



English Menu

All prices in CHF (including 7.7% VAT) – v18-01.1

Dear Zermatter

In this winter season the cosy wooden chalet dating back to the beginning of last century is currently situated in the citypark right in the centre of Klotten. Our guests will be treated with tasty fondues and exclusive Valaisian specialties.

The furnishing of the Baracca Zermatt is designed by the artist Heinz Julen from Zermatt, who skilfully combines the magic of Zermatt with the passion and sensuality of his works of art producing a unique urban spatial experience. Moreover, the elegant chalet is furnished with curiosities straight from Zermatt's attics and cellars: skis and sledges from the days of Napoleon as well as photographs and postcards from the time when black-and-white photography was still the latest craze.

At the Baracca Zermatt, you will be regaled with authentic menus and products of Zermatt and the canton Wallis. Our specialties are the steaming fondues based on the original "Baracca Zermatt" cheese mixture.

In the midst of the chalet Baracca there is a snugly fireplace with a burning fire spreading pleasant warmth. Enjoying your aperitif or digestif on the comfortable Julen-furnishing lets you cast off any everyday stress immediately.

We are looking forward to your visit!

Your team of the Baracca Zermatt

Visit us online: www.baraccazerstatt.ch/klotten

Menu 'little Matterhorn'

CHF

Starter of your choice *'Zermatter Tavolata'*
Dried meat specialties served with marinated mushrooms and vegetables, mountain cheese, nuts, apricots, grapes and fresh bread from the Alps

Baracca Salad

Colorfully mixed salad greens and marinated vegetable salads with herbs, egg, bacon and bread croutons tossed with a delicious Baracca dressing

Cheese fondue of your choice *Classic – the original. You can't get more cheese than that!*
From the Valais – seasoned with tasty tomatoes

'Ricola' – blended with organic Swiss alpine herbs

'Morchel Matterhorn' – with finest morels and stripes of leek

Alpine afterglow – with fresh chilies

De Luxe – with truffles and champagne

Zermatter – with Valais dried meat

Dessert of your choice *Baracca Meringue*
... made of fluffy beaten egg whites with sugar, melt-in-your-mouth quality. Served with vanilla ice cream and whipped double cream

Deep-fried apple rings

... served with a fine cinnamon ice cream and vanilla sauce

A slice of chocolate truffle from Zermatt

... served warm with fresh double cream

'Toblerone' Parfait

... with "tipsy" apricots

Menu with Tavolata 62

Menu with salad 55

Menu De Luxe +6

Menu 'large Matterhorn'

CHF

Starter of your choice **'Zermatter Tavolata'**
Dried meat specialties served with marinated mushrooms and vegetables, mountain cheese, nuts, apricots, grapes and fresh bread from the Alps

Baracca Salad

Colorfully mixed salad greens and marinated vegetable salads with herbs, egg, bacon and bread croutons tossed with a delicious Baracca dressing

Main dish **Fondue Chinoise**

Fresh and tender thin slices of beef, veal, pork and chicken with crispy vegetables simmering in a bouillon of alpine herbs. As side dish we serve French fries, rice, delicious dips, vegetable pickles and fresh fruits.
We serve 250gr meat per person, side dishes All-you-can-eat.

Dessert of your choice **Baracca Meringue**
... made of fluffy beaten egg whites with sugar, melt-in-your-mouth quality. Served with vanilla ice cream and whipped double cream

Deep-fried apple rings

... served with a fine cinnamon ice cream and vanilla sauce

A slice of chocolate truffle from Zermatt

... served warm with fresh double cream

'Toblerone' Parfait

... with "tipsy" apricots

<i>Menu with Tavolata</i>	73
<i>Menu with salad</i>	66
<i>250gr meat, excluding pork</i>	+6
<i>Extra charge for additional meat 100 gr</i>	+9

Zermatt à la Carte

CHF

<i>'Zermatter Tavolata'</i>	<i>Dried meat specialties served with marinated mushrooms and vegetables, mountain cheese, nuts, apricots, grapes and fresh bread from the Alps</i>	<i>Starter</i>	<i>21</i>
		<i>Main</i>	<i>34</i>

<i>Baracca Salad</i>	<i>Colorfully mixed salad greens and marinated vegetable salads with herbs, egg, bacon and bread croutons tossed with a delicious Baracca dressing</i>	<i>Starter</i>	<i>14</i>
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*Cheese
Fondues* *Served with 300 g of our aromatic Whympfer cheese, fresh bread and small potatoes.*

Classic – the original. You can't get more cheese than that! *29*

From the Valais – seasoned with tasty tomatoes *31*

'Ricola' – blended with organic Swiss alpine herbs *32*

'Morchel Matterhorn' – with finest morels and stripes of leek *33*

Alpine afterglow – with fresh chilies *33*

De Luxe – with truffles and champagne *36*

Zermatter – with Valais dried meat *33*

Extra charge for additional 'Whympfer' cheese 100 gr *+8*

With a little drink of Kirsch *+3*

Zermatt à la Carte

CHF

Fondue Chinoise Fresh and tender thin slices of beef, veal, pork and chicken with crispy vegetables simmering in a bouillon of alpine herbs. As side dish we serve French fries, rice, delicious dips, vegetable pickles and fresh fruits.

250gr meat per person, side dishes All-you-can-eat 49
250gr meat, excluding pork +6
Extra charge for additional meat 100 gr +9

Baracca Baracca Meringue

Desserts ... made of fluffy beaten egg whites with sugar, melt-in-your-mouth quality. Served with vanilla ice cream and whipped double cream

normal serving	13
small serving	11

Deep-fried apple rings normal serving 14
... served with a fine cinnamon ice cream and vanilla sauce small serving 12

A slice of chocolate truffle from Zermatt normal serving 13
... served warm with fresh double cream small serving 11

'Toblerone' Parfait normal serving 14
... with "tipsy" Valais apricots small serving 12



Wine & Beverages



Wineyards in the Valais

Our selection of wines

Excellent quality and variety condensed to a close space, embedded in a fascinating alpine scenery - these are the features of Valais' wines.

Nowhere else in the world of wines are there as many regional types of grape, combined with such a characteristic climate and diverse landscape.

In the viniculture of the Valais dominate steep slopes, which were formed by various glaciers of the Alpine ridge. Although these slopes have to be laboriously cultivated by hand, the sun can be captured particularly well in this area. Therefore, the Valais has the best prerequisites for the emergence of spectacular wines.

We have selected the suitable wines of this old cultural landscape for you – created with passion by exceptional wine growers.

Exclusively for you: On the last page of every wine type's selection you find the finest of the Valais' top wines.

White Wine

CHF

Sélection **Baracca White Wine**
Baracca Beautiful and full-bodied Johannisberg, elegant white wine, ideal with Fondue. 70cl 49

Sélection **Heida**
Baracca An aromatic wine with a delicate bouquet composed of fresh fruits, enriched by the subtle flavour of hazelnut and pear. The complex and fresh mouth-feel has a long finish. 70cl 57

Jürg Biber **Heida Réserve**
Salgesch From the highest wine-growing area in Europe (1'100 m a.s.l.), amber yellow; spicy, intense bouquet with pronounced acidity. 75cl 69
150cl 138

Rachel Boven **Chardonnay**
Cave Ardévaz A grand wine with a deep aroma of fresh fruits. A complex and powerful variety with an exquisite palate. 70cl 57
Chamoson

Frédéric **Petite Arvine**
Dumoulin This extraordinary Valais' wine possesses a seductive bouquet of exotic fruit. A pure finish rounds off the palate's sprightly and fresh acidity. 75cl 59
L'Orpailleur
Sierre

CHF

White Wine

- Cave
Cordonier &
Lamon
Flanthey* **Cervino Blanc Assemblage**
*Eclectic assemblage of Chasselas, Johannisberg
and Petite Arvine, which reveals a nose of fresh
flowers, white peach and linden flowers and a
velvety smooth palate.* 70cl 55
- Rachel Boven
Cave Ardévaz
Chamoson* **Fendant de Chamoson**
*A delicate fruitiness is combined with floral
nuances. The spicy palate shows a crystalline
touch and leads to a fresh and complex finish.* 70cl 48
- Frédéric
Dumoulin
L'Orpailleur
Sierre* **Sauvignon Blanc**
*On the nose, this grape variety shows
characteristic notes of citrus, passionfruit as well
as boxtree. Very fruity and dense on the palate
with a dry and vibrant finish.* 75cl 59
- Domaine des
Muses
Sierre* **Petite Arvine «Tradition»**
*This dry and nervous Valais' white wine shows
flavours of glycine and grapefruit. The palate is
lush and subtly fruity, complemented by its
characteristic salty touch in the finish.* 75cl 71

Great Valais' White Wines

CHF

Domaine des Muses Sierre **«Euterpe» Séduction Blanche**
The great white assemblage of the “Domaine des Muses”, consisting of the oak-cask matured Petite Arvine and Humagne Blanc. It is one of the most famous white wines of the Valais. 75cl 82

Gérald Besse Martigny **Ermitage «Les Serpentes»**
“Les Serpentes” displays a complex bouquet with a great depth. The subtle touch of apricot and ripe quince in the nose is complemented with a velvety and supple palate and is harmonious throughout until its aromatic and clear finish. 75cl 77
150cl 154

Domaine Cornulus Savièse **Chenin Blanc «Clos de Mangold»**
Endemic to the Valais and very rare, this grape variety has assimilated well through time. The gypsum-lime grounds in Clos de Mangold impart the characteristic aroma of mandarin and saffron to this white rarity. Well-balanced; with a hint of tannin as well as an elegant and fruity palate and a luscious finish. This specialty wine matures in large amphoras. 75cl 79

Red Wine

CHF

Sélection **Baracca Red Wine**

Baracca

This rich wine is of a beautiful red colour and satisfies with a fruity nose of raspberries and cherries. It has an elegant mouth with harmoniously integrated tannins and is, thus, the ideal accompaniment to any meal.

70cl 49

Sélection **Merlot**

Baracca

A full-bodied and fruity Merlot with flavors of red and black berries. It is rather strong however it has a round taste with a touch of ivy.

70cl 61
150cl 129

Gérald Besse

Martigny

Diolinoir de Martigny

Rich bouquet of black fruits: blackberry, cherries. Also a spicy hint of liquorice. In the mouth powerful, spicy, meaty.

75cl 59

Frédéric

Dumoulin

L'Orpailleur

Uvrier

Syrah

Young and fresh, this Syrah displays a thick aroma of fruits, followed by a delicate bouquet of black berries and spices. The finish is long and lingering.

75cl 59

Jürg Biber

Salgesch

Malbec

This ruby-red and splendid wine shows a replete crispness and fruitiness with a nose of plums and figs. On the palate, a light taste of juicy tannins is completed by the jammy, berrylike fruit.

75cl 69

CHF

Red Wine

Jürg Biber
Salgesch

Humagne Rouge

This Humagne Rouge with a taste reminding of wild berries and spices wins one over with its fruit and length.

75cl 62

Serge Rob
Vétroz

Dôle de Vétroz

The Dôle is an assemblage made from Blauburgunder and Gamay. A palatable and delicate Dôle with a harmonious and a velvety taste of fruits on the palate. A good easy drinking wine suitable for every meal.

75cl 53

Cave
Cordonier &
Lamon
Flantbey

Cervino Rouge Assemblage

The aroma of this assemblage is characterised by spices like pepper, a floral touch as well as the fruitiness of elderberry and strawberry jam, with a full and intense development in the nose. The long finish of this multi-layered wine is topped off by a lingering aftertaste.

70cl 56

Domaine des
Muses
Sierre

Cornalin «Tradition»

Cornalin is a nearly extinct vine sort from the Valais, a “power pack” wine. This particular wine is an ideal company for heavy and spicy meals due to its slightly rustic character.

75cl 72

Great Valais' Red Wines

CHF

Jürg Biber
Salgesch

«Cuvée rouge No. 3» Barrique

A wine of international format. Complex nose of dark and forest fruits. Rich aroma and a full body in the mouth. Malbec Merlot, Cabernet Franc.

75cl 79
150cl 158

Jean-René
Germanier
Vétroz

Syrah «Cayas»

This dark red wine with purple reflexes has an intensive nose reminding of smoke, pepper and cherries. In the mouth it is fully bodied, strong and structured with fine tanning.

75cl 82

Pierre Robyr
Corin sur
Sierre

Merlot Réserve

A well-kept secret! Dense ruby purple, very intense, a fine mixture of ripe, dark berry fruits and wooden hints, smooth and velvet in the beginning and with a multi-layered and long lasting finale.

75cl 81

Frédéric
Dumoulin
L'Orpailleur
Uvrier

Cuvée de l'Orpailleur 15,5% vol

This cuvee is produced from part-dried Syrah and Cabernet Franc grapes, in the style of the Amarone wine. This massive wine shows an intense bouquet of fruit and spices, rounded off by a delicately sweet finish.

75cl 87

White wine by the glass

CHF

<i>Sélection</i>	<i>Baracca White Wine</i>		
<i>Baracca</i>	<i>Beautiful and full-bodied Johannisberg, elegant white wine, ideal with Fondue and Raclette.</i>	<i>10cl</i>	<i>8</i>
<i>Grand</i>	<i>Heida</i>		
<i>Métral</i>	<i>Aromatic and full-flavoured white wine with a spicy palate and a delectable minerality.</i>	<i>10cl</i>	<i>8</i>
<i>Provins</i>			
<i>Grand</i>	<i>Petite Arvine</i>		
<i>Métral</i>	<i>Lively and rich wine with a fruity bouquet and a focused finish.</i>	<i>10cl</i>	<i>9</i>
<i>Provins</i>			

Red wine by the glass

<i>Sélection</i>	<i>Baracca Red Wine</i>		
<i>Baracca</i>	<i>Beautiful red colour with a fruity nose of raspberries and cherries. It has an elegant mouth with harmoniously integrated tannins.</i>	<i>10cl</i>	<i>8</i>
<i>Grand</i>	<i>Cornalin</i>		
<i>Métral</i>	<i>Harmonious texture with a delicate touch of tannins and a soft and silky mouth-feel.</i>	<i>10cl</i>	<i>9</i>
<i>Provins</i>			
<i>Grand</i>	<i>Syrah</i>		
<i>Métral</i>	<i>Slightly peppery with an elegant, yet spicy palate.</i>	<i>10cl</i>	<i>9</i>
<i>Provins</i>			

White Wine and Sparkling

CHF

Riva di Rocca

Prosecco di Valdobbiadene

Pale straw colour, its restrained body and its distinctive fruity and floral nose. Green apple and peach harmonic and velvet taste and a tangy, refreshing yet mellow flavour.

75cl 54
by glass 9

Alperösli (with rose syrup) by glass 9

Perrier-Jouët

Grand Brut

The Grand Brut is gentle and elegant with a fresh and lively nose, combined with the subtle note of yellow fruit, cherry plum, vanilla and butter. On the palate, this brut is lively and round, which makes it a balanced champagne with a long finish.

75cl 89

*Moët &
Chandon*

Dom Pérignon Brut Millésimé

This bodied Champagne is full of life, with a fresh nose that dances through a spiral of aromas, blending hints of angelica, dried flowers, pineapple, coconut, cinnamon, cocoa and tobacco.

75cl 230

Liqueur & spirits

CHF

<i>Brandies</i>	<i>Apricot</i>	42%	2cl	9
<i>Sélection</i>	<i>Williams</i>	43%	2cl	9
<i>Baracca</i>	<i>Cherry</i>	45%	2cl	7
<i>Zermatt</i>	<i>Vieille Prune</i>	42%	2cl	9
	<i>'Härdöpfeler' (made of potatoes)</i>	43%	2cl	9
	<i>Grappolino</i>	43%	2cl	9
	<i>Marc Vieux (Grappa)</i>	43%	2cl	9

Exclusively bottled for Baracca Zermatt by selected small distilleries. Nature and fruit in their highest concentrated form.

<i>Spirits</i>	<i>'Willisauer Kirsch' (made of cherries)</i>	40%	2cl	5
	<i>Amaretto di Saronno Originale</i>	28%	4cl	8
	<i>Swiss Vodka XELLENT</i>	40%	4cl	11
	<i>Gin Bombay Sapphire</i>	37%	4cl	11
	<i>Havana Club Añejo 7 Años</i>	40%	4cl	11
	<i>Extra charge soft drink</i>			+3
<i>Apéritif</i>	<i>Martini Bianco</i>	15%	4cl	8
	<i>Campari</i>	23%	4cl	8
	<i>Ramazotti Amaro</i>	30%	4cl	8
	<i>Extra charge Soda / Orange Juice</i>			+3

Distilled beverages

CHF

<i>Breil Pur Ei dat nuot meglier...</i>	<i>Swiss-London Dry Gin</i>	45%	2cl	11
	<i>The unique formula of this premium and purely organic BREIL PUR London Dry Gin is kept a well-protected secret. So much we can give away: Hand-picked organic botanicals from Switzerland, like mountain-juniper, alpine roses and chocolate mint, provide the extraordinary basis for this gin-gem.</i>			
<i>Grappa Specialities</i>	<i>Grappa di Nebbiolo „Ciabot Mentin Ginestra“</i>	49%	2cl	10
	<i>This Trester originates from the famous Barolo site, Ciabot Mentin Cinestra from Clerico, Piemont.</i>			
<i>Grappa Specialities</i>	<i>Grappa di Barbera & Grignolino „Il Millin“ Jahrgang 1994</i>	43%	2cl	13
	<i>Brandy from organic Barbera and Grignolino vines from the Azienda Agricola Il Millin. Matured in small oak barrels. Harmonic, soft Grappa with a beautiful intensity.</i>			

Distilled beverages

CHF

Distillery Humbel	Humbels Quittenbrand Nr. 12 <i>A highly aromatic distillate with notes of quince jelly and honey. Spicy and peppery with a long-lasting harmonic finale.</i>	43%	2cl	10
Hubertus Vallendar	Hazelnut crème liqueur <i>Nougat and hazelnuts mixed in a new aggregate state. Chocolate spread in a liquid and high proof form. You will only spot the difference because of the missing color. This elegant brandy is an innovation on the market and is well known for its convincing flavour and long lasting taste.</i>	40%	2cl	9
Hubertus Vallendar	Roter Weinbergpfirsich (Red Wine Yard Peach) <i>Winning brandy by the distiller of the year 2012: Sparkling clean flavors with full and distinct notes of peach. Dense and full-bodied on the palate, with a harmonious and round sweetness.</i>	25%	2cl	9

Soda, Beer, Coffee & Tea

CHF

Beverages 'Ski water', cold or warm 25cl 3
by glass Raspberry lemonade

Baracca Aqua 50cl / 100cl 5 / 9

Ice Tea, Sprite 25cl 5

Bottled Coca Cola, Coca Cola Zero 33cl 5

Schweppes Bitter Lemon, Tonic 20cl 5

Orange Juice, Tomato Juice 20cl 5

Shorley, Rivella rot / blau 33cl 5

Beer Beer from the Valais 4,8% 33cl 5

Calanda Senza (non-alcoholic) 33cl 5

Hot Beverages Coffee, Espresso 4.5

Cappuccino 5.5

Latte Macchiato 6

Doppelter Espresso 6.5

Premium quality tea 4.5

Coffee Baracca-Cream 5.5

Coffee, plum liquor and whipped cream

'Ski water' with spirit 6

Raspberry lemonade and 'Kirsch'

Mulled Wine 6