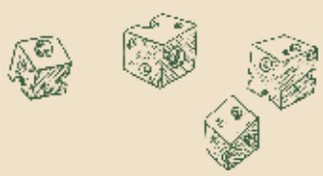
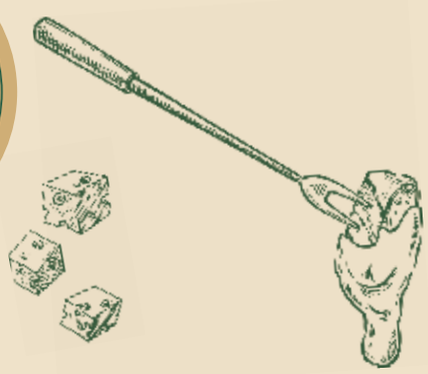
EASY CHEESY
BEAUSiTE
ZERMATT





STARTERS | SIDES

BEAUSiTE Salad 14
Kataifi-wrapped goat cheese, salad with walnuts and dried fruit

Walliser Aperoplättli to share 24
Riffelalp mountain cheese, air-dried meat, Walliser bacon and homemade sausage

Pumpkin soup 18
with sage and maple-glazed pancetta

Smoked fish Plättli 24
Salmon | trout | mackerel

NO FONDUE SELECTION

BEAUSiTE Swiss Wagyu Smash Burger 38
House-made brioche bun, smoked Raclette cheese, homemade BBQ sauce, tomato, iceberg lettuce, pickled cucumber, miso mayonnaise, fries

Homemade Tagliolini 34
Amatriciana sauce



FONDUE SELECTION

Albula potatoes | bread selection (olive focaccia, ciabatta, Silser bread) | house-made pickles

HOUSE BLEND . . . . . p. p. 33
White wine, Gruyère, Vacherin and Raclette cheese

with TRUFFLE . . . . . p. p. 38

with CHAMPAGNE . . . . . p. p. 37
Abelé 1757 Brut

with TRUFFLE & CHAMPAGNE . . . . p. p. 45
Abelé 1757 Brut

FONDUESCHMAUS . . . . . p. p. 35
fully vegan by New Roots

SIDE DISHES

Fruit Plättli 9
Granny Smith apples, pears, grapes, dried fruit

Homemade seasoning 7
Chilli, garlic and parsley

Crispy onions 7

BEAUSiTE Fries 16
Parmesan, black truffle

DESSERT SUGGESTIONS

Warm apple crumble
Vanilla ice cream 16

Black Forest Pavlova 26
Dessert to share for 2–3

Valais plum sorbet 15
with Vieille Prune Barrique (Diego + Adrian Mathier)

Our prices are in Swiss Francs, service and VAT included.
Please ask our service team for the proof of origin.
In case of allergies, please refer to the service team.

ICE CREAM AND SORBET SELECTION

ICE CREAMS
Vanilla, coffee, Fior di Latte, hazelnut, cardamom

SORBETS
Raspberry, passion fruit, dark chocolate, yoghurt, mango

CHF 6 CHF 10 CHF 14

Extra schnapps . . . . . 2 cl . . . 8
available on request

EASY CHEESY
BEAUSiTE
ZERMATT





WHITE WINE

Adrian & Diego Mathier

Petite Arvine . . . . . 10 cl . . 10
«BEAUSiTE-Edition» . . . . . 50 cl . . 49
Le Pieux Alpinist 2024

Domaine des Muses

Fendant Classique 2024 . . . . . 10 cl . . . 11
. . . . . 75 cl . . 77
Humagne Blanche Tradition 2023 . . . 75 cl . . 82
Chardonnay Réserve 2022 . . . . . 75 cl . . 95

J. R. Germanier

Johannisberg AOC 2025. . . . . 10 cl . . . 9
. . . . . 75 cl . . 63

St. Jodern

Heida Visperterminen 2024 . . . . . 10 cl . . .12
. . . . . 75 cl . .80

RED WINE

Domaine des Muses

Cyrano 2019, Merlot . . . . . 75 cl . 140
Syrah Reserve 2022. . . . . 75 cl . 100

Domaine Gérard Besse

Diolinoir 2025. . . . . 10 cl . . .12
«Vignoble de Martigny» . . . . . 75 cl . .80

CHAMPAGNE

Abelé 1757 Brut . . . . . 15 cl . . 23
. . . . . 75 cl . .115

BOTTLED BEER

Zermatt Bier Monterosa unfiltered . . 33 cl . . . 6
Feldschlösschen alcohol-free. . . . . 33 cl . . . 6
Schneider Weisse Hefe Weissbier. . . . 50 cl . . 10
Schneider Weisse alcohol-free . . . . . 50 cl . . 10

MINERAL WATER

Valais «Pétillante» | «Naturelle». . . . . 50 cl . . . 7
. . . . . 100 cl . . . 11
Soft Drinks . . . . . 30 cl . . . 6

APERITIF

Aperol Spritz 15
Hugo. 15
Negroni 18
Negroni Sbagliato 18

HOT DRINKS

Mulled Wine 9
Hot Chocolate. 7
with whipped cream . . . . . +1
with rum . . . . . +5

COFFEE | TEA

Coffee, Espresso, Tea 5.5

DIGESTIVES

Grappa «Sperss», Gaja . . . . . 4 cl . . 16
Kirsch Cuveé Dettling . . . . . 4 cl . . 14

Diego & Adrian Mathier

Vieux Marc Barrique . . . . . 4 cl . . .12
Vieille Prune Barrique . . . . . 4 cl . . .12
Vieille Williams Barrique . . . . . 4 cl . . .12
Vieil Abricot Barrique . . . . . 4 cl . . .12

Vieux Marc, Gantenbein . . . . . 4 cl . . 25

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