



TERRACE

SCHWEIZERHOF

**Welcome to the Schweizerhof Terrace.  
One terrace. Four kitchens. Endless flavors.**

Here, we've quite literally brought together the best of our world. From wood-fired classics at Schweizerhof Kitchen to Sushi from Myoko, bold Nikkei flavours at La Muña and gooey Alpine delicacies at the Cheese Factory, our culinary worlds meet under the open sky.

Take a seat, enjoy a refreshing drink and embark on your own flavour journey, all while enjoying Zermatt's relaxed summer atmosphere.

One menu. Many cravings. You're in the right place.

# - A TASTE OF SCHWEIZERHOF KITCHEN -

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At Schweizerhof Kitchen, the fire is on. Everything comes straight from the wood fired grill and is prepared with passion by our kitchen team.

<b>GAZPACHO</b>  	22
Cremige Salmorejo, geröstete Paprika, Dulsen-Algen <i>Creamy Salmorejo, roasted bell peppers, dulce seaweed</i>	
<b>CAESAR SALAD</b> 	22
Baby-Lattich, 24 Monate gereifter Parmesan, Caesar dressing, Croutons <i>Baby gem lettuce, 24-month aged Parmesan, Caesar dressing, croutons</i>	
+ Zusätzlich grillierte Pouletbrust <i>+ Add grilled chicken breast</i>	8
+ Zusätzlich grillierte Garnellen <i>+ Add grilled shrimp</i>	12
<b>STRACCIATELLA &amp; MARMANDE TOMATOES</b>  	28
Schweizer Marmande-Tomaten, Zitronen-Granita, Haselnuss-Pesto, hausgemachte Focaccia, gereifter Balsamico-Essig <i>Swiss Marmande tomatoes, lemon granita, hazelnut pesto, homemade focaccia, aged balsamic vinegar</i>	
+ Kantabrische Sardellen <i>+ Cantabrian anchovies</i>	6

# - A TASTE OF LA MUÑA -

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La Muña isn't just a restaurant. It's a flavour trip where Nikkei cuisine takes centre stage. High above Zermatt, with alpine flair in every bite.

- TEMPURA DE GAMBAS**  28  
Mini-Lattich Tacos, eingelegte Gurken, pikante Mayonnaise  
*Baby gem tacos, pickled cucumber, spicy mayonnaise*
- GUACAMOLE & TOTOPOS**    18  
Avocado, Koriander, rote Zwiebel, Chili, Kimchi-Pulver  
*Avocado, coriander, red onion, chili, kimchi powder*
- PERUVIAN BEEF TATAKI**  36  
Shichimi Togarashi & Lauch, Lucuma Aioli, mit kaffee-infundierter Jus,  
eingelegter Shiitake, Pommes allumettes  
Shichimi togarashi & leek, lucuma aioli, coffee-infused jus,  
pickled shiitake, shoestring fries

# - A TASTE OF CHEESE FACTORY -

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Welcome to Swiss tradition, where everything melts (including your heart).

At Cheese Factory, it's all about sharing a table BBQ,

and that cosy, the "just one more bite" feeling.

## FACTORY FRIES

14

Eingelegte Jalapeños & Zwiebeln, Gewürzgurken, geriebener Gruyère

*Pickled jalapeños and onions, pickles, grated Gruyère*

## TABLE BBQ

180 g | per person | 53

Auswahl an Schweizer Fleisch (Rindfleisch, Poulet)

Pommes frites, Grillgemüse, grüner Salat

BBQ Sauce, Chimichurri

*Selection of Swiss meat (beef, chicken)*

*French fries, grilled vegetables, green salad*

*BBQ sauce, chimichurri*

+ Zusätzliches Poulet 110 g

14

+ *Extra chicken 110 g*

+ Zusätzliches Rindsfleisch 110 g

20

+ *Extra beef 110 g*

# - A TASTE OF MYOKO -

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At Myoko, it's all about sushi and sashimi.  
Crafted with precision, served with a smile, and best  
enjoyed with chopsticks (or not, we won't judge).

- SPICY TUNA** 🍣 26  
Thunfisch, Avocado, Thunfisch Tatar, pikante Mayonnaise, Teriyaki  
*Tuna, avocado, tuna tartare, spicy mayonnaise, teriyaki*
- EBI TEMPURA** 🍣 26  
Knusprige Crevetten, Avocado, Frühlingszwiebel, Sanuki, Yuzu Kosho  
*Crispy shrimp, avocado, spring onion, Sanuki, yuzu kosho*
- GREEN ROLL** 🌿🍣 22  
Gurke, Avocado, Daikon, gebrannte Frühlingszwiebel, Furikake-Philadelphia  
*Cucumber, avocado, daikon, charred spring onion, Furikake-Philadelphia*
- MEXICAN ROLL** 🍣 26  
Lachs, Gurke, Mango, Guacamole, Nacho crumble, pikanter Frischkäse  
*Salmon, cucumber, mango, guacamole, nacho crumble, spicy cream cheese*

# - NICE TO SWEET YOU -

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## APRICOCO

12

Kokosnusssorbet, gegrillte Aprikosen, getrocknete Limettenblätter  
*Coconut sorbet, grilled apricots, dried lime leaves*

## CITRUS PAVLOVA

16

Schweizer Meringue, Zitronenmarmelade, Granatapfelsorbet  
*Swiss meringue, lemon marmelade, pomegranate sorbet*


## HOMEMADE ICE CREAM

Madagascar Vanilla | Chocolate |  
Popcorn & Caramel | Strawberry

## HOMEMADE SORBETS

Amalfi Lemon | Pomegranate | Peach Ice Tea |  
Coconut | Apricot

 5

  9

   12



Wine from organic, Biodynamic, or natural farming

Wir bitten Sie, uns über Lebensmittelallergien zu informieren.  
Please kindly inform us of any allergies.



Laktosefrei | Lactose-free



Glutenfrei | Gluten-free



Vegetarisch | Vegetarian



vegan



Signature Dish



Local

Huhn: Schweiz | Chicken: Switzerland

Rindfleisch: Schweiz | Beef: Switzerland

Lachs: Schottland | Salmon: Scotland

Meeresfrüchte: Vietnam | Seafood: Vietnam

Tunfish: Spanien | Tuna: Spain

Preise in Schweizer Franken, Bedienung und MWST inbegriffen.  
Our prices are in Swiss Francs, service and VAT included.