



Welcome to the Explorer's Grill House

Eringer Beef Tartare from Valais 32

prepared tableside

Veal Tartare 25

Butter Lettuce – Green Gazpacho – Buckwheat

Cured Kingfish 26

Watermelon Radish – Nostrano Cucumber – Dill – Gin

Cauliflower Panna Cotta 24

Snow Crab – Tarragon – Yuzu – Oona Caviar

Charred Valais Tomato *🍷* 22

Fresh Cheese – Fermented Blueberry

Crispy Artichoke Hearts Poivrade *🍷* 21 | 29

Rosemary Crumble – Potato Espuma – Mushroom Truffle Essence

Tomato Consommé *🍷* 19

Basil – Raviolo with Smoked Ricotta

Chilled Vichyssoise 21

Cured Salmon Trout – Potato Rösti – Leek

Let the culinary exploration begin!



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

Turbot Fillet 49

Vegetable Cassoulet – Lardo – Fermented Kohlrabi – Beurre Blanc

Red Mullet 52

Fregola Sarda – Vadouvan – Yuzu Gel – Shellfish Foam

Rack of Lamb 49





Baby Gem Lettuce – Harissa – Romesco Sauce

Galantine of Dry Aged Sasso Chicken 55

Egg Yolk – Green Asparagus – Black Truffle – Potato Mouseline

15h potatoes 🍟 45

Vichyssoise – Smoked Buffalo Ricotta – Leek – Kochia Seeds

	
<p><i>Beausite's Special Steak & Fries</i> 200 g</p>	
<p>Swiss Black Angus High Rib Steak 52</p> <p>Swiss Black Angus Entrecôte 52</p> <p>Spanish «Old Cow» High Rib 59</p> <p>Luma Swiss Veal Chop 56</p>	<p><i>Sauces:</i></p> <p>Three Pepper Sauce</p> <p>Café de Paris</p> <p>Beausite Signature Sauce</p> <hr/> <p>French fries</p>
	

For alpinists who know no compromise!

Grosse pièce – Perfect for sharing



Swiss Wagyu Rib Eye 38
MBS 8-9
«100% pure-bred Swiss Wagyu»
from 300 g | Price per 100 g



Australian Wagyu Striploin
MBS 6-7 32
«Winner World Steak Challenge 2023»
from 300 g | Price per 100 g



US Prime Rib Roast 230
«Dry Aged – a masterpiece»
approx. 1 kg | Price per piece



Irish Tomahawk 170
«Gold Award-winning beef – ultra tender»
The mild climate and lush pastures create perfect conditions.
approx. 1 kg | Price per piece



LUMA Pork Rack 92
«Noble-mould ageing process – the best pork in the world!»
from 420 g–450 g | Price per piece

Fillets

from 150 g | Price per 100 g

Australian Wagyu Tenderloin 33
MBS 8-9

Spanish «Old Cow» 25

Swiss Black Angus 28

Specials

from 150 g | Price per 100 g

US Bavette Steak 26

Handselected Swiss Beef Secret Cut 21

US Beef Hanging Tender 23

Flat Iron Swiss Black Angus 23

Homemade Swiss Wagyu 28

Grill Sausage 1 pc. | approx. 160 g

Fish & Shellfish

Giant Prawns on Skewer 33
6 pcs. | approx. 160 g

Salmon Côtelette 37
180 g

Whole Grilled Sea Bream 39
approx. 400 g

✱	<p><i>Beausite's Cuts Tasting</i></p> <p>US Bavette – Hanging Tender</p> <p>Spanish «Old Cow» Filet – Wagyu Fillet</p> <p>250 g Price per person 69</p>	✱
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Sauces

Chimichurri 6

Beausite BBQ 6

Bearnaise 8

Piri Piri 6

Sides

15h potatoes 8

Beausite Fries with Truffle and Parmesan 12

Mashed Potato – Melted Shallots 8

Corn Ribs – Lemon and Chilli 7

Spinach Salad – Wasabi – Parmesan Foam 7

Crispy House Salad 6

Vegetable Strips – Quinoa Dukkah Crunch

Charred Tomato Salad – Fresh Cheese 6

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

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.

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.

