



WELCOME TO THE CARBON BY ROMAIN FORNELL !

The «Carbon» is a restaurant by French chef Romain Fornell from Barcelona, who has won several awards in the Michelin Guide. It is his first restaurant in the Swiss Alps and unique in Zermatt!

The main dishes are cooked from Oriol Fernandez and his Team, on the Barbecue Egg charcoal grill for that unmistakable «Carbon» taste !

Some dishes are ideal for sharing, because as the saying goes: "Sharing is caring". Enjoy a good bottle of wine with it!

We hope you enjoy the cuisine at «Carbon by Romain Fornell»!

The Ambassador and Carbon Team !





TO SHARE

Spanish ham croquettes.....	18
Croque Monsieur with truffles and raclette chesse from Valais.....	28
Carbon fried chicken.....	22
Crispy fried langoustines, kimchi mayonnaise.....	6 pieces 28

STARTERS

Ceasar salad.....	26
Grilled avocado salad with Swiss salmon tartar and ginger.....	24
Sea bass carpaccio, olive oil, lemon, basil.....	28
Burrata and tomato tartar.....	24
Crispy semi-liquid egg with wild mushrooms.....	18
Asparagus in season, hollandaise sauce and crusty bread.....	22
Hand-cut beef tartare prepared à la minute.....	80gr 33
	120gr 49

SOUPS

Zucchini soup with stuffed courgette flowers.....	18
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VEGETARIAN DISHES & PASTA

Vegetarian burger, french fries.....	31
Large rigatoni with morels, spinach and pine nuts.....	28



THE CLASSICS OF THE HOUSE

Burger with raclette cheese, french fries.....	35
Grilled Entrecôte, Béarnaise sauce, grilled lettuce hearts, millefeuille croustillant...	53
Trio of crispy millefeuille, scallops, salmon and sea bass.....	28

FISH FROM THE BARBECUE EGG

Grilled salmon steak tandoori ginger, beurre blanc.....	38
Grilled sea bass, aniseed meunière sauce.....	42

The fish dishes will be served pilaf rice and vegetable millefeuille.

MEAT FROM THE BARBECUE EGG

Peppered beef fillet, flambéed with old Cognac, french fries.....	60
Chicken cooked in two ways, mushroom sauce, mashed potatoes.....	39
Appenzell lamb chops with ratataouille and french fries.....	45

DESSERTS & CHEESE

Chocolate soufflé.....	18
Home-made flan Chantilly.....	14
The classic strawberries and cream.....	14
Zermatter « Horu » cheese selection with homemade chutney.....	16
Ice cream selection.....	14

Origins

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|-----------------------------|-------------------------|
| - Salmon : Norway | - Scallops : Scotland |
| - Sea bass : Greece | - Chicken : Switzerland |
| - Langoustines : Danmark | - Beef : Argentina |
| - Ham : Switzerland / Spain | - Lamb : Switzerland |
| - Croissant Bread : France | - Bread : Switzerland |
| - Gluten free : France | - Toast : France |

Our staff will be happy to inform you about ingredients that may cause allergies or intolerances, on request. All prices are in Swiss francs/CHF, including 8.1% VAT.