Mazot Zermatt



- THE **MENU**

OPEN

THURSDAY – TUESDAY 4PM – OAM KITCHEN FROM 6PM – 10PM

STARTERS		FROM THE GRILL	
Burrata tomatoes basil pesto	<i>f</i> 16	Fillet of beef	52
Soup of the day	12	Dry Aged Rib Eye	54
Beetroot carpaccio goat's cheese	e honey 🏏 18	Beef entrecôte	48
Valaisan plate	21 bia 27	Corn-fed chicken breast	38
Dried meat Raw ham Sausage ham mountain cheese sli	3	Pork cutlet	42
Green leaf salad	9	Norwegian salmon grilled on the skin 42	
Mixed salad $$	14	Mix grill plate from 2 persons p.P	56
FONDUES	Ð	Always with grilled vegetables and a cho side dish Wedges Sweet potato fries French fr Rice Tagliatelle Salad MAIN DISHES	
Fondue Natur 🌱	28	Sweet potato curry rice \(\nabla \)	26
Fondue with truffle ${\mathbb Y}$	36	Potato gnocchi Mushrooms 🌱	28
Fondue with mushrooms $$	32	Tagliatelle tomatoes basil 🌱	23
Fondue with sausage cubes	32	Grilled vegetables Sweet potato fries $\c Y$	23
with potatoes and/or bread			
	DESSERT	KALTE LUST	
Cake of the day	12	Ice cream flavours per ball Hazelnut Yoghurt Pistachio Caramel Fleur de Sel Chocolate Vanilla	4
Chocolate mousse	14	Swiss breakfast (Ovo) Sorbets	
Red wine pear with plum sorbet	16	Apricot Plums Lemon Surcharge for cream Surcharge with a shot	1.5 2.5