



## 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

Langoustines «Robuchon» with lemon mayonnaise.....	25
Croque-Monsieur with truffles and raclette cheese from Valais.....	28
Potato millefeuille with marinated salmon and lemon.....	28
Spanish ham croquettes with raclette cheese.....	18

## STARTERS

Ceasar salad with grilled hearts of lettuce.....	26
Open burrata with orange and garden tomatoes.....	24
Sea bass carpaccio with olive oil and lemon.....	28
Thin sliced avocado with shrimp tartar and ginger vinaigrette.....	22
Hand-cut beef tartar prepared by the minute.....	80gr 33

## SOUPS

Melon soup with avocado and cucumber.....	21
Pea soup with whipped cream and peppermint.....	15

## PASTA & VEGETARIAN DISHES

Large rigatoni with green pesto and cherry tomatoes.....	26
Smoked and grilles eggplants, miso and celery puree.....	26



### THE HOUSE CLASSICS

Beef burger «Carbon» with raclette cheese and French fries.....	35
Grilled Entrecôte, herb butter, grilled lettuce hearts and crispy millefeuille .....	53

### FISH FROM THE BARBECUE EGG

Sea bream with Pil Pil sauce Basque style Pilav rice.....	40
Octopus with Pilav rice and tartar sauce.....	42

### MEAT FROM THE BARBECUE EGG

Peppered beef fillet, flambéed with old Cognac, French fries.....	60
Chicken leg with orange and jus and mashed potatoes.....	39
Lamb chops from Valais with ratatouille and French fries.....	50
Pork chop with parmesan crust, vegetables and mashed potatoes.....	42

### DESSERTS & CHEESE

Strawberries with whipped cream.....	16
Home-made flan Chantilly.....	14
Cheese cake with passion fruit.....	16
Black chocolate mousse with olive oil and fleur de sel.....	16
Ice cream selection.....	14

#### Origin

- Salmon : Norway
- Pulpo : Italy
- Prawns : Argentina
- Sea bream : Greece
- Sea bass : Greece
- Langoustines : Denmark
- Ham : Switzerland
- Serrano ham : Spain

- Pork : Switzerland / Spain
- Burger : Switzerland
- Chicken : France
- Beef : Argentina
- Lamb : Switzerland
- Bread : Switzerland
- Croissant bread : France
- 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.