

ALPINE CUISINE IN WINTER

Appetizer

- Salad from the buffet 12/17
- Pumpkin soup 10
with pumpkin seed oil (vegan)
- Barley soup with Valais dried meat 10
- Beef tartare "Jägerhof" 19/29
- Soup of the day 9

Spaghetti

- Napoli 19
- Bolognese 24
- Porcini mushrooms in cream sauce 27

Couscous and Curry

- Couscous with fresh vegetables and ginger chutney (vegan) 25
- Chickpea curry with rice (vegan) 25
- Fish curry (perch) with vegetables and rice 30
- Lamb curry with rice 32

Dessert

- Apricot cake with vanilla ice cream 12
- Chocolate cake 12
with vanilla ice cream
- Coupe Valaisanne 10
- Ice cream selection per scoop 3
Vanilla/chocolate/strawberry

Game recommendations

- Venison chop with cranberry sauce, red cabbage, Brussels sprouts, chestnuts and spaetzli 39
Half board supplement 15
- Wild pepper with wild side dishes 36
red cabbage, Brussels sprouts and chestnuts and spaetzli
Half board supplement 15
- Wild plate without meat 26

Swiss specialties

- Rösti Jägerhof with ham, cheese and egg 25
- Valais cheese slice with ham and egg 23
- Cheese fondue with bread and potatoes 26
Moitié-Moitié

Classics

- Valais cordon bleu 36
of pork stuffed with mountain and soft cheese and French fries
Half board supplement 8
- Beef entrecote with herb butter and chips 44
Half board supplement 15



Prices incl. 7.7% value added tax in Swiss francs.
(From 01.01.24 the value added tax is 8.1%).
We will be happy to advise you on allergies and intolerances.
Origin of meat/fish: on request

jaegerhofzermatt.ch