



Banquet- and Menu recommendation summer season 2010

Dear guests

Our chef de cuisine Rico Nachtweih has created the following menu proposals for you. If you wish, you can compose your menu yourself as indicated on page 4 and 5 of these suggestions. We are also pleased to consider your personal wishes and the different seasons to create an individual menu for you and your guests.

Kindly advise the exact number of persons 24 hours beforehand. This number is definite and will be charged as a minimum.

All prices are inclusive 7.6% V.A.T



Menu 1

Summerly leaf salad with curry shrimps, avocado,
Valais apricot chutney and cress



Roast saddle of lamb on pine nuts Cous Cous,
mint yoghurt, aubergines and Raz el Hanout



Panna cotta with marinated summer berries

CHF 70.00

Menu 2

Carpaccio of Swiss filet of beef with marinated artichokes,
caramelized watermelon and Taggiasca olives



Glazed breast of guinea fowl with black rice,
aubergines and Piment d`Espilette



Summer berries in textures with
white chocolate and rose blossom

CHF 79.00

Menu 3

Vitello Tonnato with baked tuna fish tartar,
yellow tomatoes and grilled fennel



Bell pepper consommé with candied filet of lamb and thyme



Veal tenderloin cooked in orange oil with new potatoes,
grilled summer vegetables and rosemary



Terrine of wild berries with milk-caramel ice cream

CHF 92.00

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Grand Hotel Zermatterhof

Bahnhofstrasse 55, Postfach 14, CH-3920 Zermatt
T. +41 27 966 66 00, F. +41 27 966 66 99
info@zermatterhof.ch www.zermatterhof.ch





Menu 4

Carpaccio of Swiss filet of beef with marinated artichokes,
caramelized watermelon and Taggiasca olives



Grilled filet of tuna fish on Asia vegetable,
glass noodles and Wasabi



Roasted Swiss filet of beef with glazed Scampo,
sweet potato gratin and green asparagus



Panna cotta with marinated summer berries

CHF 100.00

Menu 5

Vitello Tonnato with baked tuna fish tartar,
yellow tomatoes and grilled fennel



Lobster foam soup perfumed with vanilla and lobster Wan Tan



Filet of Scottish salmon cooked in olive oil
with mustard, rutabaga and parsley



Veal tenderloin cooked in orange oil with new potatoes,
grilled summer vegetables and rosemary



Terrine of wild berries with milk-caramel ice cream

CHF 110.00



Starters

Summerly leaf salad with curry shrimps, avocado, Valais apricot chutney and cress	CHF	15.00
Carpaccio of Swiss filet of beef with marinated artichokes, caramelized watermelon and Taggiasca olives	CHF	22.00
Vitello Tonnato with baked tuna fish tartar, yellow tomatoes and grilled fennel	CHF	24.00

Soups

Fennel vichyssoise with sour cream and baked scallop	CHF	16.00
Bell pepper consommé with candied filet of lamb and thyme	CHF	15.00
Lobster foam soup perfumed with vanilla and lobster Wan Tan	CHF	16.00

Intermediate course

Pumpkin gnocchi with chicken, Chorizo, leaf spinach and pine nuts	CHF	22.00
Fussili with rocket pesto, artichokes, dried tomatoes, Pecorino and Taggiasca olives	CHF	22.00
Parsley risotto with roasted mushrooms Gorgonzola, nuts and tomatoes	CHF	19.00



Fish

(Intermediate course / Main course)

Grilled sea bass on lime-potato puree, fennel and avocado	CHF	24.00 / 52.00
Grilled filet of tuna fish on Asia vegetable, glass noodles and Wasabi	CHF	25.00 / 55.00
Filet of Scottish salmon cooked in olive oil with mustard, rutabaga and parsley	CHF	20.00 / 46.00

Meat

Veal tenderloin cooked in orange oil with new potatoes, grilled summer vegetables and rosemary	CHF	54.00
Roasted filet of beef with glazed Scampo, sweet potato gratin and green asparagus	CHF	55.00
Roasted saddle of lamb on pine nuts Cous Cous, mint yoghurt, aubergines and Raz el Hanout	CHF	51.00
Glazed breast of guinea fowl with black rice, aubergines and Piment d`Espilette	CHF	50.00

Dessert

Summer berries in textures with white chocolate and rose blossom	CHF	17.00
Terrine of wild berries with milk-caramel ice cream	CHF	16.00
Ginger-pear sherbet with sesame brittle	CHF	14.00
Panna cotta with marinated summer berries	CHF	12.00