

LUSI

BRASSERIE ZERMATTERHOF

❖ LUSI CLASSICS ❖

HOME-MADE TERRINE OF FOIE GRAS	1/2	28.00
<i>with apricot chutney and saffron brioche</i>	1/1	42.00
PROSCIUTTO GRAND CRU HELVETICA	1/1	25.00
<i>with mango and curly endive salad</i>		
RAVIOLI DEL PLIN AND DOUBLE CREAM CHEESE	1/2	20.00
<i>in parsnip sauce with Golden Delicious</i>	1/1	30.00
ESCARGOTS	6 snails	18.00
<i>with hay-fed butter</i>		
TÊTE DE VEAU	1/2	20.00
<i>in vinaigrette with mesclun salad</i>	1/1	30.00
TRIPE	1/2	22.00
<i>in tomato sauce with chorizo and smoked eel</i>	1/1	33.00

❖ MEAT ❖

FILLET OF BEEF	180g	56.00
<i>with hay-fed butter, potato gratin and ratatouille à la niçoise</i>		
VEAL STEAK	150g	50.00
<i>with truffle, potato gratin and ratatouille à la niçoise,</i>		
WIENER SCHNITZEL		45.00
<i>with lingonberries and parsley potatoes</i>		
BRAISED PORK CHEEKS		39.00
<i>with chorizo, celery mousseline and Jerusalem artichokes</i>		
ZERMATTERHOF BURGER		28.00
<i>Patty of Ering beef, barbecue sauce, onion chutney, bacon, gherkin, iceberg lettuce, tomato and french fries</i>		
ZERMATTERHOF CHEESEBURGER		30.00
<i>Patty of Ering beef, cheese from Zermatt, barbecue sauce, onion chutney, bacon, gherkin, iceberg lettuce, tomato and french fries</i>		
CLUB SANDWICH		32.00
<i>with chicken breast, egg, bacon, tomatoes, cocktail sauce and french fries</i>		

❖ TARTE FLAMBÉES ❖

LORRAINE		21.00
<i>with bacon, sour cream, spring onions and grated cheese</i>		
ITALY (vegetarian)		21.00
<i>with tomato, mozzarella, olives, pesto and rocket</i>		
VALAIS		26.00
<i>with sour cream, spring onions, goat's cheese, honey, black pepper and air-dried meat</i>		
SCOTLAND		26.00
<i>with sour cream, sauerkraut, grated cheese, smoked salmon, salmon roe and horseradish</i>		

DESSERTS

PLUM COMPOTE	16.00	SORBET VALAISAN	14.00
<i>with Vieille Prune and white cinnamon parfait</i>		<i>apricot sorbet with Abricotine apricot brandy</i>	
TOBLERONE MOUSSE	14.00	SORBET WILLIAMINE	14.00
<i>with caramel sauce, Sel des Alpes and pears</i>		<i>pear sorbet with Williamine pear brandy</i>	
PROFITEROLES SUCHARD	14.00	COUPE DANMARK	14.00
<i>cream puffs with chocolate cream</i>		<i>vanilla ice cream with warm chocolate sauce</i>	
CRÈME BRÛLÉE	14.00	ICED COFFEE WITH MILK	12.00
<i>with lemongrass and citronella sorbet</i>			

❖ SALADS ❖

LAMB'S LETTUCE		18.00
<i>with egg, lardons and bread croutons</i>		
BUFFALO MOZZARELLA		18.00
<i>with Ramati tomatoes and basil</i>		
CAESAR SALAD with Parmesan and croutons		18.00
<i>with chicken breast</i>		28.00
<i>with scallops</i>		30.00
<i>with black tiger prawns</i>		32.00
SALADE NIÇOISE	1/2	24.00
<i>with tuna, beans, tomato, quail's eggs and Taggiasca olives</i>	1/1	36.00

❖ TATAR ❖

TATAR OF AUBERGINE	80g	20.00
<i>with sun-dried tomatoes, chives, toast and butter</i>	140g	30.00
SMOKED SALMON TATAR	80g	26.00
<i>with lemon oil, chives and sour cream</i>	140g	39.00
TRADITIONAL BEEF TATAR	100g	28.00
<i>with fillet of beef, toast and butter</i>	180g	42.00
TRADITIONAL BEEF TATAR gratinated with hay-fed butter	100g	30.00
<i>with fillet of beef, toast and butter</i>	180g	45.00

❖ SOUPS ❖

TOMATO SOUP		14.00
<i>with cream and basil pesto</i>		
LOBSTER BISQUE		16.00
<i>with Marc de Dôle</i>		
FRENCH ONION SOUP		14.00
<i>with cheese croutons</i>		

❖ FISH ❖

DEEP-FRIED "LOË" PERCH FILLETS	1/2	26.00
<i>with tartare sauce and salted potatoes</i>	1/1	39.00
FILLET OF CHAR	1/2	24.00
<i>with leaf spinach and pine nuts in a saffron sauce</i>	1/1	36.00
FILLET OF SEA BASS	1/2	28.00
<i>with fregola sarda, tomatoes, Taggiasca olives and basil</i>	1/1	42.00
BLACK TIGER PRAWNS IN A RED CURRY SAUCE	1/2	28.00
<i>with basmati rice, cashew nuts and nigella seeds</i>	1/1	42.00

Meat declaration: beef/Ireland and Switzerland, veal/Switzerland, pork/Switzerland, chicken/Switzerland, foie gras/France, escargots/France. **Fish declaration:** smoked salmon/Scotland, sea bass/Greece, char/Iceland and Switzerland, perch filets/Switzerland, tuna/Philippines, lobster/Canada, smoked eel/Netherlands, Black Tiger Prawns/Vietnam, scallops/Japan.

Unless specified, we serve Swiss meat. If you have any questions about our menu concerning allergies, intolerance or alcohol content, please consult one of our service personnel. All prices in Swiss Francs incl. VAT. Euro prices are converted using our daily exchange rate. Change will be given in CHF only.

CHEESE PLATE

WITH QUINCE JAM
AND FRUITCAKE

3 varieties: 13.00
4 varieties: 16.00
5 varieties: 19.00

LUSI

BRASSERIE ZERMATTERHOF

SWISS WHITE WINES

7,5 dl

CAVE LA MADELEINE

2018	Païen d'Ardon	64.00
2016	Magdalena Blanc (Petite Arvine, Païen, Amigne)	86.00

DOMAINE DES MUSES

2017	Fendant «Tradition»	66.00
2018	Chardonnay «Reserve»	78.00

ADRIAN & DIEGO MATHIER

2018	Fendant «Molignon»	50.00
2018	Humagne Blanc «Les Pyramides»	66.00

CAVE CALOZ (BIO)

2018	Johannisberg	58.00
2018	Petite Arvine	64.00

GÉRALD CLAVIEN

2017	Heida	72.00
2016	Sauvignon Blanc	78.00

DOMAINE CORNULUS

2017	Chenin Blanc «Clos de Mangold»	68.00
------	--------------------------------	-------

DENIS MERCIER

2018	Pinot Blanc	66.00
2018	Petite Arvine	68.00

FERNAND CINA

2017	Pinot Blanc	58.00
2017	Petite Arvine	60.00

KELLENBERGER VIN D'ŒUVRE

2016	Pinot Gris «Le Gris En Rose»	72.00
2016	Johannisberg «Anywhere Anytime»	64.00

HISTOIRE D'ENFER (BIO en reconversion)

2017	Riesling	68.00
2017	Heida «Reserve»	98.00

SIMON MAYE

2018	Fendant «Moette»	68.00
2018	Chardonnay	74.00

VALENTINA ANDREI (BIO)

2018	Petite Arvine «Belle Usine»	86.00
------	-----------------------------	-------

RETO MÜLLER (DEMETER)

2016	Heida «Plamont»	78.00
------	-----------------	-------

DOMAINES CHEVALIERS

2017	Johannisberg Reserve «Bourgeoisie Zermatt»	64.00
2017	Petite Arvine «Altimus» LUX VINA	74.00

CAVE FLACTION

2017	Petite Arvine	62.00
2013	Torpa (Heida, Marsanne)	64.00

THIERRY CONSTANTIN

2017	Heida	78.00
2017	Sauvignon Blanc	72.00

NICOLAS ZUFFEREY

2017	Riesling	64.00
2018	Cabernet Blanc	72.00

ROUVINEZ

2015	La Trémaille (Petite Arvine, Chardonnay)	68.00
2017	Petite Arvine «Château Lichten»	64.00
2015	Cœur de Domaine (Marsanne, Petite Arvine, Heida)	88.00

FRENCH WHITE WINES

BURGUNDY

2016	Chablis, Samuel Billaud	60.00
2015	Puligny-Montracht 1 ^{er} Cru «La Truffière», Thomas Morey	148.00
2015	Chassagne Montrachet 1 ^{er} Cru Les Grandes Ruchottes, Paul Pillot	138.00
2015	Chassagne Montrachet Village, Thomas Morey	98.00
2013	Meursault 1 ^{er} Cru «Perrières», Domaine Ballot-Millot	148.00

LOIRE

2017	Sancerre Cuvée Les Charmes, Domaine Vatan	64.00
------	---	-------

RHÔNE

2013	Châteauneuf-du-Pape Blanc, Domaine Saint Préfert Isabel Ferrando	84.00
------	--	-------

BORDEAUX

2013	Château d'Yquem «Y»	190.00
------	---------------------	--------

ALSACE

2008	Riesling Cuvée Frederic Emile, Maison Trimbach	88.00
2014	Riesling Sélection Vieilles Vignes Alsace AOC, Maison Trimbach	68.00
2012	Riesling d'Alsace Clos Sait Hune, Maison Trimbach	198.00

SWISS RED WINES

3,75 dl 7,5 dl

ADRIAN & DIEGO MATHIER

2016	Pinot Noir Réserve	82.00
2016	Humagne Rouge «Les Pyramides»	62.00

DOMAINES CHEVALIERS

2016	Pinot Noir Grand Cru Reserve Bourgeoisie Zermatt	74.00
2016	Cornalin «Neyrun» LUX VINA	76.00
2014	«W» Assemblage (Merlot, Diolinoir, Gamaret) LUX VINA	76.00

CAVE LA MADELEINE

2018	Pinot Noir de Vétroz	58.00
2016	Humagne Rouge de Vétroz	58.00
2015	Magdalena (Merlot, Cabernet Franc, Cabernet Sauvignon élevé en Barrique)	39.00 78.00

RETO MÜLLER (DEMETER)

2015	Pinot Noir Charrat	86.00
------	--------------------	-------

HISTOIRE D'ENFER (BIO en reconversion)

2015	Pinot Noir L'Enfer du Plaisir	98.00
2016	Diolinoir	86.00

GÉRALD CLAVIEN

2015	Pinot Noir Tête de Cuvée	79.00
2014	Syrah, élevé en Barrique	78.00

JEAN-RENÉ GERMANIER

2015	Syrah «Cayas»	98.00
------	---------------	-------

SIMON MAYE

2018	Syrah	72.00
2017	Pinot Noir	68.00

SERGE ROH

2015	Syrah	74.00
2017	Pinot Noir Grand Cru	68.00

THIERRY CONSTANTIN

2015	Humagne Rouge «Les Maggières»	68.00
2014	Cornalin «Aguares»	78.00
2014	Les Bacchanales (Merlot, Cabernet Sauvignon)	78.00

FERNAND CINA

2016	Cabernet Sauvignon	68.00
2017	Sangiovese	68.00

CAVE FLACTION

2015	Merlot	68.00
2014	Lo Grafion (Merlot, Tempranillo)	78.00

CAVE CALOZ (BIO)

2017	Cornalin «Les Bernunes»	68.00
2016	Pinot Noir «Les Crèvais»	62.00

VALENTINA ANDREI (BIO)

2016	Pinot Noir «Champ Dury»	76.00
------	-------------------------	-------

VARONE

2013	Clos Combe d'Uvrier (Cornalin, Syrah)	78.00
------	---------------------------------------	-------

DENIS MERCIER

2016	Cornalin	128.00
------	----------	--------

FRENCH RED WINES

BURGUNDY

2011	Pommard Epenots Premier Cru, Aleth Girardin	112.00
2013	Gevrey-Chambertin La Justice, Domaine de la Vougeraie	98.00
2014	Santenay 1 ^{er} Cru les Gravières, Vincent Girardin	124.00

BORDEAUX

2010	Château La Mauriane Saint-Emilion	78.00
2014	Château de Malleret Haut-Médoc	78.00
2010	Château Le Crock Saint-Estèphe	74.00
2010	Château Marquis de Terme Margaux	118.00
2009	Les Pagodes de Cos (Ch. Cos D'Estournel) Saint-Estèphe	178.00

RHÔNE

2005	Côte-Rôtie «Les Becasses», M. Chapoutier	168.00
2012	Châteauneuf-du-Pape, Domaine Saint Préfert Isabel Ferrando	84.00
2013	Châteauneuf-du-Pape Croix de Bois, M. Chapoutier	124.00
2016	Crozes-Hermitage «Les Pierrelles», Domaine Belle	68.00

ROSÉ

2017	Dôle Blanche, Gérald Clavier, Switzerland	48.00
2017	Rosé de Vents, Jean-René Germanier, Switzerland	58.00
2018	Bandol Rosé, Domaine de Terrebrune, France	64.00

All prices in Swiss Francs incl. VAT. We are pleased to offer you the successive vintage of the ordered wine, once we are out of stock. You wish something special or rare? Ask for our broad wine list.