



Hotel - Restaurant Täschlerhof  
CH - 3929 Täsch vor Zermatt

Direktion: Christoph Imboden

Telefon: 0041 / (0)27 966 62 62

Fax: 0041 / (0)27 966 62 00

E-Mail: info@taescherhof.ch

Internet: www.taescherhof.ch

Hotel \*\*\* (certified) – Specialty restaurant - Fasskeller - terrace - parking - Partner-Hotel golf course Matterhorn

### Group menus

<b>Starters:</b> (excluded)	Small green salad	Fr.	5.00
	Small mixed salad	Fr.	7.50
	Portion Raclette	Fr.	6.00
	Alpine macaroni with apple sauce	Fr.	10.00
	Melon with raw ham	Fr.	11.00
	Small Valais meat plate	Fr.	12.00
<b>Soups:</b>	Soup of the day – vegetable soup – vegetable cream - bouillon garnished - chicken broth – tomato cream – champignon cream – carrot cream – bread soup - cauliflower cream – noodle soup		
<b>Main courses:</b> (excluded)	No 01: Escalope of pork with cream sauce, buttered pasta	Fr.	23.50
	No 02: Pork schnitzel plain or breaded, French fries	Fr.	23.50
	No 03: Roast pork with red wine jus, rosemary potatoes	Fr.	24.00
	No 04: Sliced chicken with curry sauce, rice	Fr.	23.50
	No 05: Escalope of turkey with tomato sauce, Rösti croquettes	Fr.	23.50
	No 06: Escalope of turkey Piccata Milanaise tomato sauce, Spaghetti	Fr.	24.50
	No 07: Sliced pork with mushroom cream sauce, Spätzli	Fr.	24.00
	No 08: Cordon bleu of chicken, buttered pasta	Fr.	23.50
	No 09: Beef steak, roast potatoes	Fr.	28.00
	No 10: Beef ragout Hungarian style, mashed potatoes	Fr.	24.00
	No 11: Beef roast, parsley potatoes	Fr.	24.00
	No 12: Veal ragout with red wine sauce, pasta	Fr.	27.00
	No 13: Rolled veal roast, Duchesse potatoes	Fr.	31.00
	No 14: Pork cutlet with mustard sauce, French fries	Fr.	26.00
	No 15: Filet of Pangasius with lemon, sautéed potatoes	Fr.	20.00
	No 16: Pangasius breaded or in beer batter, potatoes	Fr.	22.00
	No 17: Cheese fondue plain with bread dices	Fr.	25.00
	- with potatoes	Fr.	29.00
	*No 18: Rösti with veal sausage, onion sauce	Fr.	25.00
*No 19: Täsch Rösti with tomato, ham and fried egg	Fr.	26.00	

\* Rösti menu is only available for groups up to 30 persons.

*Our group menus are served with a soup, vegetables and dessert. If you wish you can change the side dish.*

**Desserts:** Caramel flan - caramel custard cream - stracciatella cream - vanilla cream – chocolate cream – chocolate mousse – Tiramisu mousse – fruit mousse – fruit salad – ice cream with whipped cream, Panna cotta – fruit strudel

***The prices are per person in Swiss francs incl. all taxes/service. Per 20 paying guests 1 person is free of charge.***

Please do not hesitate to contact us for additional information or changes of the menu. We would be grateful to welcome your group and are looking forward to hear from you.

Best regards,

Christoph Imboden & Team