



Welcome to the Explorer's Grill House

Starters

Quinoa salad | bean sprouts | seedlings with ...

Wagyu tongue under aroma bell | olive-mustard mix 26

Herb roll under aroma bell | olive-mustard mix (V) 22

Salad bowl

17

Multi-coloured salad leaves | aromatic organic alpine ham | celery | French raspberry dressing | seeds
(vegetarian option available)

Bison carpaccio

28

Grilled mushroom salad | blueberry chutney | truffle cheese

Soups

Lobster bisque

23

Rock lobster | rouille sauce | garlic rusks

Summer cream soup

16

Radishes | feta | parmesan dumplings (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.



Vegetarian & Vegan

Vegetable raviolo (vegan)	38
Confit of sage peach green tomato	
“The Grill” Frittata (vegetarian)	38
Quorn spinach grilled peppers lentils	

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

Beausite dishes

Calves liver and sweetbread, or ...	46
Alpstein chicken breast	45
Wild asparagus morel mushrooms potato bread cream soup	
Ragout of Valais alpine lamb	46
Multi-coloured turnip apple leek pie	
Poached slices of Valais alpine pikeperch	48
Samphire sea buckthorn fennel multi-coloured potatoes	

A complete meal for those who love the Alps

01. Choose your meat, then your accompaniments

Perfect for Sharing



Leg of Valais **alpine lamb** 19
approx. 800g



T-bone steak 23
approx. 800-1000g

Beef cutlet 21
approx. 800g

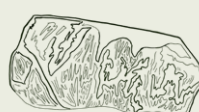
Lamb

Price per 100g

Our Swiss **lamb** – simply delicious!
Saddle of lamb 22

Beef & Veal

Price per 100g



AGRI NATURA Swiss **beef**

Entrecote 23
Fillet 27

Fish & Crustaceans

Price per 100g

Wolffish from Greek aquaculture 22
Land-based Danish **salmon fillet** 21
Valais Alpine **pikeperch** from Susten 25
Vietnamese **giant prawns** Each 16
mangrove aquaculture



Swiss **veal** matured on the bone
with little connective tissue and
fat.

Saddle of veal 24

02. Choose how well done

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



Bison from Canada – fine-grained
and very tender.

Fillet 29



Good Old Cow from Spain –
incredibly marbled and with
an intensive beef flavour.

Entrecote steak 27
GOC beef fillet 34

For sauces and side dishes, price per person 11

03. Choose a sauce

Fruity, spicy chutney
Homemade BBQ sauce
Herb butter
Cafe de Paris



Wagyu beef from Spain –
intense flavour and incredibly
tender.

Paillard, per 100g 56

04. Choose a side dish

Ratatouille
Mixed vegetables
Bean stew
Potato and leek gratin
Risotto
Baked potato sticks

Pork

Price per 100g

Luma pork – a prime cut with a special aroma for a
unique taste experience.

Loin cut 22

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.

