



BARACCA ZERMATT

English Raclette Menu

All prices in CHF (including 7.7% VAT)

vEN-18-09-18.2

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

‘Zermatter Tavolata’

A platter of the finest dried meat and sausage specialties served with Antipasti Valaisanne, with marinated mushrooms and vegetables, snacks with original mountain cheese and fresh cheese, nuts, apricots, grapes and fresh bread from the Alps side 21.00
main 34.00

✓ 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

Salad “Fit & Fresh”

Our scrumptious “Baracca-Style” salad topped with warm and tender chicken strips 17.00

✓ Soup of the day

Please ask our staff for our chef’s daily creation 9.00



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

Salmon Tartar

Norwegian smoked salmon, refined with crème fraîche 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



Baracca Burgers

Our burgers are stacked with crisp iceberg lettuce, bacon strips, fried onions, tomato and cucumber in a delicious bun from Kloten-based bakery Fleischli, 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 Paul 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

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



Main Dishes

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

🍷 Ravioli of the Alps

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

26.00

Children's Menu

Jungle-Nuggets

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

10.00

Fish Fingers

Yummy fish fingers with a side of our tasty Baracca fries, served with ketchup and mayonnaise

10.00

Chicken Cordon Bleu

Tender chicken cordon bleu with a side of our tasty Baracca fries, served with ketchup and mayonnaise

10.00



Fondue

Enjoy one of the Baracca Classics: Served with 300 g of our aromatic Whymper cheese, fresh bread and small potatoes.

✓ Classic

... originally and typically spicy. You can't get more cheese than that! 29.00

✓ From the Valais

... seasoned with tasty tomatoes 31.00

✓ Alpine afterglow

... with fresh chilies 31.00

✓ De Luxe

... with truffles and champagne 36.00

Raclette Menu 'Gornergrat'

STARTER OF YOUR CHOICE

'Zermatter Tavolata'

A platter of the finest dried meat and sausage specialties served with Antipasti Valaisanne, with marinated mushrooms and vegetables, snacks with original mountain cheese and fresh cheese, nuts, apricots, grapes and fresh bread from the Alps

21.00

OR

Baracca Salad

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

14.00

MAIN DISH

Raclette all-you-can-eat

Choose between two special cheese varieties from the Valais: Enjoy the delicate Val de Bagnes or try the aromatic Turtmann cheese from the same-named village in the Valais

33.00

DESSERT OF YOUR CHOICE

Choose one of our delightful desserts from the dessert menu.

MENU WITH TAVOLATA & cheese all you can eat

62.00

MENU WITH SALAD & cheese all you can eat

54.00

Desserts

Stuffed Apricots

Stuffed and gently baked apricots served with hazelnut ice cream and served with wild berries 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>

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>

Beer

<i>Valaisanne Lager, on tap</i>	<i>30cl / 50cl</i>	<i>5.00 / 7.00</i>
<i>Schneiders Weisse</i>	<i>50cl</i>	<i>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 - 14:00 Uhr*

Dinner hours *Monday - Saturday, 17:30 - 23:00 Uhr*

Bookings

Phone *043 810 18 18*

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

Web *www.baracca-zermatt.ch/kloten*

Declarations

Beef, veal, lamb, pork and chicken

Switzerland

Ostrich

South Africa

Salmon

Norway, Scotland

Beef jerky

Switzerland

