



# 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*

28.50

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 Whympfer 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](mailto:kloten@baracca-zermatt.ch)

*Web* [www.baracca-zermatt.ch/kloten](http://www.baracca-zermatt.ch/kloten)

## *Declarations*

*Beef, veal, lamb, pork and chicken*

*Switzerland*

*Ostrich*

*South Africa*

*Salmon*

*Norway, Scotland*

*Beef jerky*

*Switzerland*

