

LUSI

BRASSERIE ZERMATTERHOF

LUSI CLASSICS

HOME-MADE TERRINE OF FOIE GRAS	1/2	28.00
<i>with apricot chutney and saffron brioche</i>	1/1	42.00
GRATINATED GOAT'S CHEESE	1/2	18.00
<i>with rocket, honey and walnuts</i>	1/1	27.00
SALADE NIÇOISE	1/2	24.00
<i>with tuna, green beans, tomatoes, egg and olives</i>	1/1	36.00
TÊTE DE VEAU	1/2	20.00
<i>with mesclun salad with a vinaigrette dressing</i>	1/1	30.00
TRIPE	1/2	22.00
<i>with a tomato sauce with chorizo and smoked eel</i>	1/1	33.00
PLIN DE RACLETTE	1/2	24.00
<i>with a white wine sauce, dried meat and rye bread</i>	1/1	36.00

TARTE FLAMBÉE

LORRAINE	21.00
<i>with bacon, sour cream, spring onions and grated cheese</i>	
ITALY (vegetarian)	21.00
<i>with tomato, mozzarella, olives, pesto and rocket</i>	
VALAIS	26.00
<i>with sour cream, spring onions, goat's cheese, honey, black pepper and dried meat</i>	
SCOTLAND	26.00
<i>with smoked salmon, salmon roe, horseradish, sour cream, spring onions and grated cheese</i>	

SOUPS

TOMATO SOUP	14.00
<i>with cream and basil pesto</i>	
FRENCH ONION SOUP	14.00
<i>with cheese croutons</i>	
CHILLED CUCUMBER AND YOGHURT SOUP	14.00
<i>with smoked salmon and hazelnuts</i>	

DESSERT

FRESH GARDEN BERRIES	18.00	SORBET VALAISAN	14.00
<i>with yoghurt ice cream</i>		<i>apricot sorbet with abricotine</i>	
CHOCOLATE MOUSSE	14.00	SORBET WILLIAMINE	14.00
<i>with a white Toblerone sauce and morello cherries</i>		<i>pear sorbet with Williamine</i>	
PROFITEROLES SUCHARD	14.00	CHOCOLATE SUNDAE	14.00
<i>cream puffs with chocolate cream</i>		<i>vanilla ice cream with warm chocolate sauce</i>	
CRÈME BRÛLÉE	14.00	ICE-CREAM COFFEE	14.00
<i>with a raspberry sorbet</i>		<i>white coffee ice cream with coffee and whipped cream</i>	

MEAT

FILLET OF BEEF	180g	56.00
<i>with hay butter, rosemary potatoes and vegetables of the day</i>		
VEAL STEAK	150g	48.00
<i>with a chanterelle sauce and rosemary potatoes and vegetables of the day</i>		
COQ AU VIN BLANC		39.00
<i>with croutons, lardons and celery mousseline</i>		
HAMBURGER WITH FRENCH FRIES		28.00
CHEESEBURGER WITH FRENCH FRIES		30.00
CLUB SANDWICH		32.00
<i>with chicken breast, egg, bacon, tomatoes, cocktail sauce and french fries</i>		

TATAR

TRADITIONAL BEEF TATAR	100g	28.00
<i>with beef fillet, with toast and butter</i>	180g	42.00
TRADITIONAL BEEF TATAR COOKED AU GRATIN WITH HAY-FED BUTTER	100g	30.00
<i>with beef fillet, with toast and butter</i>	180g	45.00

FISH

FILLET OF GILT-HEAD BREAM	28.00
<i>with artichoke and vegetable stock</i>	42.00
BLACK TIGER PRAWNS	28.00
<i>with a red curry sauce and flavoured rice</i>	42.00

Meat declaration: beef/Australia* and Switzerland, veal/Switzerland, chicken/Switzerland, duck/France, pork/Switzerland

Fish declaration: hot-smoked salmon/Norway, smoked salmon/Scotland, zander/Estonia, tuna/Philippines, lobster/Canada, smoked eel/the Netherlands

* May have been produced using hormonal and/or non-hormonal performance enhancers such as antibiotics.

Unless specified, we serve Swiss meat. Please ask our staff if you have any questions about food allergies or intolerances, or the amount of alcohol in our beverages.

All prices in Swiss Francs incl. VAT. Euro prices are converted using our daily exchange rate. Change will be given in CHF only.

CHEESE PLATE

WITH QUINCE JAM AND FRUITCAKE

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