



English Menu

All prices in CHF (including 7.7% VAT) – v20-10.8

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 Kloten. 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/kloten

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

'Morbhel 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

Menu 'Cornergrat'

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

Raclette AOP *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 third we serve the creamy cheese from Simplon Dorf, this cheese comes from the highest alpine dairy in Switzerland.

*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>	<i>Cheese a discretion</i>	<i>62</i>
<i>Menu with Salad</i>	<i>Cheese a discretion</i>	<i>55</i>
<i>Only 300g cheese including side dishes</i>	<i>a discretion</i>	<i>39</i>
	<i>100g of supplement</i>	<i>8</i>

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 21 Main 34</i>
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<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 14</i>
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<i>Cheese Fondues</i>	<i>Served a discretion of our aromatic Whymper cheese, fresh bread and small potatoes.</i>
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<i>Classic – the original. You can't get more cheese than that!</i>	39
<i>From the Valais – seasoned with tasty tomatoes</i>	39
<i>'Ricola' – blended with organic Swiss alpine herbs</i>	39
<i>'Morchel Matterhorn' – with finest morels and stripes of leek</i>	39
<i>Alpine afterglow – with fresh chilies</i>	39
<i>De Luxe – with truffles and champagne</i>	45
<i>Zermatter – with Valais dried meat</i>	39

With a little drink of Kirsch +3

Zermatt à la Carte

CHF

*Fondue
Cbinoise* 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

<i>Baracca Desserts</i>	<i>Baracca Meringue</i> ... 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
	<i>Deep-fried apple rings</i> ... served with a fine cinnamon ice cream and vanilla sauce	normal serving	14
		small serving	12

A slice of chocolate truffle from Zermatt

... served warm with fresh double cream

normal serving 13

small serving 11

'Toblerone' Parfait

... with "tipsy" Valais apricots

normal serving 14

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* **Païen**
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 54
- Cave du* **Heida**
Rhodan From the highest wine-growing area in Europe (1'150
Salgesch m a.s.l.), amber yellow; spicy, intense bouquet with pronounced acidity. 75cl 59
- Cave du* **Chardonnay**
Rhodan A grand wine with a deep aroma of fresh fruits. A
Salgesch complex and powerful variety with an exquisite palate. 70cl 57
- Cave du* **Petite Arvine**
Rhodan This extraordinary Valais' wine possesses a seductive
Salgesch bouquet of exotic fruit. A pure finish rounds off the palate's sprightly and fresh acidity. 75cl 61

White Wine

CHF

Cave Caloz
Miège *Pinot Gris «Cuvée Olivia»*
*Charming wine with a nice complexity in the nose.
On the palate, the wine is full-bodied, smooth and
balanced.* 75cl 58

St.Jodern
kellerei *Fendant «Grand Théodule»*
*A delicate fruitiness is combined with floral nuances.
The spicy palate shows a crystalline touch and leads
to a fresh and complex finish.* 75cl 48

Cave du
Rhodan *Sauvignon Blanc*
Salgesch *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

St. Jodern kellerei Visper- terminen	<i>Heida Barrique</i> <i>The pearl of alpine wines, aged in small oak barrels. Elegantly structured, the tannins and wood notes are perfectly embedded. Full-bodied and complex.</i>	75cl	79
Gérald Besse Martigny	<i>Ermitage «Les Serpentes»</i> <i>“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.</i>	75cl 150cl	77 154
Domaine Cornulus Savièse	<i>Chenin Blanc «Clos de Mangold»</i> <i>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.</i>	75cl	72

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 how-ever it has a round taste with a touch of ivy.* 70cl 59
150cl 129
- Cave du* **Cornalin**
Rbodan *In the color dark red with violet reflections. In the nose a delicate and complex bouquet. An aromatic complexity that is also found on the palate.* 75cl 56
Salgesch
- Frédéric* **Syrah**
Dumoulin *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
L'Orpailleur
Uvrier
- Jürg Biber* **Malbec**
Salgesch *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

Red Wine

CHF

Cave Caloz Miège	<i>Humagne Rouge Les Bernunes Bio</i> <i>This Humagne Rouge with a taste reminding of wild berries and spices wins one over with its fruit and length.</i>	75cl	61
Benoît Dorsaz Fully	<i>Gamay de Fully AOC Les Follatères.</i> <i>Fresh, medium-bodied wine from the privileged location "Les Follaterres". Notes of strawberries, ripe cherries and fine spice. Also for aperitifs.</i>	75cl	52
Jürg Biber Salgesch	<i>Cuvée Rouge No. 3 Barrique</i> <i>Complex on the nose, scented with dark fruits and wild berries. On the palate, rich aromas with enormous fullness. Great wine. Cuvée from Malbec, Merlot, Cabernet Franc.</i>	70cl	77
Domaine des Muses Sierre	<i>Cornalin «Tradition»</i> <i>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.</i>	75cl	72

Great Valais' Red Wines

CHF

Cave Cornulus Savièse	<i>Syrah « Antica »</i>	75cl	82
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Dark red wine with violet reflections. Intense nose with smoke, pepper and sour cherries. Full-bodied, powerful on the palate structured, with fine tanning agents

Cave du Rhodan
Salgesch

Profondo

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 81

Cave Biber
Salgesch

Cornalin « Reserve »

Great cornalin of great expressiveness and depth. Notes of dark berries and incense combine with harmonious and elegant notes.

75cl 83

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

Sélection Baracca

Baracca White Wine

Beautiful and full-bodied Johannisberg, elegant white wine, ideal with Fondue and Raclette.

10cl 8

Grand Métral
Provins

Heida

10cl 8

Aromatic and full-flavoured white wine with a spicy palate and a delectable minerality.

Grand Métral
Provins *Petite Arvine*
Lively and rich wine with a fruity bouquet and a focused finish. 10cl 9

Red wine by the glass

Sélection
Baracca *Baracca Red Wine*
Beautiful red colour with a fruity nose of raspberries and cherries. It has an elegant mouth with harmoniously integrated tannins. 10cl 8

Grand Métral
Provins *Cornalin*
Harmonious texture with a delicate touch of tannins and a soft and silky mouth-feel. 10cl 9

Grand Métral
Provins *Syrah*
Slightly peppery with an elegant, yet spicy palate. 10cl 9

Sparkling Wine

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

Brandies	<i>Apricot</i>	42%	2cl	9
Sélection	<i>Williams</i>	43%	2cl	9
Baracca	<i>Cherry</i>	45%	2cl	7
Zermatt	<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.*

Spirits	<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

Apéritif	<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

Breiz Pur	<i>Swiss-London Dry Gin</i>	45%	2cl	11
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*Ei dat nuot
meglier...*

*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.*

*Grappa
Specialities*

*Grappa di Nebbiolo „Ciabot Mentin
Ginestra“*

49% 2cl 10

*This Trester originates from the famous Barolo
site, Ciabot Mentin Ginestra from Clerico,
Piemont.*

*Grappa
Specialities*

*Grappa di Barbera & Grignolino „Il
Millin“ Jahrgang 1994*

43% 2cl 13

*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.*

Distilled beverages

CHF

*Distillery
Humbel*

Humbels Quittenbrand Nr.12

43% 2cl 10

A highly aromatic distillate with notes of quince jelly and honey. Spicy and peppery with a long-lasting harmonic finale.

Hubertus
Vallendar

Hazelnut crème liqueur

40% 2cl 9

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.

Hubertus
Vallendar

*Roter Weinbergpfirsich
(Red Wine Yard Peach)*

25% 2cl 9

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.

Soda, Beer, Coffee & Tea

CHF

<i>Beverages by glass</i>	<i>'Ski water', cold or warm</i>		
	<i>Raspberry lemonade</i>	25cl	3
	<i>Baracca Aqua</i>	50cl / 100cl	5 / 9
	<i>Ice Tea, Sprite</i>	25cl	5
<i>Bottled</i>	<i>Coca Cola, Coca Cola Zero</i>	33cl	5
	<i>Schweppes Bitter Lemon, Tonic</i>	20cl	5
	<i>Orange Juice, Tomato Juice</i>	20cl	5
	<i>Shorley, Rivella rot / blau</i>	33cl	5
<i>Beer</i>	<i>Beer from the Valais</i>	4,8% 33cl	5
	<i>Calanda Senza (non-alcoholic)</i>	33cl	5
<i>Hot Beverages</i>	<i>Coffee, Espresso</i>		4.5
	<i>Cappuccino</i>		5.5
	<i>Latte Macchiato</i>		6
	<i>Double Espresso</i>		6.5
	<i>Premium quality tea</i>		4.5
	<i>Coffee Baracca-Cream</i>		5.5
	<i>Coffee, plum liquor and whipped cream</i>		
	<i>'Ski water' with spirit</i>		6
	<i>Raspberry lemonade and 'Kirsch'</i>		
	<i>Mulled Wine</i>		6