

Canapés

Roggenbrod with shavings of mountain cheese and wild nut and apricot chutney
Smoked trout roulade stuffed with fresh curd cheese and mountain herbs
Veal sweetbreads and morilles mushroom ragout
Smoked duck with mustard and maple dip
Warm baby new potatoes stuffed with confit of pork belly and Valais spiced apple sauce
Smoked venison sausage with sour myrtille marmalade
Hot smoked trout on pumpernickel with horseradish cream and red onion
Wild mushroom tartlets with black truffles
Grilled apple scented polenta with black pudding and spicy tomato jam
Veal tartare on toasted farmhouse bread with capers, shallots, parsley and crème fraiche
Carpaccio of beef with truffled mustard dressing and mature shaved cows cheese
Warm local goats cheese and fig tartlets
Inside-out sesame sushi with spicy prawns and avocado
Homemade terrine of foie gras on toasted brioche with sauternes jelly
Lobster tails on wild rice and citrus blini with saffron mayonnaise
Crostoni with lemon mascarpone, langoustine and artichokes
Seared salmon skewers with crème fraiche and spring onion dip
Tuna carpaccio with diced mango and wasabi mayonnaise
Horseradish scented seafood tempura

Amuse Bouches

Carpaccio of Venison with Lemon & Blackberry
Beetroot Cured Salmon with Cucumber Sorbet
Scallop & Morilles Mushroom Ragout with Truffled Black Olive Straws
Veal Tartare
Carrot & Orange Soup with Herbed Snails

Starters

Smooth White Asparagus Soup with Poached Egg and Black Truffle
Apple and Celeriac Cream with Sautéed Foie Gras
Porcini Mushroom Consommé with Roasted Rabbit
Lobster Salad with Lemon Mayonnaise and Spiced Tomato Jam
Scallop Carpaccio with Crispy 'Seaweed'
Pan fried Foie Gras with spiced ginger croutons and sour apple foam
Goats Cheese Soufflé with Honey and Thyme Roasted Figs

Fish Courses

Pan Fried Fillet of Seabass with Saffron Cream Sauce
Fillet of Red Mullet on Roasted Cherry Tomato Tartlet
Scallop and Black Pudding on Goats Cheese and Basil Blinis with Perrier Jouët Champagne Froth
Grilled Langouste with Sundried Tomato and Herb Butter
Home-cured local river trout with mountain flower honey and sour apple dressing on Zermatt roggenbrod

Main Courses

Veal Fillet on Truffle Purée with Spinach and Asparagus and Morilles Mushroom Sauce

Braised Rabbit from the Valais with White Wine, Onions, Capers, Celeriac Purée, Courgettes and Haricot Verts

Venison Fillet on Parsnip Purée with Sweet Potato Dauphinoise, Spinach and Balsamic Braised Red Onion with Blackberry Jus

Roasted Fillet of Beef with Swede and Carrot Purée, Red Cabbage, Tartiflette Potatoes and Red Wine Jus

Lamb Cutlets on a Prune and Shallot Potato Rösti, Roasted Pumpkin and Curly Kale

Cheese Course (Before or after desert)

Selection of local cheeses from Zermatt with Homemade Chutneys

Twice Baked Vacherin Soufflé

Goats Cheese and Balsamic Strawberry Tartlet

Whole Vacherin Baked in the Oven until gooey with Olive Crackers and a Fig and Apricotine Purée

Brie de Meaux wrapped in Strudel Pastry, Pan-fried and served with a Myrtle Berry Compote

Fresh Cows Cheese with Dried Apricots from the Valais

Pre Dessert

Local Apricot Sorbet Drowned in Apricotine

Baby Pears Soaked in Local Pear Liqueur

Pineapple Snow topped with Tarragon Froth

Lime Marinated Mango with Ginger Sorbet

Green Valais Apple Sorbet with Basil and Black pepper Froth

Wild Mint and Eidelweiss Crème Brulée

Dessert

Passion Fruit Soufflé

White and Dark Chocolate Mousse Layered with Marinated Cherries

Chocolate Crème Brulée with White Chocolate Ice Cream

Classic Ile Flotante

Gooey, Crunchy Meringues with Mango Sorbet, Chantilly, Raspberry and Passion Fruit Coulis

Pistacchio Crème Brulée with Pistacchio and Apricot Baklava

Swiss Dark Chocolate Fondant with Valais Apricot and Wild Hazelnut Parfait

Homemade Chocolates, Fudge, Biscotti, etc. with Coffee