

EN

weinzeit

wine bar

the rex

About us:

This is a place for friends and family to share a glass or a bottle of excellent wine from Switzerland and afar, served with small dishes of hot and cold dishes made to be shared around the table, with emphasis on local produce and bold flavours. We invite you to a convivial and joyous place with character.

All our wines here are made from grapes grown without the use of weedkillers, pesticides, fertilizers, or other synthetic products. The harvest is done by hand and during vinification, the winemaker strives to maintain the living character of the wine.

“Good for nature and for your gut”



Raisin



Slow Food® CH

the rex

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weinzeit wine bar

<u>Small bites</u>	CHF
Marinated green olives	5
Toasted and salted almonds	5
Smoked or Salted Anchovies “Nardin” Bread and Butter	22
<u>To share</u>	
Charcuterie board a mix of rare Salumi combined with our bread	29
Selection of Cheese served with our bread & jam	26
Half/Half Half Charcuterie/ Half Cheese	28
Aperitivo Platter, a selection of spreads, dips, marinated vegetables	28
Creamy mushroom toast, side salad, sourdough toast	25

All prices are in CHF including VAT.
For allergenes please ask our staff

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<u>To share</u>	CHF
Roasted marrowbone, salsa verde, green leaves, sourdough toast	22
Citrus and juniper cured trout, apple and fennel salad, herb oil, horseradish crème fraîche	28
Roasted pumpkin, kale, mint and chili yoghurt	19
Slow cooked beef tongue, pickled onions, chervil, crispy onions, sauce tartare	24
Deer tartare, beetroot, rye crisp, black truffle mayo, chervil	36

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Desserts

	CHF
Dark chocolate mousse, orange, Maldon sea salt, extra virgin olive oil	14
Crème Brulée	13
Affogato, fior di latte, biscotti, espresso	12
Warm apple crumble, bayleaf creme anglaise	14
Meringue, poched pear, elderberries and ginger	14
Sorbet & ice cream, chantilly, toasted almonds (price per scoop)	5

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Raisin



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the journey

6-Course Tasting Menu

by Thomas Haugstvedt

December: Fridays
Jan-Apr: Fridays/Saturdays

“Two days a week I will share with you our interpretation of the Swiss landscapes: From the lowlands to rivers, lakes, forests and mountains. Each dish represents a different area and altitude around Zermatt. We focus on the best products and the most interesting combinations and are sure to surprise you.”

89CHF p.P
wine pairing available

weinzeit by the rex