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SEMINARS, CONFERENCES AT THE MATTERHORN TESTCENTER ZERMATT



Day delegate package:

Welcome coffee
Mineral water in the seminar room
2 coffee breaks
3-course business lunch or buffet selection
Soft drinks, mineral water, coffee and tea during lunch

without business lunch or buffet p. person 80.00
with buffet selection p. person 120.00
with business lunch p. person 135.00

Half-day package:

Welcome coffee
Mineral water in the seminar room
1 coffee break
3-course business lunch or buffet selection
Soft drinks, mineral water, coffee and tea during lunch

without business lunch or buffet p. person 52.00
with buffet selection p. person 92.00
with buffet selection p. person 107.00

Coffee break/s in the foyer, in good weather on the (terrace) or in the ICE Pizzeria.
With orange juice, mineral water, tea, coffee, croissants, cake and fresh fruit

COFFEE BREAKS



Coffee break
Coffee, tea, fruit juice, croissants, sandwiches per person 18.00

Coffee break
Coffee, tea, fruit juice, croissants, sandwiches
Fruit basket with seasonal fruits per person per Person 25.00

Coffee break
Coffee, tea, fruit juice, homemade cake, and brownies
Fruit basket with seasonal fruit per person per Person 30.00

Croissants	per person	1.50
Nut croissants	per person	3.50
Fruit basket	per basket	35.00
Muesli bar	per bar	3.00
Various sandwiches	à	7.50

APERITIF PACKAGES (FROM 10 PEOPLE)

Aperitif suggestions:

<p>Zermatter Aperitif Matterhorn Paradise (served on a wooden board)</p> <p>Aperitif mix Alpine-Mediterranean (Sausages, bacon, spinach, peperoni, olives and rosemary) Zermatter rye chips Walnuts Cherry tomatoes, dried fruit</p>	p.p	14.00
<p>Aperitif wreath Matterhorn</p> <p>Valais mountain guide (semi-hard cheese) Valais cured ham IGP Valais rye bread Mini artichokes in oil Cherry tomatoes Garnished with rosemary skewers</p>	p.p	26.00
<p>Valais aperitif plate</p> <p>Valais dried meat IGP Valais cured ham IGP Zermatter sausage Valais Raclette IGP Valais rye bread IGP Pickled gherkins, silver onions, tomatoes, butter</p>	p.p	36.00
<p>Prato Borni</p> <p>Zermatt Riffelberg cheese Valais dried meat IGP Valais cured ham IGP Valais dry-cured ham IGP Valais rye bread Garnished with grapes, Valais apples and pears, walnuts</p>	p.p	34.00
<p>Dried meat platter</p> <p>Valais dried meat IGP Rye bread IGP Grapes, dried fruit, butter</p>	p.p	30.00

APERITIFS THAT CAN BE INDIVIDUALLY TAILORED TO YOUR NEEDS

Appetizers

Rye bread with Ziger cream cheese, dried meat chip, beetroot	per piece	6.00
Rye bread, Raclette cheese, bacon chips	per piece	5.00
Valais cheese and dried meat IGP	per piece	5.00
Valais cheese and cured ham IGP	per piece	5.00
Valais Raclette AOP	per piece	5.00
Dried meat tartare 50g	per portion	14.00
Tartar of perch fillet 75g	per portion	17.00
Ham croissants	per piece	6.00
Ziger cheese on white bread, radishes	per piece	3.50

Desserts

Panna cotta with apricots	per portion	12.00
Parfait with Valais abricotine	per portion	8.00
Plum cake	per piece	7.00
Carrot cake	per piece	6.50
Chocolate cake	per piece	6.50
Valais cholera	per piece	7.00

SANDWICHES

Raw ham	7.50
Valais dried meat	7.50
Salami	7.50
Smoked salmon	7.50
Zermatt Staffalp cheese	7.50
Ziger cheese	7.50
Tomato-Mozzarella	7.50

All our sandwiches are buttered and served with garnish.
From 5 pcs. per variety.

MENU SUGGESTIONS

SALAD

Green salad with tomatoes, cucumber and croutons, dressing of your choice	10.50
Mixed salad, various dressed salads according to the season	12.90
Rocket salad, olive oil and balsamic, parmesan, cherry tomatoes	14.50

COLD STARTERS

Valais dried meat with cream cheese	19.90
Finely sliced beef carpaccio with parmesan	18.90
Tomatoes with buffalo mozzarella and basil	16.90
Valais plate Valais dried meat, house sausage, Zermatt mountain cheese, rye bread	25.90

WARM STARTERS

Penne with gamberoni courgette curry and cream	34.90
Penne with seafood	29.50
Risotto Milanese with saffron and scampi	26.00
Risotto with porcini mushrooms	18.00

SOUPS

Beef broth	10.90
Minestrone	13.90
Tomato soup with basil	14.90
Goulash soup	11.90
Vegetable soup	12.90

MAIN COURSES

Rump steak with pepper sauce, French fries and vegetables	29.90
Picatta di Pollo with vegetables and spaghetti Napoli	39.90
Cream schnitzel with penne and vegetables	20.90
Spaghetti Bolognese / Carbonara	24.90
Shish kebab with baked potato	29.90
Curry rice with chicken / pork / vegetables	19.90
Papardelle with saffron sauce and scampi	29.90
Homemade lasagne	28.90
Rösti Nature	15.90
Rösti with salmon	21.90

DESSERT

Homemade Tiramisu	11.90
Mousse au Toblerone	10.90
Homemade cake	9.50
Apple strudel with vanilla sauce	9.00
Brownie	4.00

BUSINESS BUFFET

SOUPS

Soup of the day
Goulash soup
Consommé
Minestrone
Vegetable stew

SALADS

Various salads at out buffet

VALAIS SPECIALITIES

Valais plate
Sliced cheese plate
Dried meat plate

RÖSTI

Rösti Nature
Rösti with fried egg
Rösti with bacon and fried egg
Rösti with bacon
Rösti with cheese
Rösti with cheese and fried egg
Rösti with cheese and bacon
Rösti with cheese, bacon and fried egg
Rösti with salmon

PASTA

Plain Spaghetti
Spaghetti Napoli
Spaghetti Bolognese
Spaghetti Carbonara
Penne all`arrabbiata
Penne Pesto
Äpler-Magronen with apple puree

MEAT AND SAUSAGE

Side dishes:
Vegetables, penne, spaghetti, rice, Rösti, French fries, baked potatoes
Veal sausage
Veal sausage with onion sauce
Chicken Nuggets
Rump steak
Breaded pork cutlet
Chicken schnitzel
Hot dog

Shish kebabs
Hamburger
Chicken sweet & sour
Curry rice with chicken, pork, vegetables

DESSERT

Various fruit
Yoghurt
Bircher muesli
Various fruit tarts
Various cakes / tarts
Apple strudel with vanilla sauce
Berliner
Nut croissant
Muffin
Almond croissant
Brownie

Buffet per person 60.00
Soft drinks and coffee
included.

MENÜS

Menu 1

Minestrone
Homemade lasagne
Homemade Tiramisu

2-course menu 38.50
3-course menu 49.00

Menu 2

Green or mixed salad
Chicken Picata with vegetables and Spaghetti Napoli
Homemade cake

2-course menu 47.50
3-course menu 55.00

Menu 3

Goulash soup
Cream schnitzel with penne and vegetables
Homemade Tiramisu

2-course menu 47.50
3-course menu 58.50

Menu 4

Dried meat with cream cheese
Risotto Milanese with saffron and scampi
Fruit salad

2-course menu 53.00
3-course menu 61.00

Menu 5

Valais plate Valais dried meat, house sausage, cheese, rye bread
Rump steak with pepper sauce and French fries
Homemade cake

2-course menu 49.50
3-course menu 59.00

Menu 6

Tomatoes with buffalo mozzarella and basil
Papardelle with saffron sauce
Fruit salad

2-course menu 35.50
3-course menu 44.50

DRINKS MENU

Bottles

Valsler mineral water sparkling / still		5 dl 6.00
Rivella		5 dl 6.60
Apple spritzer		5 dl 6.60
Orange juice Michel		2 dl 4.90
Red Bull		2.5 dl 7.00
Powerade Orange		5 dl 6.50
Powerade Blue		5 dl 6.50
Kinley Tonic water		2 dl 4.70
Crodino		1 dl 4.70

By the glass

Zermatt water	3 dl 3.00	5 dl 5.00
Coca-Cola, Coca-Cola Light	3 dl 4.70	5 dl 6.60
Fanta, Sprite, Iced tea	3 dl 4.70	5 dl 6.60
Apple juice	3 dl 4.70	5 dl 6.60

Beer by the glass

Calanda / Calanda Panaché	3 dl 5.00	5 dl 7.00
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Bottled beer

Calanda Edelbräu	3.3 dl 5.00	
Erdinger alcohol free		5 d 17.00
Erdinger wheat beer		5 dl 8.20

Warm beverages

Coffee with cream	4.40
Coffee with milk	4.40
Espresso	4.40
Double Espresso	6.40
Cappuccino	4.90
Latte Macchiato	5.00
Coffee Mélange (with cream)	5.00
Milk warm / cold	3.50
Chocolate / Ovomaltine	4.90
Choco Mélange (with cream)	5.50
Various teas	4.40
Apple / rum punch	4.70

WINE LIST

Aperitif

Cynar / 16.5 Vol.-%	4 cl 7.00
Martini Bianco / Rosso 15.0 Vol.-%	4 cl 7.00
Campari / 23.0 Vol.-%	4 cl 7.00
Fernet Branca / 39.0 Vol.-%	4 cl 7.00
Ramazotti / 30.0 Vol.-%	4 cl 7.00
Appenzeller / 39.0 Vol.-%	4 cl 7.00
Aperol Spritz	10 cl 9.00

Wines by the glass

White wines & rosé wines

Pinot Grigio, Albino Armani	1 dl 7.00	2 dl 14.00
Roero Arneis, Ettore Germano	1 dl 6.00	2 dl 12.00
Fendant Primus Classicus, Cave Orsat	1 dl 6.00	2 dl 12.00
Dôle Blanche, Domaines Rouvinez	1 dl 6.00	2 dl 12.00

Red wines

Primitivo, Gran Sasso	1 dl 6.00	2 dl 12.00
Chianti Classico Bibbiano, Bibbiano	1 dl 7.00	2 dl 14.00
Pinot Noir Primus Classicus, Cave Orsat	1 dl 6.00	2 dl 12.00

Champagne

Bollinger	37.5 cl 60.00	75 cl 120.00
Dom Pérignon, Millésimé		75 cl 275.00

Prosecco

Prosecco Teresa Rizzi	75 cl 44.00
Brut de Chevaliers / Domaines Chevaliers	75 cl 68.00

White wines Valais, Switzerland

Fendant Primus Classicus / Cave Orsat Martigny	75 cl 39.00
Heida AOC (BIO) / Jean-René Germanier, Valais	75 cl 55.00
Fendant / Domaines Chevaliers	75 cl 48.00
Johannisberg / Domaines Chevaliers	75 cl 52.00
Petite Arvine Patrimoine / Domaines Chevaliers	75 cl 62.00

White wines Italy

Pinot Grigio Corvara Valdadige / Albino Armani, Veneto	75 cl 49.00
Roero Arneis / Ettore Germano, Piemont	75 cl 43.00

Rosé wines Switzerland

Dôle Blanche du Valais / Domaines Rouvinez, Sierre	75 cl 41.00
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Red wines Valais, Switzerland

Dôle de Sierre / Domaines Rouvinez, Sierre	75 cl 39.00
Dole de Chevaliers / Domaines Chevaliers	75 cl 46.00
Pinot Noir Primus Classicus / Cave Orsat, Martigny	75 cl 43.00
Pinot Noir de Salquenen / Domaines Chevaliers	75 cl 54.00
Syrah Réserve des Administrateurs AOC / Cave St. Pierre, Chamoson	75 cl 49.00
Sherpa Assemblage Rouge / Domaines Chevaliers	75 cl 62.00
Humagne Rouge Patrimoine / Domaines Chevaliers	75 cl 70.00
Barolo DOCG Vallo Vecchio / Barisi & cie, Piemonte	75 cl 59.00

Red wines Italy

Le Serre Nouve / dell'Ornellaia	75 cl 210.00
Le Volte/ Tenuta San Guido, Toscana	75 cl 65.00
Barbera d'Alba, Vigna di Pierin / Ada Nada, Piemont	75 cl 59.00
Guido Alberto/ Della Sassicaia	75 cl 87.00
Chianti Ruffino DOCG / Pontassieve, Toscana	75 cl 45.00
Tignanello / Antinori, Toscana	75 cl 140.00
Sassicaia / Tenuta San Guido, Toscana	75 cl 260.00
Primitivo / Gran Sasso, Farnese, Puglia	75 cl 38.00
Nero d'Avola Il Cigno / Il Cigno, Sicilia.	75 cl 39.00
Amarone di Valpolicella /Casa Vinicola Giuseppe Campagnola, Veneto	75 cl 99.00
Ripasso della Valpolicella / Albino Armani	75 cl 54.00

DIGESTIFS

Fruit brandies

Abricotine, Morand / 43.0 Vol.-%	2cl 7.00
Pflümüli, Original Willisauer / 37.5 Vol.-%	2 cl 7.00
Kirsch, Original Willisauer / 37.5 Vol.-%	2 cl 7.00
Williamine, Morand / 43.0 Vol.-%	2 cl 7.00
Calvados, Morin / 40.0 Vol.-%	2 cl 7.00
Limoncino/ 28.0 Vol.-%	2 cl 7.00

Grappa

Grappa Brunello, Villa Colonna / 43.0 Vol.-%	2 cl 9.00
Grappa di Moscato, Sandro Bottega / 38.0 Vol.-%	2 cl 9.00
Grappa Amarone, Villa Colonna / 38.0 Vol.-%	2 cl9.00
Grappa Invecchiata Barrique, Distillerie Berta / 43.0 Vol.-%	2 cl 10.00
Rémy Martin Cognac / 40.0 Vol.-%	2 cl 9.50

Meat declaration: beef/Australia* and Switzerland, veal/Switzerland, chicken/Switzerland

Fish declaration: smoked salmon/Norway

*May have been produced using hormonal and/or non-hormonal performance enhancers, such as antibiotics.

For allergens, please ask our staff members.

All prices in Swiss francs incl. VAT