



# *English Menu*

*All prices in CHF (including 8.1% VAT) – v24-01.1*

## *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](http://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*

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

## 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*

*Menu with Tavolata Cheese a discretion 62*

*Menu with Salad Cheese a discretion 55*

*Only 300g cheese including side dishes a discretion 39*

*100g of supplement 8*

## Zermatt à la Carte

CHF

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

**Baracca  
Salad** *Colorfully mixed salad greens and marinated vegetable salads with herbs, egg, bacon and bread croutons tossed with a delicious Baracca dressing* Starter 14

**Cheese  
Fondues** *Served a discretion of our aromatic Whymper cheese, fresh bread and small potatoes.*

**Classic** – *the original. You can't get more cheese than that!* 39

**From the Valais** – *seasoned with tasty tomatoes* 39

**'Ricola'** – *blended with organic Swiss alpine herbs* 39

**'Morchel Matterhorn'** – *with finest morels and stripes of leek* 39

**Alpine afterglow** – *with fresh chilies* 39

**De Luxe** – *with truffles and champagne* 45

**Zermatter** – *with Valais dried meat* 39

*With a little drink of Kirsch* +3



## Zermatt à la Carte

CHF

**Fondue** *Fresh and tender thin slices of beef, veal, pork and chicken*  
**Chinoise** *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 normal serving 13  
with vanilla ice cream and whipped double small serving 11  
cream

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

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



## White Wine

CHF

- Cave Caloz* **Pinot Gris «Cuvée Olivia»**  
*Miège* 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»**  
*Visper-  
terminen* 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* **Heida Barrique**  
*Visper-  
terminen* *The pearl of alpine wines, aged in small oak  
barrels. Elegantly structured, the tannins and  
wood notes are perfectly embedded. Full-bodied  
and complex.* 75cl 79

*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 72

## Red Wine

CHF

*Sélection* **Baracca Red Pinot Noir**  
*Baracca* Rich bouquet of black fruits: 70cl 52  
Blackberries and cherries. Accompanied by a  
spicy hint of liquorice. On the palate  
supple, spicy and fine. Delicious!

*Sélection* **Merlot**  
*Baracca* A full-bodied and fruity Merlot with flavors of 70cl 59  
red and black berries. It is rather strong how-  
ever it has a round taste with a touch of ivy. 150cl 129

*Cave du* **Cornalin**  
*Rhodan* In the color dark red with violet reflections. In 75cl 56  
*Salgesch* the nose a delicate and complex bouquet. An  
aromatic complexity that is also found on the  
palate.

*Frédéric* **Syrah**  
*Dumoulin* Young and fresh, this Syrah displays a thick 75cl 59  
*L'Orpailleur* aroma of fruits, followed by a delicate bouquet  
*Uvrier* of black berries and spices. The finish is long  
and lingering.

*Jürg Biber* **Malbec**  
*Salgesch* This ruby-red and splendid wine shows a 75cl 69  
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.



## Red Wine

CHF

- Cave Caloz* **Humagne Rouge Les Bernunes Bio** 75cl 61  
*Miège* *This Humagne Rouge with a taste reminding of wild berries and spices wins one over with its fruit and length.*
- Benoît Dorsaz* **Gamay de Fully AOC Les Follatères.** 75cl 49  
*Fully* *Fresh, medium-bodied wine from the privileged location "Les Follaterres". Notes of strawberries, ripe cherries and fine spice. Also for aperitifs.*
- Jürg Biber* **Cuvée Rouge No. 3 Barrique** 70cl 77  
*Salgesch* *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.*
- Domaine des Muses Sierre* **Cornalin «Tradition»** 75cl 72  
*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.*

## Great Valais' Red Wines

CHF

- Cave Cornulus* **Syrah « Antica »** 75cl 82  
*Savièse* *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* **Profondo** 75cl 81  
*Salgesch* *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.*
- Cave Biber* **Cornalin « Reserve »** 75cl 83  
*Salgesch* *Great cornalin of great expressiveness and depth. Notes of dark berries and incense combine with harmonious and elegant notes.*
- Frédéric Dumoulin* **Cuvée de l'Orpailleur 15,5% vol** 75cl 87  
*L'Orpailleur Uvrier* *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.*

## White wine by the glass

CHF

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

## Red wine by the glass

<i>Sélection</i>	<b>Baracca Red Wine</b>		
<i>Baracca</i>	<i>It shows a spicy fragrance, with notes of fresh wood and a hint of mint.</i>	10cl	8
<i>Grand</i>	<b>Cornalin</b>		
<i>Métral</i>	<i>Harmonious texture with a delicate touch of</i>	10cl	8
<i>Provins</i>	<i>tannins and a soft and silky mouth-feel.</i>		
<i>Grand</i>	<b>Syrah</b>		
<i>Métral</i>	<i>Slightly peppery with an elegant, yet spicy</i>	10cl	9
<i>Provins</i>	<i>palate.</i>		



## 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

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

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

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



## Distilled beverages

CHF

*Breil Pur  
Ei dat nuot  
meglier...*

### **Swiss-London Dry Gin**

45% 2cl 11

*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 Cinestra 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

- |                               |   |     |     |    |
|-------------------------------|---|-----|-----|----|
| <i>Distillery<br/>Humbel</i>  | <b><i>Humbels Quittenbrand Nr.12</i></b><br><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 |
| <i>Hubertus<br/>Vallendar</i> | <b><i>Hazelnut crème liqueur</i></b><br><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  |
| <i>Hubertus<br/>Vallendar</i> | <b><i>Roter Weinbergpfirsich<br/>(Red Wine Yard Peach)</i></b><br><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

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



*Mulled Wine*