



## WILLKOMMEN IM CARBON!

Carbon is a restaurant run by French chef Romain Fornell from Barcelona, who has received multiple Michelin Guide awards. It is his first restaurant in the Swiss Alps and the only one in Zermatt!

The culinary philosophy of Romain and Carbon's head chef, Oriol Fernandez, is based on a love of craftsmanship and good food, viewing cuisine as an art that combines region, product, and technique. Their approach stems from a dialogue between Spain, France, and Switzerland, three gastronomic cultures that blend together in every dish. The chefs value the origin of the products, technical precision, and emotional taste experiences, creating an experience that celebrates both tradition and innovation.

We wish you bon appétit and a pleasant stay with the cuisine of "Carbon by Romain Fornell"!

Oriol Fernandez & the "Carbon" team





## LIGHT & RAW

Pâté filled with three types of Swiss meat and served with homemade pickles	26
Crispy egg, mashed potatoes, mushroom emulsion and seasonal mushrooms	18
Swiss trout tartare coated with avocado, ginger and orange vinaigrette	26
Sea bass carpaccio, lemon gel, chive and citrus mayonnaise	28
Grilled endive, beet reduction, walnuts and Gruyère snow	18

## ESSENTIAL SOUPS

Mountain porcini mushroom soup	18
Onion soup in puff pastry with Valais raclette cheese	18

## THE ELEGANCE OF WHEAT

Mediterranean ricotta tortellini with mushrooms and alpine herbes with raclette cheese	26
Rigatoni gratin with celery and truffles	28

## THE MARINE GARDEN

Sandre, seasonal vegetables, and white butter sauce with trout eggs	42
Freshwater fish bouillabaisse style, melt-in-your-mouth potatoes, and mini fennel	42
Scallop mille-feuille with pumpkin and porcini mushrooms, meunière sauce	48



## THE SCENT OF THE LAND

Beef fillet with seasonal mushrooms, potato purée, and gravy	60
Crispy sweetbreads, glazed carrots, sabayon, and spice powder	45
Lamb chops with ratatouille, served with an herb sauce	55

## HOUSE CLASSICS – 2 PERSONS

Chateaubriand with seasonal vegetables, potato purée and béarnaise sauce	110
Sea bass in puff pastry crust stuffed with shrimp and basil, served with choron sauce	110
Swiss chicken baked in a salt crust with morel sauce and vegetables	90

## SWEETS FROM THE MOUNTAINS

Classic vanilla flan with whipped cream	15
Chocolate, hazelnut praline, candied hazelnuts, hazelnut soup, and coffee ice cream	15
Poached pear in mulled wine with Alpine spices and chestnut ice cream	15
Crêpe Suzette with Grand Marnier and vanilla ice cream	15

### Origins :

- Sea bass : Greece
- Sandre : Holland
- Langoustines : Danemark
- Scallops : France
- Chicken : Switzerland
- Lamb : Irland
- Beef : Argentina
- Bread : Switzerland
- Toast, bread without gluten : France

We will inform you about ingredients that may trigger allergies or intolerances; our staff will be happy to provide you with information on request. All prices are in Swiss francs/CHF and include 8.1% VAT.