



## Menu Creativ

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

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

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

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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
<b>Hot soups</b>		
✓ 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	
<b>Hot dishes</b>		
✓ 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
<b>From the south border of Switzerland to Italy <u>unique in Zermatt</u> Ascona, Ticino, organic farming Risotto-Rice „Terreni alla Maggia“</b>		
✓ 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

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- Ⓢ **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

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- 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**

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**Ambiance triologie for your love life, no peca-dillo!** 11.00

Ⓢ **Chef's dream** 14.00  
**home made apricot compote, double cream,  
 apricot sorbet devilish mountain water**

**chocolate mousse grand cru 68% Bolivia** 14.00  
**Ambiance home made by chef Alain  
 from Felchlin swiss chocolate maker,  
 the Mercedes under the swiss chocolates**

**Cheese selection from Zermatt and next valley** 14.50

**daily catch of a sweetnes** 8.00  
**get inspired from our daily composition of a sweet temptation**

**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