



MANUD MENU

MANUD BREAKFAST

09:00 TO 11:30

CROISSANT PLAIN 2 CHF

SPECIAL 3.5 CHF

GRANOLA Homemade granola with

Roasted nuts, greek

yoghurt, honey and fruits

9 CHF

SCRAMBLED 2 scrambled eggs, bread,

EGGS butter

11 CHF

FRIED EGGS 2 fried eggs, toast,

butter

11 CHF

BREAD & 7 CHF

HOMEMADE JAM ADD JUMI'S CHEESE + 4 CHF



MANUD LUNCH

FROM 12:00

BIG SALADE PLATE

17 CHF

ADD A NÜRNBERGER SAUSAGE

+ 4 CHF

MANUD STYLE

HOT DOG

Nürnberger sausage, fried 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

DAILY

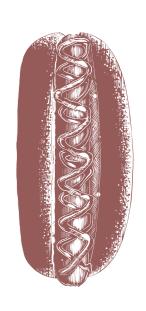
Ask our staff about our

SPECIAL

daily specials

ITALIAN OLIVES OR **HOMEMADE SPICED NUTS FOR** APERO?

5 CHF



PINSA FROM 12:00



THE LOCAL Sourdough base, goat

cheese, caramelized

pears, Walliser Trockenfleisch

22 CHF

THE NORMALO Sourdough base,

tomato sauce,

mozzarella, basil

19 CHF

THE GARDENER

Sourdough base, grilled vegetables

19 CHF

THE SPECIAL Ask for our special

pinsa

22 CHF

THE APERO olive oil,

fresh rosemary,
fleur de sel

8 CHF

SWEETS FROM 12:00

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



ALREADY TRIED OUR POPSICLE FROM STÄNGELI CHÜNIG?

handmade, organic and vegan ice cream from Bern

4 CHF

MANUD DINNER

IZAKAYA

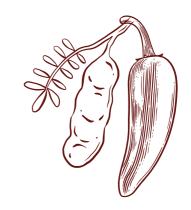
SNACKS/STARTER

FROM 18:00

8 CHF

PADRON PEPPERS with Saikyo miso
dipping sauce,
furikake

16 CHF



PANKO PRAWNS with homemade

sweet & chili sauce,

5 PCS shiso

20 CHF

SIDES

PICKLES Selection of homemade pickles

8 CHF

RICE Steamed Akitakomachi Rice from Japan,
Sweetcorn, Bonito

9 CHF







IZAKAYA

BIGGER FROM 18:00

CHICKEN Miso marinated

chicken leg with yuzu sauce and shredded salad

26 CHF

Fried eggplant and peppers with a crispy chili garlic sauce

22 CHF

TERIYAKI Roasted fish
FISH OF THE DAY fillet, glazed
in a thick teriv

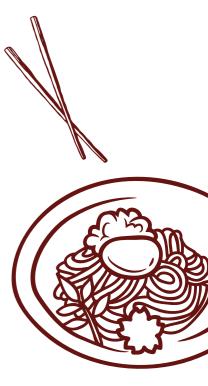
in a thick teriyaki
sauce, sansho,
pickled ginger

28 CHF

DAILY Aks our staff about SPECIAL our daily special

EVER TRIED
JAPANESE WINE?

LET'S GO FOR A CUP OF SAKE!



OUR APERO RECOMMENDATIONS



SPRITZ

GINGER APPLE Ingwerer, apple

juice, prosecco

13.5 CHF

CUCUMBER Cucumber,

gingerbeer,

prosecco

13.5 CHF

YUZU Homemade yuzu syrup,

sake, prosecco,
sparkling water,

lime

12 CHF

COCKTAIL

PEPPER MOON St. Germain,

Tanqueray, apple
juice, sparkling
water, pink pepper

18 CHF

A GLASS OF LOCAL WINE

PETITE Fresh and fruity

ARVINE

10 CL 8 CHF

CORNALIN Aromatic, black

10 CL cherry, barrique

9 CHF

A BOTTLE OF LOCAL WINE

PETITE Charles Bonvin
ARVINE Sion - Suisse

mvine bion barace

75 CL 59 CHF

CUVÉE 1858 Charles Bonvin

Sion - Suisse

75 CL 85 CHF

MERLOT Bagnoud

Valais

50 CL 43 CHF

GIN

WEISSHORN Val d'Anniviers,

Alpine herbs

14 CHF

CRISTALLO Gommer Gin

London Dry

18,5 CHF

NON ALCOHOLIC

MOCKTAIL Homemade mint-lime

sirup, tonic water,

apple

8 CHF

HOMEMADE Homemade fermented

KOMBUCHA tea

6 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