



# *Welcome to the Explorer's Grill House*

## *Cold Starters*

Variety of celeriac – black sturgeon caviar – raspberry ..... 25

Swiss wagyu tataki – pickled egg yolk – mini pak choy ..... 29

Watermelon sashimi – wasabi – kombu ..... 20

Beef tatar (prepared in front of the guest) ..... 32

House-smoked perch – cucumber – rhubarb ..... 22

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

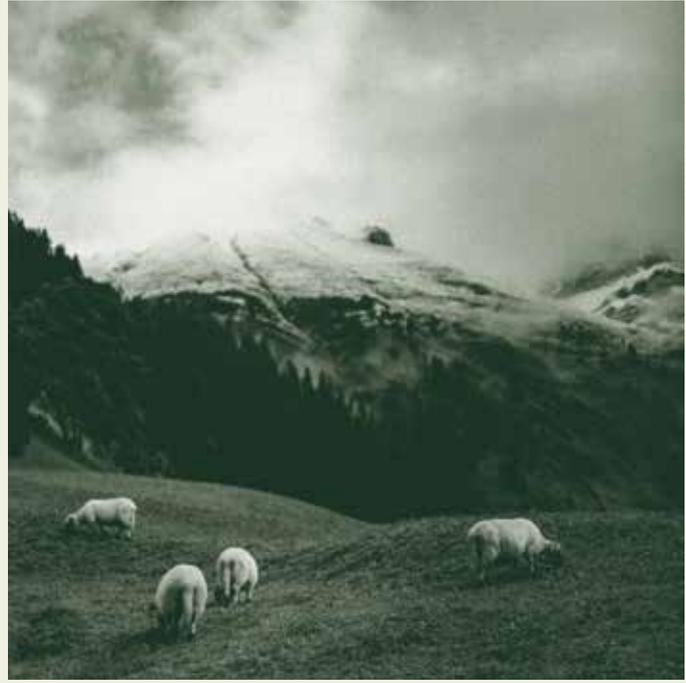
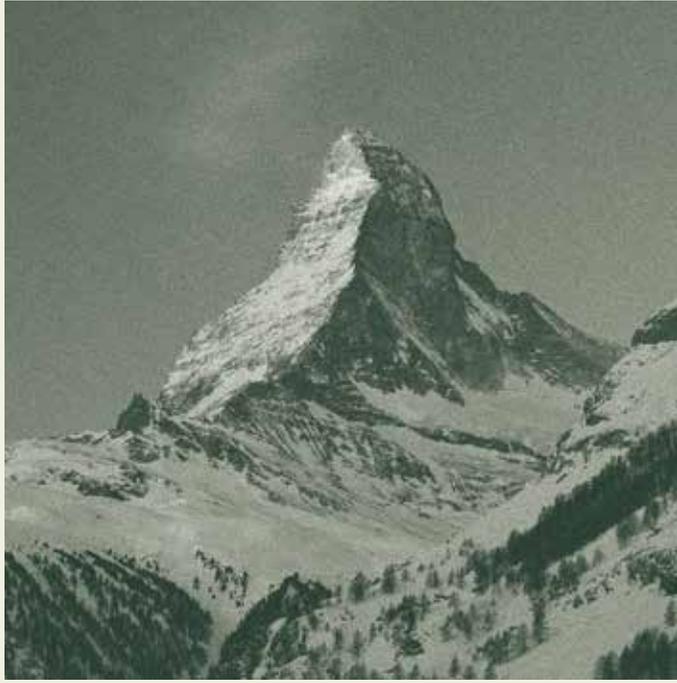
## *Warm Starters and Soups*

Snail porridge ..... 18

Warm cherry tomato consommé – tomato tatar – Valais apricot ..... 16

Game consommé – curd dumplings ..... 16

Beignets with duck liver – ginger – apple ..... 27



## *Main Courses*

Mushroom strudel with crayfish (also available as a vegetarian option) ..... 35

Leg of Ribelmals guinea fowl – potato foam – carrot ..... 40

Black cod – miso – sweet potato ..... 46

Saddle of lamb – chard – poppy seeds ..... 46

*Let the culinary exploration begin!*

## *Vegetarian* ☞

Barley risotto – green asparagus – wild garlic ..... 35

Wild cauliflower – onsen egg – beetroot – peas ..... 34

# A complete meal for those who love the Alps

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

### Grosse pièce – Perfect for Sharing

	from 300 g   Price per 100 g <b>Rib-Eye Wagyu</b> ..... 37 <b>Rib-Eye</b> ..... 27 from Swiss Angus beef		from 300 g   Price per 100 g <b>Entrecôte Wagyu</b> ..... 37 <b>Entrecôte</b> ..... 27 from Swiss Angus beef
	<b>Duroc</b> ..... 20 <b>pork Tomahawk</b> from 250 g		<b>T-Bone steak</b> ..... 24 from 800 g
	<b>Rack</b> ..... 24 <b>of Alpstein lamb</b> from 100 g		

### Fillet

	Price per 100 g
<b>Wagyu beef</b> ..... 45	
<b>Dry-aged Spanish Charra beef</b> ..... 30	
<b>Swiss Angus beef</b> ..... 30	

### Fish and Shellfish

	Price per 100 g
<b>Alpine salmon</b> ..... 20	
<b>Perch (fillet)</b> ..... 20	
<b>Norwegian king crab (leg)</b> ..... 22	
<b>Swiss shrimps</b> ..... 27	
<b>Bonito</b> ..... 24	

### Specialities

	Price per 100 g
<b>Lion's mane mushroom steak</b> ..... 19	
<b>Short Ribs (Wagyu)</b> ..... 32	
<b>Sweetbread</b> ..... 18	
<b>Lamb tongue</b> ..... 18	
<b>Fillet of Alpstein lamb</b> ..... 23	
<b>Flat Iron (Angus)</b> ..... 24	
<b>Saddle of wild boar</b> ..... 20	
<b>Venison entrecôte</b> ..... 23	

## 02. Choose how well done

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

One sauce is included | additional sauces ..... 5

## 03. Choose a sauce

Chimichurri	Smoked onion sauce
Chili	Garlic butter
BBQ	Green peppercorn sauce
Béarnaise	

One supplement is included | additional supplement ... 8

## 04. Choose a side dish

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

# *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 and 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*

### **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 beef*

### **Swiss Beef and KEDAKA GmbH**

Swiss Beef's Wagyu cattle grow up in suckler cow husbandry with plenty of free range in the surrounding Alps. The well-being of the animals in a stress-free environment is just as important to Swiss Beef as optimum meat quality.

Swiss Beef members know that a genuine specialty can only be produced from happy animals that grow up in the best possible conditions.

KEDAKA also produces Swiss Wagyu meat in exclusive quality and in compliance with the highest possible animal welfare standards. Their full-blooded Wagyu cattle live up to three times longer than a conventional Swiss beef cow. The animals grow up in the suckler herd and enjoy the majority of their lives on lush pastures.

## *Beef and pork loin products*

### **LUMA Delikatessen**

LUMA Delikatessen 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.

## *Regional meat products*

### **Matterhorn Fleisch AG**

The Zermatt butcher has been supplying choice meats to regional restaurants and hotels since 2005.

## *Fish and shellfish*

### **G. Bianchi AG**

Since 1881, Bianchi has stood for uncompromising quality, a unique range and maximum proximity to the customer. As a traditional Swiss family business, they supply the catering trade with selected products from all over the world – reliably and with passion.

## *Freshly harvested vegetables*

### **Ulrich Stoller AG**

The family-run business in Zermatt has been supplying vegetables and fruit to restaurants and hotels throughout the Valais since 1989. High-quality produce is especially important to Ulrich and his wife Alexia.

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.

