

vis-à-vis

The vis-à-vis restaurant offers an authentic Valais lunch experience

based on the very best locally and sustainably sourced ingredients the region has to offer. Enjoy the view of 29 four-thousand-metre peaks with a selection of dishes that complement the natural beauty of the Alps.

Meat and fish declaration: unless otherwise specified, we use Swiss meat and fish which is locally and sustainably sourced. Disclaimer regarding food labelling: the labels refer to the main ingredients in each dish.

The kitchen is open from 11:30 to 15:00



Starters



Salads and Cold Starters

CHF 1/2 CHF 1

📍 Salad bowl "Gornergrat" with cherry tomatoes, cucumber, mountain herb croutons and kernels	15.00	21.00
- with perch skewer		+21.00
Dressing: apricot, Italian, French		
Beef tatar with dried egg yolk, pickled vegetables, onion, and mayonnaise	26.00	39.00
- with French fries		+6.00
Smoked Swiss salmon trout with salad, seasonal vegetables and egg		28.00

Starters



Valais Specialities

CHF

Valais Platter with rye bread PDO, dried beef PGD, raw ham PGD, dried bacon PDG, home-made sausage, Stafelalp cheese and apricot chutney



3095

36.50



Soups

CHF

Garlic soup in herb bread

16.50

👉 - with Stafelalp cheese and dried meat PDG

21.50

Soup of the day

14.00

2695

Main Courses



Pasta and Vegetarian

- | | CHF |
|---|-------|
| ☑ Valais Plin filled with Riffelalp cheese and Stafelalp cheese sauce | 36.00 |
| ☑ Tagliatelle with tomato sauce, basil and Sbrinz | 29.50 |
| ☑ Cholera with herb salad | 29.50 |



Meat Specialities

- | | CHF |
|--|-------|
| Pork belly braised for 16 hours, with apple, cabbage and roasted onions on Calvados-Sauce | 29.50 |
| Beef entrecôte with seasonal vegetables, layered potatoes and jus | 52.50 |
| Cordon bleu of pork from the Napf with Valais raw ham, mountain cheese, seasonal vegetables and French fries | 39.50 |

Main Courses



Fish from the Valais

CHF

Fried Valais perch with sauerkraut, celeriac and apple beurre blanc 36.50



Typical Swiss Specialities

CHF

📍 Plain Rösti 16.00

Rösti "Monte Rosa" with ham, tomatoes, Stafelalp cheese and fried egg 24.50

Rösti with fried veal sausage and onion sauce 23.90

Valais Cheese Dishes



Cheese Fondue (served with bread and potatoes)

		CHF
📍 Fondue plain	per person	29.50
📍 Fondue with mountain herbs	per person	31.50
📍 Fondue with tomatoes	per person	31.50
Fondue 3100 with boletus mushrooms, onions and bacon	per person	36.50

Desserts



Sweets

- | | CHF |
|---|-------|
| ☑ Toblerone variation | 18.50 |
| ☑ Warm apple strudel with vanilla sauce | 14.50 |

Ice-creams and Sorbets

- | | CHF |
|--|-------|
| ☑ Apricot, lemon or raspberry sorbet with corresponding schnaps | 13.90 |
| ☑ Ice-coffee "Kulm" | 10.50 |
| - with home schnaps | 14.50 |
| ☑ Ice-creams: vanilla, strawberry, chocolate, coffee, dulce de leche per scoop | 4.50 |
| ☑ Sorbets: apricot, lemon, raspberry per scoop | 4.50 |
| - with whipped cream | +1.50 |