



MANUD

MENU

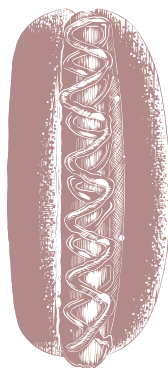
LUNCH MENU

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

MIXED A selection of Swiss
BOARD cheeses or dried cuts,
rye bread, butter,
homemade chutney
27 CHF



PINSA

LOCAL Sourdough base, goat
cheese, caramelized
pears, Walisser
trockenfleisch
22 CHF

NORMALO Sourdough base,
tomato sauce,
mozzarella, basil
19 CHF

SPECIAL Ask for our special
Pinsa
22 CHF

**ROSEMARY &
OLIVE OIL** Sourdough base,
rosemary, olive oil
7 CHF

SWEETS

WAFFLES

Homemade

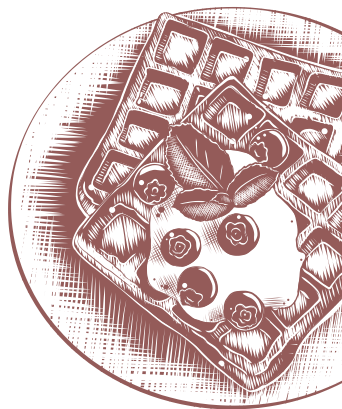
PLAIN	7	CHF
CHOCOLATE SAUCE	+2	CHF
MAPLE SYRUP	+2	CHF
ICE CREAM	+3.5	CHF
CINNAMON SUGAR	+0.5	CHF
WHIPPED CREAM	+1	CHF

ICE CREAM

One scoop	3.5	CHF
Two scoops	5.5	CHF

DAILY CAKE

Homemade 6.5 CHF



BREAKFAST

10:00 – 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

7 CHF
ADD JUMI'S CHEESE + 4 CHF



EVENING MENU

IZAKAYA

FROM 17:00

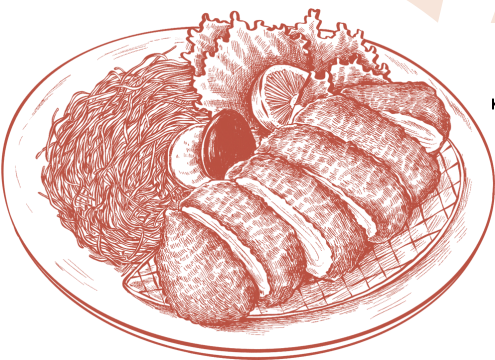
**CHICKEN
KARAAGE** Crispy fried chicken
leg bites with yuzu
mayo
16 CHF

**HANDMADE
GYOZA** Pan fried dumplings
filled with cabbage
5 PCS served with homemade
crispy spicy dip
PORK 16 CHF
V VEGETARIAN 16 CHF

**TURNIP V
MOCHI** Steamed and fried
3 PCS turnip cake served
with a seasonal side
salad and a homemade
sweet-chilly sauce
15 CHF

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

EDAMAME V Steamed edamame
beans with sea salt
6 CHF



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

MEAT 26 CHF

FISH 28 CHF

✓ VEGETARIAN 24 CHF

SASHIMI Daily selection of
8 PCS fresh of sashimi,
ginger, wasabi

30 CHF

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

32 CHF

**TERIYAKI
TURBOT** Roasted turbot
fillet, glazed in a
thick teriyaki
sauce, sansho,
pickled ginger

32 CHF

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

26 CHF

SIDES

HOMEMADE ✓ Selection of
PICKLES homemade pickles
9 CHF

RICE ✓ Akitakomachi rice
from Iwate, Japan
5 CHF

SWEET

RICE Chef's signature
PUDDING rice pudding
8 CHF

OUR APERO RECOMMENDATIONS



SPRITZ

**SAKE
SPRITZ** Sake, Prosecco,
homemade syrup

13 CHF

**GINGER
APPLE** Ingwerer, apple
juice, Prosecco

13 CHF

ALBERT Alpine herbs syrup,
Prosecco

11 CHF

BEER

**SAPPORO
PREMIUM** Japanese lager beer

6,5 CHF

**ZERMATT
BIER** Local Zermatter beer
in bottle

6 CHF

SAKE

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

24 CHF

**ATELIER
DU SAKE** Medium-dry Daiginjo
50 CL sake with fragrant
floral and fruity
notes

55 CHF

A GLASS OF LOCAL WINE

PETITE Fresh and fruity

ARVINE

10 CL

8 CHF

CORNALIN

Aromatic, black
cherry, barrique

10 CL

9 CHF

NON ALCOHOLIC

MOCKTAIL Local apricot juice,
lemon, sparkling
water

8 CHF

**HOMEMADE
KOMBUCHA**

Homemade seasonal
kombucha

6 CHF

**SYRUP
SPRITZER**

Elderflower, Alpine
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
MATTHERRHORN 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