

Lunch Menu



Kloten

*About ingredients in our dishes that trigger allergies or intolerances
we will be pleased to inform you on request.*

Offer Winter 2023 / 24

Version BZKL123-24



Welcome

In the coming winter season the cosy wooden hut will spoil you. From the beginnings of the last century, the visitors can now enjoy fine fondues and exclusive Valais specialities in the Stadtpark of Kloten.

The Baracca Zermatt is furnished by the Zermatt artist Heinz Julen, who knows how to blend the magic of Zermatt, passion and sensuality in his works of art into an urban spatial experience.

In addition, rarities from bygone times from the attics and cellars of Zermatt adorn the pretty alp hut: skis and sledges from Napoleon's times and photographs and postcards from the time when black and white was still the highest of feelings.

The Baracca Zermatt spoils you with authentic menus and products from Zermatt and the beautiful Valais. Our speciality are the steaming fondues with the original Baracca Zermatt cheese mixture. A fireplace burns peacefully and warmly in the middle of the Baracca. Whoever takes his aperitif or digestif on the comfortable Julen furniture will be able to leave all the burdens of everyday life behind without any problems.

We look forward to your visit!

Your Baracca team

Visit us online:

www.baraccazerematt.ch/kloten



Starters & Cold dishes

CHF

Zermatter Tavolata ... a range of the finest dried meat and sausage specialities,
served with alp cheese appetizers, nuts, apricots
and fresh alpine bread

*Starter 21.00
Main course 34.00*

Baracca Salat ... mixed leaf and marinated vegetable salads,
with herbs, egg, bacon and bread croutons
in our fine baraccadressing

14.00

Fitness salad plate ... colourful leaf salads with vegetable cubes,
served with finely marinated, warm chicken strips

*Starter 18.00
Main course 25.00*

Beef Tatar ... classically prepared, with our Baracca spice mixture
refined, served with toast and butter

*Starter 19.50
Main course 29.00*



Main dishes

CHF

Riz Casimir ... tender chicken strips with curry fruit sauce
served in almond rice ring

25.50

Züri Gschnätzlets ... tender veal strips in Zurich style,
served with Röstli and vegetables

32.50

Egli-Knusperli ...crunchy Egli with spicy tartar sauce, accompanied by
Lemon and served with classic rice

24.00

Bergravioli ... filled with spicy goat cheese,
served with thyme tree nut butter

24.50

Ghackets & Hörnli ... a classic almost like from the Grosi: Hörnli and tasty
minced meat, served with fresh apple sauce

19.50

Capuns ... in herb cream sauce with tomatoes
and Valais mountain cheese au gratin.

22.50



Fondues

CHF

Cheese Fondues	Served with 300 g of our aromatic Whymper cheese, fresh bread and small potatoes.	
Classic	... the original. You can't get more cheese than that!	29.00
From the Valais	... seasoned with tasty tomatoes	31.00
Ricola	... blended with organic Swiss alpine herbs	32.00
Morchel Matterhorn'	... with finest morels and stripes of leek	33.00
Alpine afterglow	... with fresh chilies	33.00
De Luxe	... with truffles and champagne	36.00
Zermatter	... with Valais dried meat	33.00

Extra charge for additional 'Whymper' cheese 100 gr. + 8.00
With a little drink of Kirsch + 3.00



Edward Whymper: First ascender of the Matterhorn at the 14. Juli 1865

Desserts

CHF

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

*normal serving 13.00
small serving 11.00*

Deep-fried apple rings ... served with a fine cinnamon ice cream and vanilla sauce

*normal serving 14.00
small serving 12.00*

A slice of chocolate truffle from Zermatt ... served warm with fresh double cream

*normal serving 13.00
small serving 11.00*

'Toblerone' Parfait ... with "tipsy" Valais apricots

*normal serving 14.00
small serving 12.00*