



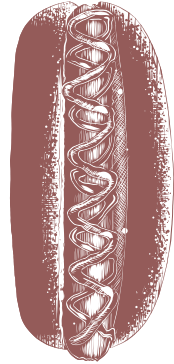
MANUD

MENU

MANUD CLASSICS

FROM 12:00

DAILY SOUP	Homemade	
		14 CHF
	ADD A NÜRNBERGER SAUSAGE	
		+ 4 CHF
MANUD STYLE	Nürnberger sausage, fried	
HOT DOG	onions, pickles, homemade mustard sauce, garlic sauce	
	REGULAR	14 CHF
	DOUBLE	+ 4 CHF
	VEGI DOG	12 CHF
CHEESE OR MEAT BOARD	A selection of Swiss cheeses or dried cuts, rye bread, butter, homemade chutney	
	CHEESE	28 CHF
	DRIED CUTS	26 CHF
	MIXED	27 CHF



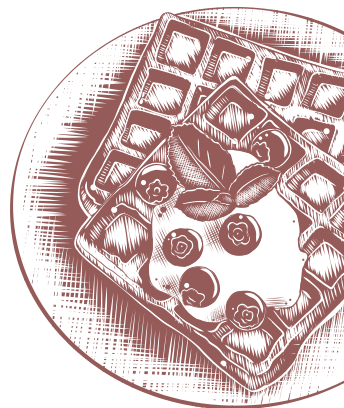
PINSA

FROM 12:00

THE LOCAL	Sourdough base, goat cheese, caramelized pears, Walisser trockenfleisch	22 CHF
THE NORMALO	Sourdough base, tomato sauce, mozzarella, basil	19 CHF
THE SPECIAL	Ask for our special Pinsa	22 CHF

SWEETS**FROM 12:00**

WAFFLES	Homemade		
	PLAIN	7	CHF
	CHOCOLATE SAUCE	+2	CHF
	MAPLE SYRUP	+2	CHF
	ICE CREAM	+3.5	CHF
	CINNAMON SUGAR	+0.5	CHF
	WHIPPED CREAM	+1	CHF
ICE CREAM	One scoop	3.5	CHF
	Two scoops	5.5	CHF
DAILY CAKE	Homemade	6.5	CHF

**BREAKFAST****09:00 TO 12:00**

CROISSANT	PLAIN	2	CHF
	SPECIAL	3.5	CHF
GRANOLA	Homemade granola with toasted nuts, greek yoghurt, honey and fruits	9	CHF
SCRAMBLED EGGS	2 scrambled eggs, bread, butter	11	CHF
FRIED EGG	2 fried eggs, toast, butter	11	CHF
BREAD & HOMEMADE JAM	ADD JUMI'S CHEESE	7	CHF
	+ 4	CHF	



IZAKAYA

FIRST ROUND

FROM 17:00

CHICKEN Crispy fried chicken
KARAAGE leg bites with yuzu
6 PCS mayo

16 CHF

HANDMADE Pan fried dumplings
GYOZA filled with cabbage
5 PCS served with homemade
crispy spicy dip

PORK 16 CHF

VEGETARIAN 16 CHF

PUMPKIN Pumpkin croquettes
KOROKKE served with a
3 PCS seasonal side salad

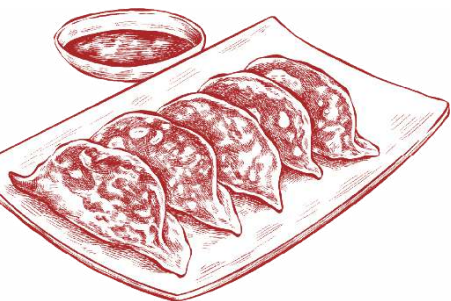
15 CHF

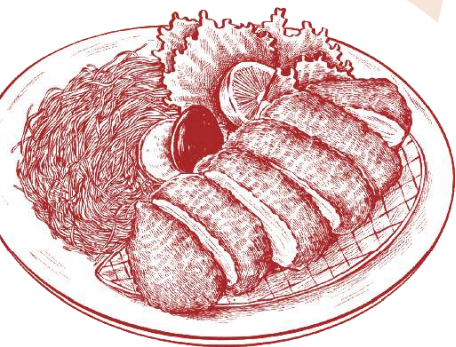
JAPANESE APERO

Selection of homemade
pickles, edamame, sashimi,
gyoza

Perfect apero to share for 2

45 CHF





SECOND ROUND

RICE BOWL Japanese steamed
Koshihikari rice,
soy marinated egg
yolk, furikake, nori

MEAT 26 CHF

FISH 28 CHF

✓ VEGETARIAN 24 CHF

TONKATSU Panko crusted Swiss
pork neck cutlet
served with Tonkatsu
sauce and a fresh
side salad

32 CHF

**TERIYAKI
MACKEREL** Roasted mackerel
fillet, glazed in a
thick teriyaki
sauce, sansho,
pickled ginger

28 CHF

**CURRY ✓
UDON** Thick wheat noodles
served with a mild
curry soup and
seasonal vegetables

26 CHF

SIDES

**HOMEMADE ✓
PICKLES** Selection of
homemade pickles
9 CHF

**MISO ✓
EGGPLANT** Baked aubergine
with savoury miso
sauce, sesame and
chives
14 CHF

RICE Japanese steamed
Koshihikari rice
✓ PLAIN 5 CHF
✓ VEGI RICE 7 CHF

SWEET

**RICE
PUDDING** Chef's signature
rice pudding

8 CHF

OUR APERO RECOMMENDATIONS



SPRITZ

YUZU SAKE	Sake, Prosecco,	
SPRITZ	Yuzu syrup	
		13 CHF
GINGER APPLE	Ingwerer, apple juice, Prosecco	
		13 CHF
ALBERT	Alpine herbs syrup, Prosecco	
		11 CHF

BEER

SAPPORO	Japanese lager beer	
PREMIUM		6,5 CHF
ZERMATT	Local Zermatter beer	
BIER	in bottle	6 CHF

GIN

WEISSHORN	Val d'Anniviers, Alpine herbs	
		14 CHF
CRISTALLO	Gommer Gin London Dry	
		18,5 CHF

A GLASS OF LOCAL WINE

PETITE	Fresh and fruity	
ARVINE		
10 CL		8 CHF
CORNALIN	Aromatic, black cherry, barrique	
10 CL		9 CHF

SAKE

SHOU CHIKU	Dry sake with	
BAI	silky-smooth texture, rich and fruity flavor	
30 CL		24 CHF

NON ALCOHOLIC

MOCKTAIL	Local apricot juice, lemon, sparkling water	
		8 CHF
YUZU	Homemade yuzu	
KOMBUCHA	kombucha	6 CHF
SYRUP	Elderflower, Alpine	
SPRITZER	herbs or Rhubarb	
		5 CHF
MUGI-CHA	Japanese roasted barley tea hot or cold	
		3,5 CHF

HONOR TO OUR LOCAL PRODUCERS

IT IS IMPORTANT FOR US TO WORK AS MUCH AS POSSIBLE WITH
LOCAL PRODUCTS AND PRODUCERS.
WE GIVE GREAT IMPORTANCE IN WORKING WITH FAMILY-RUN
COMPANIES.

BÄCKEREI FUCHS	ZERMATT
HORÜKÄSEREI	ZERMATT
MATTHERHORN FLEISCH	ZERMATT
GEMÜSE AUS UNSEREM GARTEN	ZERMATT
JUMI KÄSE	BERN

OUR MEAT COMES FROM:

PORK	SWITZERLAND
CHICKEN	SWITZERLAND / FRANCE
BEEF	SWITZERLAND / UK

OUR FISH SWIM IN:

TUNA	FAO 37
HAMACHI	AUSTRALIA
SALMON	SCOTLAND FAO 67
MACKEREL	FAO 37 PORTUGAL FAO 67 UK

WE HAPPILY INFORM YOU ABOUT ANY POSSIBLE ALLERGENS
ALL PRICES ARE IN CHF – INCLUDING 7.7% VAT