



Menu Creativ

**Ambiance marinated salmon Ambiance-style,
mapelsyrup-dill mustard
crumble of pumpernickel-bread**

○ ○ ○ ○ ○

**Lamb's loin, grissini-crust
home made potatoes au gratin, vegetables**

○ ○ ○ ○ ○

**Chocolate mousse "Felchlin"
with dry humus and mint**

○ ○ ○ ○ ○

sFr. 49.00





<u>Cold starters</u>	<u>strater</u>	<u>main course</u>
✓ Bruschetta bread variation, tomato, olives and pesto	8.00	
Ⓝ Beef tartar Ambiance-style, on your taste mild or hot	18.00	29.00
Ⓝ Salade-Ambiance, jumbo prawns, papaya-dressing	19.00	26.00
✓ Daily fresh vitamins and antipasti from the salad bar (not every day)	11.00*	19.00
<u>Hot soups</u>		
✓ Daily fresh made soup (just ask whats today) Ⓝ	7.50	
✓ Tomato cream soup Ⓝ	7.50	
Clear consommé of beef, calf's sweetbreads dumplings	8.50	
Red thai-curry-pumpkin soup Ⓝ	8.50	
<u>Hot dishes</u>		
✓ Mountain-style ravioli , ricotta and swiss herb filling savoy cabbage, liquefied sage butter	14.00	25.00
✓ Old local receipt „valley Cholera“ puff pastry, potatoes, apples, leek, local cheese	13.50	25.00
From the south border of Switzerland to Italy <u>unique in Zermatt</u> Ascona, Ticino, organic farming Risotto-Rice „Terreni alla Maggia“		
✓ spiced up by italian parmesan cheese	14.00	22.00
✓ added tomatoes, pine nuts, rocket	15.00	24.00
✓ added saffron	16.00	28.00
Optional Black Tiger Gambas 3 pieces or 5 pieces	6.00	10.00
✓ dishes without meat or fish		
Ⓝ lactose-free is possible / we please for a short information		
* not to order as single dish		



Main courses

- Ⓢ **Very tender 22 hours braised roast of veal** 34.00
with marjoram red wine jus and handmade mashed potatoes
- Braised veal shank „Cremolata-style“** 37.00
stewed vegetables and corn polenta
- Lamb's loin, grissini-crust** 39.00
clear gravy, home made potatoes au gratin, vegetables
- Steak Valais-style 200 gr / 7.05oz.** 31.00
tomatoes, garden herbs, swiss-raclette cheese, vegetables
- Black Angus tenderloin 180gr. / 6.35oz** 49.00
clear jus on chocolate grand-cru taste, vegetables and mashed potatoes
- Veal escalope „Paillard“ natural** 39.00
Salt grains from Himalaya mountains, olive oil, parmesan risotto

Fish dishes

- Pikeperch fillet „mediterranean art“** 34.00
tomatoes, garlic, onions, small artichokes
pine nuts and herbs, served with galette of rice,
- Ⓢ **Sea bass filet from natural longline fishing** 36.00
saffron Bouillabaisse, handmade lemon mashed-potatoes

Desserts

Ambiance triologie for your love life, no peca-dillo!	11.00
Ⓢ Chef's dream home made apricot compote, double cream, apricot sorbet devilish mountain water	14.00
chocolate mousse grand cru 68% Bolivia Ambiance home made by chef Alain from Felchlin swiss chocolate maker, the Mercedes under the swiss chocolates	14.00
Cheese selection from Zermatt and next valley	14.50
daily catch of a sweetnes get inspired from our daily composition of a sweet temptation	8.00
Swiss ice cream and sorbets	
Vanilla / strawberry / chocolate / lemon sorbet / apricot sorbet	
each sFr. 3.00	
incl. whipped cream sFr. 1.20	



give us your best Zermatt pic
 #ambiance_zermatt