

OVIS

ALPINE KITCHEN

SOUP

Porcini mushroom soup	14
Consommé Célestine Beef or vegetable	14
Valaisan barley soup	14
Soup of the day	11

STARTER

Zermatt lamb tongue Mango basil vinaigrette	18
Risotto Pumpkin, rocket, pine nuts	20 / 26
Alpine gravad salmon Dill-mustard sauce, beetroot	19
Starter of the day	16
Salad and antipasti buffet	17

LAMB SPECIALITIES

Zermatt lamb shank	42
Zermatt lamb ragout	39
Home made Shepherd - Tagliolini Dried Zermatt lamb meat, eggplant, basil	29

WILD SPECIALITIES

Stag stew Pumpkin gnocchi, red cabbage, red wine pears, chestnuts	48.
Deerentrecôte with cream sauce Pumpkin gnocchi, red cabbage, red wine pears, chestnuts	56.

MAIN-COURSE

Hérens beef fillet 180 g Tomatoes, olives, chilli butter	58
Beef loin Cafe de Paris	56
Veal cutlet 300 g Sage, black garlic sauce	59
Escalope Viennese style	48
Home made Tagliolini Eggplant, basil	28
Valais perch fillet Lemon sauce	38
Vegetarian main course of the day	28

For meat and fish we serve side dishes
of your choice:
rösti, rice, risotto, tagliolini, french fries and
seasonal vegetables

DESSERT

Cheese plate	15
Various ice creams and sorbets With a shot	4.5 p.b. + 8.5
Vermicelli with meringue, vanilla ice cream	14
Toblerone mousse	16
Dessert of the day	14
Homemade hay schnapps	9

All prices are in Swiss Francs
and including 8.1 % VAT