



H O T E L
B U T T E R F L Y
Z E R M A T T

ZUPPE / SOUPS

Zuppa «Minestrone»	8
Italian vegetable soup, made of a «Cilento - region»- recipes V V*	
Vellutata ai funghi porcini e patate	9
Creamy mushroom soup with potatoes V	

ANTIPASTI / STARTERS

Bruschetta «Classica» V V*	8.5
Caprese «Originale»	16
Buffalo Mozzarella with olives, Italian date tomatoes and homemade spicy peperoncino pesto V	
Tris di mare	22
Carpaccio of tuna, swordfish and smoked salmon	
Antipasti misto all'italiana	21
Italian appetizers	
Timballo d'avocado con prosciutto crudo	19
Fresh avocado salad with raw ham	

V: vegetarian **V*:** vegan

All prices in **CHF**



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INSALATE / SALAD

Insalata «Mista»	8
Mixed Salad V V*	
Insalata «del Contadino»	14.5
Mixed salad with grilled chicken breast stripes, bacon and croutons	
Insalata sciué sciuè	21
Mixed salad with blanched king prawns	

PRIMI / PASTA

Spaghetti « alla puttanesca »	17.5
Fine spaghetti with tomato sauce, capers, olives, anchovies and parsley	
Spaghetti « india napoli »	22.5
Spaghetti with beef stripes on curry-tomato cream sauce	
Spaghetti «alla carbonara»	21.5
Spaghetti with egg, cheese and «Guanciale» bacon	
Spaghetti «aglio, olio e peperoncini e gamberetti»	21
Spaghetti with olive oil, garlic, parsley, chilli and prawns	
Penne «alla Vodka»	21.5
Penne with tomato cream sauce, ham and vodka	
Penne «al pesto»	21.5
Penne with basil pesto, pine nuts and grana cheese V	
Penne «all'amatriciana»	19.5
Penne with homemade tomato sauce and guanciale bacon	
Penne «alla norma»	19.5
Penne with homemade tomato sauce, fried aubergines and ricotta	
Ravioloni «funghi porcini al tartufo»	25.5
Raviolone filled with ricotta and porcini mushrooms on truffle cream with tomatoes V	
Raviolotti «gorgonzola e pistacchio»	24.5
Raviolotti stuffed with polenta and Montasio cheese on gorgonzola cream sauce and pistachio sprinkles V	
Tagliatelle «agli scampi»	22.5
Tagliatelle with scampi and cherry tomatoes	
Tagliatelle «della Nonna»	21.5
Fine tagliatelle with meatballs in tomato sauce with basil	

CARNE / MEATLOVERS

Tony`s Burger	26
Beef hamburger (180g) with gorgonzola, balsamic onions, fresh tomatoes and rocket served with French fries and a mixed salad	
Butterfly Club Sandwich	21
With chicken breast, grilled bacon, egg, tomato and salad served with french fries and mixed salad	
Tagliata di Manzo	41
Entrecôte (200g) with rocket - Grana cream served with French fries and vegetables	
Scaloppina «di vitello ai funghi porcini»	39
Veal escalope with boletus served with tagliatelle and vegetables	
Costine di maiale «Spare Ribs»	36
Pork ribs with barbecue sauce and French fries	



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PESCE / FISH'N SEAFOOD

Gamberoni «Scottati alle Erbe»	36
Grilled giant prawns with fresh Italian herbs served with rice and grilled vegetables	
Filetto di trota salmonata con salsa crema di patate allo zafferano	
Salmon trout fillet on saffron potato cream with grilled vegetables and rice	
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DOLCE / DESSERT

Triologia di Sorbetto Trio of sherbet: pear, apricot and lemon	9.5
Coppa Brownie Brownie with whipped cream, vanilla ice cream and chocolate sauce	10.5
Tortino «al cioccolato al cuore di Lamponi» Warm chocolate cake with a «Heart of Raspberry» and vanilla ice and whipped cream	10.5
Crêpes «alle Fragole» Crêpes with fresh strawberries, vanilla ice cream and whipped cream	10.5
Mousse «al Cioccolato» Chocolate mousse	10.5
Semifreddo «al Grand Marnier» Semi-frozen with Grand Marnier	10.5
Semifreddo «alle Mandorle» Semi-frozen with almonds	10.5

GELATI / ICE - CREAM

Vanilla - strawberry - chocolate - caramel - lemon - orange walnut - mocca - stracciatella - pistachio - apricot	per scoop 3
Whipped cream	portion 1.5