Lunch Menu

PREMIER PLAT

Plateau apéritif comme au Cervo Zermatt 37.50
Platter with dried meat, ham and cheese

Salade «Nüssli» avec oeuf & croûtons 17.–
Lamb's lettuce with eggs and croûtons

Salade mixte façon Hafenbeiz 13.50
Fresh salad with nuts, fruits and seeds

Bouquet de radis avec sel 8.50
A bunch of radishes with salt, deliciously crisp

Velouté de potiron 14.–
Cream of pumpkin soup, creamy and delicious

FONDUE DU PALACE GSTAAD

Franz Faeh's fabulous fondue recipe, Palace Hotel Gstaad.
Served with bread, Gschwellti, and pickled vegetables.

House blend ..... p. P. 34.50
with truffle ..... p. P. 43.–
with champagne ..... p. P. 39.–
with truffle and champagne ..... p. P. 45.–
with porcini mushrooms ..... p. P. 38.50
with tomatoes ..... p. P. 36.50

Fully vegan fondue *by new roots* ..... p. P. 36.–

RACLETTE EN 4 ACTES

Four types of cheese for the full raclette experience

à discretion 44.–
Various types of cheese, served with baked potatoes and pickled vegetables

Choose your cheese:
Chili, garlic, plain, pepper



Meat, cheese, bread and baked goods are from Switzerland. Truffles (Tuber aestivum vitt, EU). For detailed information or if you have allergies or food intolerances, please ask our staff. Prices in Swiss francs including 8.1% VAT

AUSSI DÉLICIEUX

Vol-au-vent géant
Giant pastries, much-loved puff pastry cups
with Zurich-style veal 48.–
with swiss meat balls and mushrooms 29.–
with mushroom cream sauce 28.–

Ossobucco avec purée de pommes de terre 47.–
Tender veal shank braised in red wine, served with mashed potatoes

Viande hachée et pâtes 27.–
Ground meat and macaroni – so tasty!

Capuns végétariens 28.–
Vegetarian Capuns

Macaroni de montagne 22.–
Also known as Älplermagronen.
Served, of course, with applesauce and fried onions

PLATS EN ACCOMPAGNEMENT

Cervo Fries à la saveur de truffe 14.50
Lulu loves the truffle fries à la Cervo Zermatt!

Pommes Frites 7.50
French fries

Pommes de terre en robe de champs 7.50
Boiled potatoes

Cornichons de la forêt de la Sprée 5.90
Spreewaldgurke, giant pickle

DESSERTS

Meringue avec crème double 9.–
Meringue with double cream for extra indulgence

Vermicelles avec Meringue 13.–
Vermicelli with Meringue and Cream

Dai Dai 3.–
A small ice cream praline, a big treat

Gobelet de glace Schlattgut 6.90
Various ice creams, in a cup

Gâteau très choco 9.90
Chocolate cake, always a good choice

Strudel aux pommes avec sauce à la vanille 16.–
Crispy apple strudel with the finest vanilla sauce

Mille-feuilles substantiel pour deux 28.–
Beautiful, light, and large cream slices with vanilla cream

NE DOIT PAS MANQUER EN HIVER

Mulled wine **8.–**
with a shot **9.50**
Hot Chocolate **8.50**

BOISSONS FRAÎCHES

Water still/sparkling ..... *0.5/1.0 l* **5.50/9.50**
Homemade iced tea ..... *0.3/0.5 l* **6.–/8.50**
Sprite ..... *0.3/0.5 l* **5.50/7.50**
Coca Cola/Zero ..... *0.33 l* **5.50**
Sinalco ..... *0.33 l* **5.50**
Appenzeller Ginger Beer ..... *0.33 l* **6.50**
non alcoholic
Gents ..... *0.2 l* **5.50**
Tonic Water, Bitter Lemon

APERITIFS

White wine spritz sweet/sour ..... *0.2 l* **9.50**
Aperol Spritz ..... *0.2 l* **14.–**
Heino ..... *0.2 l* **18.–**
Heino alkoholfrei ..... *0.2 l* **13.–**
Negroni **20.–**
Negroni sbagliato **20.–**

BIÈRES

Einsiedler Draft beer ..... *0.3/0.5 l* **5.50/9.–**
Panaché ..... *0.3/0.5 l* **5.50/9.–**
Einsiedler Maisgold ..... *0.33 l* **6.50**
Einsiedler dark beer ..... *0.33 l* **6.50**
Einsiedler non alcoholic ..... *0.33 l* **6.50**

DIGESTIFS

Grappa Berta Nibbio ..... *2 cl* **8.–**
Grappa Berta La Musa Amarone ..... *2 cl* **11.–**
Grappa Tre Soli Tre ..... *2 cl* **18.–**
Kirsch ..... *5 cl* **8.–**

BOISSONS CHAUDES

Espresso **5.–**
Coffee **5.50**

VINS MOUSSEUX

Prosecco Millesimato N.V. ..... *0.10 l* **11.–**
Furlan ..... *0.75 l* **69.–**
Glera, Valdobbiadene, Italien
Cuvée Alexandre, N.V. ..... *0.10 l* **16.–**
Soutiran, 1er Cru ..... *0.75 l* **110.–**
Pinot Noir, Chardonnay, Pinot Meunier, Champagne, Frankreich

BLANCS

Insel Ufnau's Riesling Silvaner ..... *0.10 l* **9.–**
Klosterkellerei Einsiedeln ..... *0.75 l* **58.–**
Riesling-Sylvaner, Zürich, Schweiz
Gstaad Palace ..... *0.10 l* **10.–**
Domaine de la Pierre Latine ..... *0.75 l* **69.–**
Chasselas, Waadt, Schweiz
Heida ..... *0.10 l* **10.–**
St. Jodern Kellerei ..... *0.75 l* **69.–**
Savagnin Blanc, Wallis, Schweiz
Blanc du Village Seminar 2023 ..... *0.75 l* **65.–**
Weingut Diederik
Cabernet Blanc, Sauvignac, Muscaris, Zürichsee, Schweiz
Petit Chablis ..... *0.10 l* **9.50**
Domaine Durup ..... *0.75 l* **66.–**
Chardonnay, Chablis, Frankreich
Ried Hundsberg ..... *0.75 l* **58.–**
Weingut Gmeinböck, Weinviertel
Grüner Veltliner, Kamptal, Österreich
Dreissigacker Riesling Vintages ..... *0.10 l* **11.–**
Weingut Dreissigacker ..... *0.75 l* **75.–**
Riesling, Rheinhessen, Deutschland

ROSÉS

Miraval ..... *0.10 l* **10.–**
Brad Pitt & Marc Perrin ..... *0.75 l* **69.–**
Syrah, Grenache, Cinsault, Provence, Frankreich
Whispering Angel ..... *0.10 l* **11.–**
Chateau d'Esclans ..... *0.75 l* **77.–**
Grenache, Cinsault, Vermentino, Provence, Frankreich

ROUGES

Pinot Noir ..... *0.75 l* **58.–**
Turmgut Erlenbach
Pinot Noir, Zürich, Schweiz
Trus Crianza ..... *0.10 l* **9.–**
Bodega Trus ..... *0.75 l* **69.–**
Tempranillo, Ribera del Duero, Spanien
Treggiaia ..... *0.10 l* **9.50**
Villa Bibbiani ..... *0.75 l* **66.–**
Sangiovese, Cabernet Sauvignon, Chianti Montalbano, Italien

SANS ALCOOL

Riesling alkoholfrei ..... *0.10 l* **8.–**
Kloster Eberbach ..... *0.75 l* **55.–**
Riesling, Rheingau, Deutschland
Bla, Sparkling Tea ..... *0.10 l* **9.50**
Copenhagen Company ..... *0.75 l* **65.–**
Jasmin, White Tea, Darjeeling, Dänemark



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