

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

### Alternative Cuts

	Price per 100 g
<b>Flank Steak (Angus)</b>	20
<b>Short Ribs (Wagyu)</b>	30

# *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.

## *Wagyu Swissbeef*

Our Wagyu cattle grow up in suckler cow husbandry with plenty of free range in the surrounding Alps. The well-being of the animals in an environment that is as stress-free as possible is very important to us. They are fed grass, hay, a little maize and brewer's grains. For us, optimum meat quality is more important than quantity. Optimal development requires a lot of time and we are convinced that only happy animals that grow up under the best possible conditions can ultimately produce a genuine speciality.

## *Hand-picked beef 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.

