



BARACCA ZERMATT

English Menu

All prices in CHF (including 8% VAT)

vEN-17-05-08.1



Dear people of Zermatt

Our specialities at Baracca Zermatt have always included the widely known (cheese) fondues and other exclusive delicacies from the Valais. This summer season we once again extended our menu for you. Beside creative Tatar variations, mouth-watering cordon bleus and burgers, selected producers from the Valais supply us with carefully chosen regional products. Pure Valais – just like you know us. And you, dear customers, know exactly who stands behind our quality products.

The interior of the Baracca Zermatt originates from the Zermatt-based artist Heinz Julen, who excels in blending both the magic of the mountainous village Zermatt and the passion and sensuality of his works of art into a spatial urban experience. Additionally, curiosities from past times found on the attics and deep down in the cellars of Zermatt adorn our cosy mountain chalet: skis and sledges from the days of Napoleon and postcards showing bygone times. Culinarily, the Baracca Zermatt crew is delighted to treat

you to authentic meals and exclusive products from Zermatt, the famous resort town in the beautiful Valais. The steaming and flavourful fondues starring our original Baracca Zermatt cheese blend are truly unique. This is why we will also serve our classic fondue during summer season, however, the remaining menu has been seasonally attuned to offer you the freshest of our local produce.

The cosy fireplace is lit at all times of the day and sets a peaceful ambiance in the Baracca Zermatt. We invite you to enjoy your aperitiv or digestive in the comfortable armchairs right in front of the fireplace, which will instantly shift you to the snug feeling of the mountainous village of Zermatt.

We are looking forward to welcoming you!

Your Baracca Zermatt chalet crew

Visit us online:

www.baraccazerstatt.ch/kloten



Silvan Zurbriggen

Silvan Zurbriggen, who lives in the Upper Valais, ranks among the most successful alpine ski racers of Switzerland in the past 15 years, who could always be counted on throughout his career.

The highlights of his career include the silver medal in the slalom at the world championships in 2003 at St. Moritz and the bronze medal at the 2010 Olympics in Vancouver. In addition, he won two World Cup finals and reached thirteen podium positions overall.

Already during his career as an alpine ski racer, Zurbriggen had devoted his free time to rear the unique Eringer cattle, which is a domestic breed of the Valais. "In the

beginning I was scared of the Eringer cows. They can be wild and impetuous." He firmly stands in for animal welfare and thus, with his cattle breeding, he invariably adheres to the strict requirements.

For the second time in a row we serve you the unique Eringer beef from the famous Eringer cattle endemic to the Valais. We are proud and delighted to once again take on Silvan Zurbriggen as an authentic meat supplier.

We invite you to join us this summer season 2017 for your very special culinary experience here at Baracca Zermatt.



Eringer Cattle

The Eringer cattle is a domestic breed that is particularly reared in the Valais and belongs to one of the smallest breeds of Europe. It is said that the breed's ancestors have been brought to this region by the Romans.

The old and small breed of Eringer cattle has a dark-red to brownish black fur and is muscled and strong. The tough fighting cows have a highly combative temperament, which is showcased in the traditional cow fights every spring.

These annual cow fights that originate in 1992 are different to the famous bullfights, since

injuries are very rare. The aim of the cow fight is to crown the undefeated cow as the “queen of the queens” and the new leader of the herd. The exciting duels held every spring attract a large audience of several thousand keen spectators.

There are five different categories in which 12 to 16 Eringer cows encounter each other. Every cow that has been defeated three times in a row is eliminated until only seven remain.

All of the seven then enter a subsequent round for the final fights to single out the victress of the cow fights.





Julen Tradition

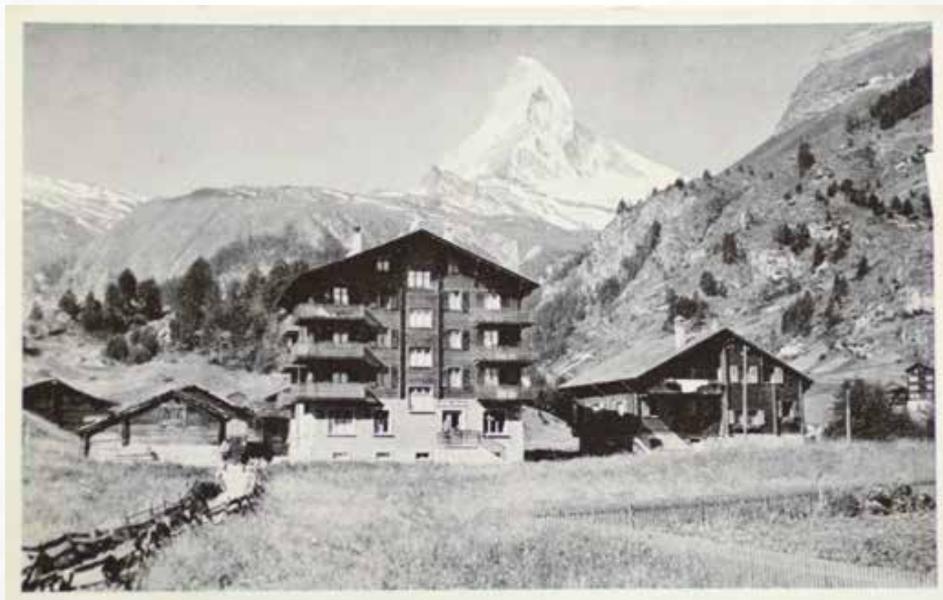
It all began over 100 years ago: Since 1910 as a boarding house and since 1937 as a hotel, the Julen family has maintained an extraordinary tradition with their Romantic hotel. This is now known as the «Julen Tradition».

The «Julen Tradition» combines nine gastronomic businesses owned by the Julen family. What comes first in each one of them is their guests' wellbeing. «Julen Tradition» means hotel business, catering trade, agriculture and family. Nowadays, Paul and Daniela Julen operate the enterprise together

with their son Paul-Marc and daughter-in-law Cindy. From the traditional hotel to the cosy mountain restaurant Stafelalp right up to the legendary Papperla Pub – the «Julen Tradition» offers something for everyone.

Every tradition entails obligations: And no one lives up to it quite like the Julen family does.

We are delighted to bring this unique tradition closer to you at Baracca Zermatt.



Hotel Julen 1937

Paul Julen's herd of black-faced sheep

"When the Alpine meadows of Zermatt are lush green, the mountain flowers are in full blossom and my sheep with their long wool, washed clean by the last summer storm, peacefully pasture in front of the snow-capped mountains, I am perfectly happy. This is home." – Paul Julen

Since 1972, Paul has been farming black-faced sheep and now owns – with 300 sheep – the world's largest breed of this strain. From June to October, the animals pass their time on the alps Hohweng, Hohbalm and above Stafelalp. All of these Alpine pastures lie over 2400 Meters above sea level: "Up there, our sheep can roam freely and are perfectly content", says Julen. In order that the sheep don't walk off – there are no fences on Julen's alps – they are fed with "Glück", a mixture

of salt and stale bread, which they get once a week at the exact same spot on a bed of stones.

Throughout the winter, the sheep are kept in a stable on the outskirts of the village of Zermatt, where Julen's guests and visitors can visit the animals and learn interesting things about this rare breed.

Besides the warm sheepskin and woollen blankets, the black-faced sheep's meat is a culinary delight and even is to the guests liking, who usually don't eat lamb meat.

You can now enjoy the exclusive black-faced sheep burger at Baracca Zermatt, after a recipe by "Schäferstube" in Zermatt.



Valperca – European perch breeding in Raron

In summer 2010, our lead buyer began his search for an extraordinary fish dish and discovered it in Raron, the home village of Baracca Zermatt's co-owner Rainer Maria Salzgeber.

The Egli (European perch) farm "Valperca" is situated in Raron, close to the new Lötschberg tunnel. The production is located in the former NEAT information centre with the breeding in a new building right next to it.

Fresh rock water is collected from the Lötschberg tunnel and then used to breed the Egli in a big basin at a water temperature of 18 to 20 degree Celsius – this is as fresh as it

gets! In 34 basins an average of 500'000 Egli fish are bred within 7 months.

In addition to the technically well-equipped and animal-friendly breeding, Valperca in Raron attaches great importance to hygiene and clean processing. The Egli filets from Raron are processed mechanically, but checked and refined manually.

Besides local catering trades, Valperca supplies selected venues in all of Switzerland.

You can now try the unique Lötschberg Egli filet at Baracca Zermatt, which is new and exclusive to our summer menu!



Meat specialties from the Valais

Pure Valais – this summer this claim not only applies to our cheese dishes but also the meat specialties at Baracca Zermatt.

With the Eringer beef and the lamb meat of the black-faced sheep, we present you two authentic products of the Valais und therewith vouch for a responsible and conscientious interaction with nature and handling of animals.

We are pleased that with Silvan Zurbriggen, Paul Julen, as well as Adam Arnold from the Simplon village and the butchery

“Ischi Metzg” from Raron we have found trustworthy producers from the Valais that support our commitment of supplying local and sustainable products from this beautiful region of Switzerland.

By ordering the Baracca Zermatt Tatar hat you can thoroughly enjoy our meat specialties from the Valais. We serve you delicate pieces of beef, veal, pork and chicken that you can grill your own over the hot coal of the Tatar hat.

A sociable experience and treat for your taste buds with the real Valais feeling.







BARACCA ZERMATT

English Menu





Starters

Salad “Baracca-Style”

Mixed lettuce and colourful vegetables, topped with a boiled and diced egg, crunchy bacon cubes and croutons, garnished with fresh herbs and served with our tasty, homemade Baracca dressing

14.00

✓ Caprese Salad

Market-fresh tomatoes served with tender Mozzarella cheese on a bed of crisp rocket salad, refined with basil pesto and balsamico di Modena

14.50

With Buffalo Mozzarella

+2.00

Salad “Fit & Fresh“

Our scrumptious “Baracca-Style“ salad topped with warm and tender chicken strips

17.00

Smoked Lötschberg Egli (European perch) filet

Our smoked Lötschberg Egli filet from the fish farm in Raron (VS) is topped with a delicate lingonberry-horseradish foam and served with a spring salad

23.50

Tatar

Eringer Beef Tartar

Prime Eringer beef from the Valais traditionally prepared and refined with our Baracca spice blend, served with toast and butter

VS 21.00

HG 31.50

Beef Jerky Tartar

Beef jerky from the Valais refined with crème fraiche and chives, served with toast and butter

VS 18.00

HG 28.50

Salmon Tartar

Norwegian smoked salmon, refined with crème fraiche and fresh herbs, served with toast and butter

VS 19.00

HG 29.50

✓ Vegan Tartar

Home-smoked tofu with carrots, refined with an Asian-style spice blend and sesame seeds, served with vegan toast and margarine

VS 17.00

HG 25.50





Fondue

Served with 300 g of our aromatic Whympet cheese, fresh bread and small potatoes.

✓ Classic

The original. You can't get more cheese than that!

29.00

✓ De Luxe

With truffles and champagne

36.00

✓ Alpine afterglow

With fresh chilies

31.00

Zermatt

With beef jerky from the Valais

33.00



Baracca Burger

Our burgers are stacked with crisp iceberg lettuce, bacon strips, fried onions, tomato and cucumber in a delicious bun, refined with our homemade Baracca sauce and served with crunchy Baracca fries

Eringer Beef Burger

Prime Eringer beef burger served in a fresh ciabatta bread 28.50

Eringer Cheeseburger

Prime Eringer beef burger with cheese, served in a fresh ciabatta bread 29.00

Premium Burger “Zermatt à la Zurbriggen”

First-grade entrecôte steak from Eringer beef reared by Silvan Zurbriggen, served in a fresh ciabatta bread 32.00

Valais Lamb Burger

Delicate lamb meat from Julen’s black-faced sheep, served in a fresh ciabatta bread 31.00
1 extra slice of Valais cheese + 2.00

Burgers with a twist ...

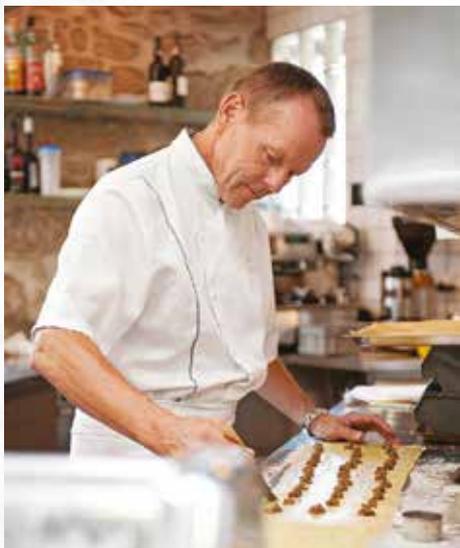
BBQ Burger

Delicious hand-pulled, slow cooked beef from the BBQ-smoker, refined with our homemade barbecue sauce in a delicious focaccia bread, served with coleslaw salad and crunchy Baracca fries 28.50

Vegetarian Burger

Delicate burger patty with chickpeas, tofu and vegetables stacked with crisp iceberg lettuce, fried onions, tomato and cucumber, served in a tasty white bun with a side of crispy Baracca fries 25.50

Hans-Peter Hussong – King of Ravioli



Hans-Peter Hussong was born in Saarland, Germany, and after training as a chef he moved to Switzerland at the age of 17. During his first years he alternated between the well-known restaurants «Schatzalp» in Davos, «Quellenhof» in Bad Ragaz and «Ascolago» in Ascona. This was followed by a detour to Berlin, where Hussong worked as a chef in the hotel «Palace», and a winter-season at Lenzerheide, in the swiss

alps. Afterwards, he has worked as the chef de cuisine at «Osteria Delea» in Losone for three years, where he met his future wife Ines as a work colleague. In 1990, he and Ines took over the restaurant «Wirtschaft zum Wiesengrund».

Bemedalled swiss chefs like Andreas Caminada or Nenad Mlinarevic have learnt their craft from Hans-Peter Hussong, chef of the year 2000. Hussong's cuisine has been awarded with 18 Gault-Millau points as well as with one Guide Michelin star. Furthermore, he is also famous for his unique, hand-crafted ravioli.

At Baracca Zermatt, we have welcomed Hans-Peter before as a guest, but now it is time to turn the tables – or, to be more precise, the ravioli. Hussong has created specially for us the unique «Eringer ravioli», which you can find exclusively on our «Altitude Flight»-menu. Of course, Hussong has also crafted a vegetarian ravioli that is equally as delicious.

Hans-Peter Hussong and Baracca Zermatt: This summer we have brought together two culinary worlds for you.



Baracca's Altitude Flight

Amuse-Bouche

A delicious surprise from our chef

Smoked Egli Filet

Our smoked Lötschberg Egli (European perch) filet from the the fish farm in Raron is topped with a delicate lingonberry-horseradish foam and served with a spring salad

Eringer Ravioli

Delicate ravioli filled with braised Eringer meat and refined with sage and homemade nut butter

Stuffed Apricots

... baked, and served with hazelnut ice cream and wild berries

69.00

V Vegetarian Altitude Flight

Amuse-Bouche

A delicious surprise from our chef

Carrot and Tofu Tartar

Home-smoked tofu with carrots, refined with an Asian-style spice blend and sesame seeds, served with vegan toast and margarine

Parsley Ravioli

Parsley ravioli filled with quark (curd made from raw milk) and eggplants and served on a flavourful tomato coulis

Stuffed Apricots

... baked, and served with hazelnut ice cream and wild berries

59.00



Baracca's Tatar hut, for a table of two or more

*With this special table BBQ in the shape of a Tatar hat you can barbeque a variety of marinated **prime pieces of veal, beef, ostrich and chicken** as well as scrumptious **sausages and bacon** over live coal. In the brim of the Tartar hat you can find crisp and gently cooked vegetables.*

*As a side we serve **Baracca fries** and **white rice** along with **delicious dips** and **mixed pickles**.*

*Per person (250 gr of meat and all-you-can-eat side dishes)
+ supplement of 100 gr meat*

*49.00
+12.00*

Baracca's «Valais-Style» Tatar hut, for a table of two or more

100% Valais: With the «Valais-Style» Tatar hat you are about to dive into one of the most beautiful mountain regions of Switzerland.

Enjoy exquisite pieces of beef, veal, pork and chicken, which selected producers from the Valais supply us with. Grill them yourself together with sausages and bacon over the hot coal of the Tatar hat while fresh vegetables are cooking in its brim.

As a side we serve our homemade Baracca French fries, rice, delicious dips and mixed pickles.

<i>Per person (250 gr of meat and all-you-can-eat side dishes)</i>	<i>58.00</i>
<i>+ supplement of 100 gr meat</i>	<i>+15.00</i>



Cordon Bleu

With all our cordon bleus we serve a side of seasonal vegetables and our crunchy Baracca fries

Baracca Classic

Filled with tasty mountain cheese from Zermatt (without ham) 38.50

Zermatt

Filled with our Raclette cheese and dry-cured ham 39.00

Deluxe

Filled with truffled Brie cheese and dry-cured ham 39.50

Alpine glow

Filled with our Raclette cheese and fiery chorizo 38.50



Main Courses

Eringer beef

180 gr of prime Eringer beef filet, grilled to perfection on the barbecue and served with homemade herb butter, mouth-watering Cornalin risotto and fresh market vegetables 48.00

Ostrich filet

200 gr of the most exquisite ostrich filet with a pepper-marinade, roasted à point and served with homemade herb butter, fresh market vegetables and our crunchy Baracca fries 37.00

Salmon filet

Poached salmon filet in a light chive sauce, served on a bed of creamy white wine risotto and fresh market vegetables 34.00

Lötschberg Rock water Egli (European perch) filet

Our Lötschberg Egli filet from the fish farm in Raron (VS) is sautéed to perfection and is served with a lemon sauce, spinach and a spring onion-risotto 39.00

Riz Casimir

Tender chicken strips in a mild and fruity curry sauce, served in a ring of rice with almonds 27.00

✓ Ravioli of the Alps

Delicate ravioli filled with mountain goat cheese, tossed in a thyme-walnut-butter 26.00

Children's Menu

Jungle-Nuggets or Fish Fingers

with a side of our tasty Baracca fries, served with ketchup and mayonnaise 10.00

Desserts

Strawberry trilogy

Three shades of red: Enjoy the sweet taste of strawberry in a warm strudel dough, in a sinful panna cotta and as a refreshing sorbet 13.00

Chocolate Cake

Our sinful chocolate cake, completed with sour cream ice cream and stewed wild berries 13.50

Cheesecake

Baracca-style cheesecake with raspberries 12.00

Iced Coffee

A summer's classic: nostalgically prepared as your grandma would! 10.50

Sorbet Colonel

The light choice: lemon sorbet with ice-chilled vodka 10.50

Sorbet Vieille Prune

The fruity choice: plum sorbet with Vieille Prune liqueur 10.50

Sorbet Baracca

The special choice: refreshing peppermint sorbet served with chocolate shavings and herbal schnapps 11.50

Children's Surprise in a Cow

Flavoursome vanilla ice cream served in our cute cow straight from the Alps! 7.50

Cool Choice

Ice cream flavours: Vanilla, chocolate, mocha, hazelnut, sour cream

1 scoop 3.80

Sorbet flavours: Lemon, plum, peppermint, strawberry

2 scoops 7.00

+ add whipped cream +1.50

Beverages

<i>Baracca Aqua</i>	<i>50cl / 100cl</i>	<i>5.00 / 9.00</i>
<i>Coca Cola, Coca Cola Zero</i>	<i>33cl</i>	<i>5.00</i>
<i>Ice Tea, Sprite</i>	<i>33cl</i>	<i>5.00</i>
<i>Schweppes Bitter Lemon, Schweppes Tonic</i>	<i>20cl</i>	<i>5.00</i>
<i>Shorley</i>	<i>33cl</i>	<i>5.00</i>
<i>Rivella rot, Rivella blau</i>	<i>33cl</i>	<i>5.00</i>
<i>Michel Orange Juice, Michel Tomato Juice</i>	<i>20cl</i>	<i>5.00</i>
<i>Smoothies</i>	<i>42cl</i>	<i>9.00</i>

Coffee / Tea

<i>Coffee, Espresso, Tea</i>		<i>4.50</i>
<i>Cappucino</i>		<i>5.50</i>
<i>Double Espresso</i>		<i>6.50</i>
<i>Latte Macchiato</i>		<i>6.00</i>

Beers

<i>Valaisanne Lager on tap</i>	<i>30cl / 50cl</i>	<i>5.00 / 7.00</i>
<i>Schneiders Weisse on tap</i>	<i>30cl / 50cl</i>	<i>6.00 / 8.00</i>
<i>Baracca Beer</i>	<i>33cl</i>	<i>5.00</i>
<i>Valaisanne Lager</i>	<i>33cl</i>	<i>5.00</i>
<i>Feldschlösschen Alkoholfrei (no alcohol)</i>	<i>33cl</i>	<i>5.00</i>

Opening Hours

Lunch hours *Monday - Friday, 11:30 am - 2:00 pm*

Dinner hours *Monday - Saturday, 5:30 pm - 11:00 pm*

On nice days we are open for you all afternoon!

Bookings

Phone *043 810 18 18*

E-Mail *kloten@baracca-zermatt.ch*

Web *baracca-zermatt.ch/kloten*

Declarations

<i>Beef, veal, pork and chicken</i>	<i>Switzerland</i>
<i>Ostrich</i>	<i>Germany, South Africa</i>
<i>Lamb</i>	<i>Switzerland</i>
<i>Egli (European perch)</i>	<i>Switzerland</i>
<i>Salmon</i>	<i>Norway, Scotland</i>
<i>Beef jerky</i>	<i>Switzerland</i>

