



Welcome to the Explorer's Grill House

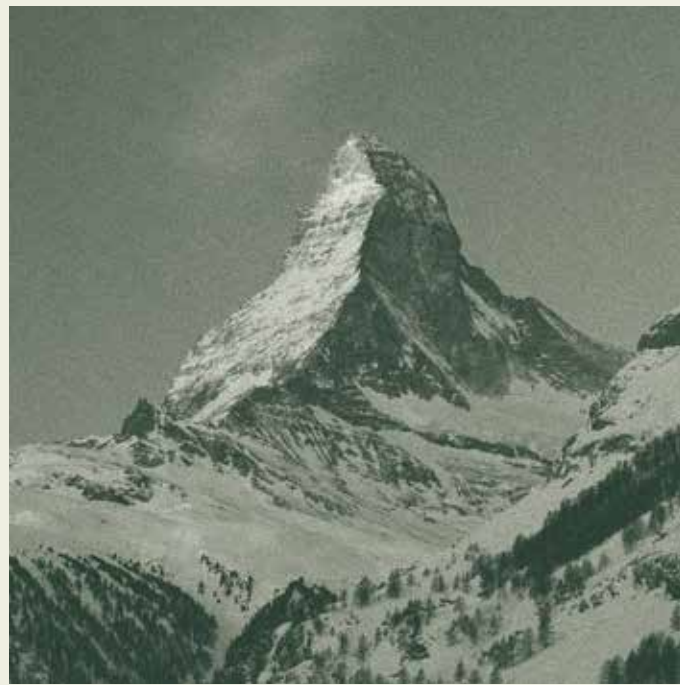
Cold starters

Grilled venison carpaccio – Portobello mushrooms BBQ onion marmalade	25
Ceviche of Alpine pikeperch – Cucumber – Oona caviar	25
Beef Tatar / prepared at the table – Homemade doughnuts	29
Leek terrine – potato foam	19

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

Soups and warm starters


Garlic and vanilla cream soup	15
Onion soup from Alpstein lamb	17
Braised leek – Béarnaise sauce – beetroot dust	15
Organic 1h egg – rye foam – char caviar	15



A complete meal for those who love the Alps

01. Choose your meat, then your sides dishes

Grosse pièce – Perfect for Sharing

	from 300 g	Price per 100 g		from 300 g	Price per 100 g
	Rib-Eye Wagyu	32		Entrecôte Wagyu	32
	Rib-Eye from Swiss Angus beef	27		Swiss Angus beef Entrecôte	27
	Rib-Eye from Swiss beef	25		Swiss beef Entrecôte	25
	Duroc pork Tomahawk	20		T-Bone steak	23
	from 250 g			from 800 g	
				Rack of Alpstein lamb	22
				from 100 g	

02. Choose how well done

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

Fillet

	Price per 100 g
Wagyu beef	35
Dry-aged Spanish Charra beef	27
Swiss Angus beef	25
Swiss beef	24

One sauce is included additional sauces 5

03. Choose a sauce

Chimichurri	Béarnaise
Chili	Miso Butter
BBQ	Mango Chutney

Fish & Mushrooms

	Price per 100 g
Alpine salmon	19
Alpine pikeperch	19
Prawns from Switzerland	22
Lion's mane mushroom steak	15

One supplement is included additional supplement 7

04. Choose a side dish

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

Alternative Cuts

	Price per 100 g
Flank Steak (Angus)	20
Short Ribs (Wagyu)	22

Main

Belly and filet of Swiss herb pork – Edamame beans – dried plums	41
Bacalao – cardamom – mashed potatoes	36
Roasted Bremgarten brook trout fillet – pumpkin chutney – apricot from the Valais	42
Duo of beef brisket – grilled vegetables – potato waffle	48

Let the culinary exploration begin!

Vegetarian

Risotto from cauliflower – Baked Hokkaido pumpkin	32
Homemade Kimchi ravioli – Yuzu	20 36

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.

Wagyu Swissbeef

Our Wagyu cattle grow up in suckler cow husbandry with plenty of free range in the surrounding Alps. The well-being of the animals in an environment that is as stress-free as possible is very important to us. They are fed grass, hay, a little maize and brewer's grains. For us, optimum meat quality is more important than quantity. Optimal development requires a lot of time and we are convinced that only happy animals that grow up under the best possible conditions can ultimately produce a genuine speciality.

Hand-picked beef 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.

