Mazot Zermatt



OPEN

THURSDAY – TUESDAY 4PM – OAM KITCHEN FROM 6PM – 10PM

STARTERS		FROM THE GRILL	
Burrata tomatoes basil pesto	V 16	Fillet of beef	52
Soup of the day	12	Dry Aged Rib Eye	54
Beetroot carpaccio goat's cheese hor	ney V 18	Beef entrecôte	48
Valaisan plate	21	Lamb Rack	54
Dried meat Raw ham bi Sausage ham mountain cheese sliced ch	9	Corn-fed chicken breast	38
Green leaf salad	V 9	Pork cutlet	42
Mixed salad	¥ 14	Norwegian salmon grilled on the skin	42
wixed Salad	₩ 1 -1	Mix grill plate from 2 persons p.P	56
CHEESE FONDUES		Always with grilled vegetables and a choice Wedges Sweet potato fries French Rice Tagliatelle Salad	
Fondue Nature	V 28	MAIN DISHES	
Fondue with truffle oil	Y 36	Vegetables curry rice	¥ 26
Fondue with dried tomatoes	¥ 32	Potato gnocchi Mushrooms	¥ 28
Fondue with sausage cubes	32	Tagliatelle tomatoes basil	V 25
with potatoes and/or bread		Grilled vegetables Sweet potato fries Fala	fel y 25
	DESSERTS	KALTE LUST	
Cheese cake of the day	14	Ice cream flavours per ball	4
Chocolate mousse	14	Hazelnut Yoghurt Pistachio Caramel Fleur de Sel Chocolate Vanilla Swiss broakfast (Ovo)	
Flan with « Dulce de Leche » crème frai	iche 14	Swiss breakfast (Ovo) Sorbets	
Brownie vanilla ice cream	14	Apricot Plums Lemon Surcharge for cream Surcharge with a shot	1.5 2.5