

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 Elderberry, herb vinaigrette, sunflower seeds	18
Risotto Truffles, sun-dried tomatoes, balsamic vinegar, pine nuts	20 / 26
Eringer tartar 80g / 130g Belper Knolle, lye toast	22 / 35
Leek Orange vinaigrette, smoked burrata	19
Starter of the day	16
Salad and antipasti buffet	17

LAMB SPECIALITIES

Zermatt lamb shank	42
Zermatt lamb ragout Oriental style	39
Home made Shepherd - Tagliolini	29

MAIN-COURSE

Hérens beef fillet 180 g Bone marrow crust	62
Beef loin 200 g Cafe de Paris	56
Veal cutlet 300 g Sage, black garlic sauce	59
Escalope Viennese style	48
Corn-fed chicken breast Morel cream sauce	38
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:
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
Mandarinen Parfait Tartlet	14
Toblerone mousse	16
Dessert of the day	14
Homemade hay schnapps	9

All prices are in Swiss Francs
and including 8.1 % VAT