

LUSI

BRASSERIE ZERMATTERHOF

LUSI CLASSICS

HOME-MADE TERRINE OF FOIE GRAS <i>with marinated damsons and brioche</i>	1/2 28.00 1/1 42.00
SLICES OF BOILED TOPSIDE OF BEEF <i>with purslane, radishes and a mustard vinaigrette</i>	1/2 22.00 1/1 36.00
GRATINATED GOAT'S CHEESE (vegetarian) <i>on a lentil salad with a chive vinaigrette</i>	1/2 18.00 1/1 34.00
SPINACH SALAD (vegetarian) <i>with marinated mushrooms and a potato dressing</i>	1/2 16.00 1/1 28.00
SALADE NIÇOISE <i>with marinated tuna, green beans, egg, olives</i>	1/2 22.00 1/1 36.00
PASTA CICATELLI (vegetarian) <i>with a truffle sauce</i>	1/2 26.00 1/1 38.00

TARTE FLAMBÉE

LORRAINE <i>with bacon, sour cream, young leek and grated cheese</i>	21.00
ITALY (vegetarian) <i>with sour cream, olives, tomatoes, chili, young leek, basil and parmesan</i>	21.00
SCOTLAND <i>with smoked Scottish salmon, sour cream, young leek, horseradish, its caviar and grated cheese</i>	26.00
VALAIS <i>with young leek, goat cheese, honey, dried meat and black pepper</i>	26.00

SOUPS

CREAMY SAN MARZANO TOMATO SOUP (vegetarian) <i>with basil</i>	14.00
LOBSTER BISQUE <i>with a blend of Cognac</i>	16.00
FRENCH ONION SOUP <i>with cheese croutons</i>	14.00

DESSERTS

BABA AU RHUM <i>with abricot sorbet and compote</i>	14.00	SORBET WILLIAMINE <i>Pear sorbet with Williamine</i>	13.00	DAIRY CREAM, PORTION	3.50
CRÈME BRÛLÉE <i>with orange lavender sorbet</i>	14.00	COUPE DANEMARK <i>Vanilla ice cream with hot chocolate sauce</i>	14.00	CHOCOLATE SAUCE, PORTION	3.50
DARK CHOCOLATE MOUSSE "ARIBA 72%" <i>with fresh berries</i>	14.00	EISKAFFEE <i>Vanilla ice cream with cooled off coffee and whipped cream</i>	14.00		
HOMEMADE CAKES	7.50	ICE CREAM <i>Vanilla / Strawberry / Chocolate / Coffee</i>	per scoop 4.00		
SORBET VALAISAN <i>Apricot sorbet with Abricotine</i>	13.00	SORBET <i>Apricots / Pear / Lemon</i>	per scoop 4.00		
SORBET COLONEL <i>Lemon sorbet with Wodka</i>	13.00				

MEAT

FILLET OF BEEF <i>with red-wine shallots, rosemary potatoes and vegetables of the day</i>	180g 56.00
ENTRECÔTE OF BEEF <i>with a herb pistou, rosemary potatoes and vegetables of the day</i>	200g 48.00
SAUTÉED VEAL ESCALOPE <i>with a lemon emulsion, rosemary potatoes and vegetables of the day</i>	48.00
HAMBURGER WITH FRENCH FRIES	28.00
CHEESEBURGER WITH FRENCH FRIES	29.00
CLUB SANDWICH "CLASSIC" <i>with turkey breast, egg, bacon, ranch sauce, salad and French fries</i>	31.00

TATAR

TRADITIONAL BEEF TATAR <i>with hand-chopped beef fillet, with toast and butter</i>	100g 29.00 180g 42.00
SMOKED LOCH FYNE SALMON TATAR <i>with sour cream, dill, toast and butter</i>	100g 28.00 180g 39.00

FISH

SAUTÉED FILLET OF SEA BASS <i>with lime risotto and an octopus vinaigrette</i>	46.00
SAUTÉED FILLET OF ZANDER <i>with pearl barley and tête de veau</i>	42.00

Meat declaration: beef/Australia, Switzerland, veal/Switzerland, chicken/Brazil, turkey/Hungary, duck/France, pork/Switzerland

Fish declaration: salmon/Scotland, zander/Netherlands, sea bass/France, tuna/Indonesia, octopus/Italy

For vegan food, please ask for our special menu card.

CHEESE PLATE

FROM THE "DAIRY JUMI"
with fruitcake and fig mustard

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

All prices in Swiss Francs incl. VAT