

Mazot Bermatt



THE MENU

OPEN DAILY
4PM - OAM
KITCHEN
FROM 6PM - 10PM

STARTERS

Burrata marinated tomatoes toast	Y	16
Cholera salad yoghurt mustard	Y	16
Sweet potato chips with dip sauce	Y	14
Duo Empanadas llajua sauce		18
Valaisan plate		21
Dried meat raw ham salami ham parma style gruyère cheese	big	27
Green leaf salad	Y	9
Mixed salad	Y	14


CHEESE FONDUES

Fondue nature	Y	28
Fondue with truffle oil	Y	36
Fondue with dried tomatoes	Y	32
Fondue with herbs	Y	32
Fondue with sausage cubes with potatoes and/or bread		34

DESSERTS

Cheesecake with berries	14
Tiramisu with pistachio	14
Flan with « Dulce de leche »	14
Brownie choco-chips salted caramel ice	14

FROM THE GRILL



Fillet of beef	52
Dry Aged Rib Eye 250g	54
Fillet of deer	48
Lamb rack	54
Chicken breast	38
Porc steak	42
Norwegian salmon grilled on the skin	44
Mix grill plate from 2 persons	p.p 56

Always with grilled vegetables & one side dish
Sweet potato fries | French fries
Rice | Spaghetti | Corn cob

MAIN DISHES

Teriyaki Tofu rice vegetables	Y	26
Gnocchi peper cream tomato-stracciatella	Y	28
Spaghetti tomato sauce basil	Y	25
Falafel sweet potato fries baba ganoush	Y	26
Cannelloni spinach & ricotta bechamel sauce	Y	28



Ice cream flavour	per scoop	4.5
Hazelnut Yoghurt Pistachio		
Caramel Fleur de Sel Chocolate Vanilla		
Swiss breakfast (Ovo)		
Sorbets		
Apricot Plums Lemon		
Surcharge for cream		1.5
Surcharge with a shot		2.5

All prices are in CHF including VAT & a smile

vegetarian dish Y