

Menu

RESTAURANT ALM

SUMMER LUNCH

Chicken Tzatziki – 21

Sourdough bread topped with boneless chicken thigh (CH) and tzatziki sauce

Shrimp Salad – 34

Tiger shrimps (VTN) served on a bouquet of summer salad and house dressing

Ceasar Salad – 26

Bonless chicken thigh with fresh romain salad and house dressing

Almer Platte – 32

Platter with local cheese and meat cuts served with pickled garnish

Trockenfleisch / Hobelkäse – 30

Local dried beef and/or thin sliced cheese platter

Butternut Kürbis Suppe – 14

Add Tiger Shrimp or Chicken Spiessli (+8)

PASTA

Spaghetti al Pomodoro – 25

Boiled à la minute with fresh tomato and basil sauce

Tiger Shrimp Spaghetti – 35

Boiled à la minute with garlic and herbs or spicy tomato sauce

Sage-Butter Ravioli – 28

Gluten free ricotta and spinach ravioli tossed in butter and sage

Spaghetti Aglio/Olio – 24

Boiled à la minute with fresh garlic, persil and peperoncino

MAIN FOOD

Fresh Trout/Forelle – 45

Rainbow trout (VS) cooked:

- Grilled with roasted almonds
- Au bleu in white wine vinaigre
- Papillot baked with olives and tomatoes

served vegetables and side dish of your choice

Poulet Alm – 31

Boneless chicken thigh (CH) served with thyme sauce and side of your choice

Blacknose Schübli – 29

Furri Blacknose-Sheep cheese sausage (CH) and side dish of your choice

Käseschnitten – 20

Traditional Raclette cheese toast choose from ham (+4) egg (+2) tomatoes (+2)

Rösti – 20

Choose from eggs (+2), bacon (+4), tomatoes (+2), fresh veggies (+6) and/or raclette cheese (+2)

Fondue Moité-Moité – 29

Classic Gruyère and Vacherin Fribourgois mixture

**Kleiner gemischter/grüner
Salat
10 / 14**

*Mixed or green side salad
on house dressing*

DESSERTS

Mama's Früchte Kuchen - 7.50

With seasonal fruit, add cream (+1) or ice-cream (+4)

Toblerone Mousse - 14

Light mousse with the famous toblerone chocolat

Brownie - 7.50

*Warm dark chocolat brownie
add vanilla ice-cream (+4)*

Affogato - 8.50

*Hot smooth espresso poured over best
vanilla ice cream*

Coupe Denmark - 14

*Vanilla ice cream with real melted
chocolat sauce*

Coupe Hot-Berries - 14

*Vanilla ice cream with hot forest berries
and whipped cream*

Coupe Colonel - 14

Lemon Sorbet with Vodka

Coupe Valaisanne - 15

Apricot Sorbet with Apricotine

Gelato/Sorbet pro Kugel:

1x 4.--

2x 7,50

*Vanille, Chocolat, Mocca, Pistache, Zitronen,
Aprikose*



Milkshakes Frappés

*Vanille, Chocolat
Pistachio oder Mocca*

9.50

KIDS

Pasta - 12

Plain, tomato sauce

Nuggets and Pommes - 10 / 24

Premium nuggets and french-fries

Eier - CH
Speck - CH
Ham - CH
Brot - hausgemacht oder Bäckerei Fuchs Zermatt

Allergien & Intoleranzen:

Unsere Mitarbeiter informieren Sie gerne über Zutaten in unseren Gerichten, die Allergien oder Intoleranzen auslösen können.

Alle Preise in Schweizer Franken, inklusive 7,7% MwSt. All prices in Swiss Francs incl. VAT | Tous les prix sont TVA compris, exprimés en francs suisses