

|                   |   |      |
|-------------------|---|------|
| STARTERS   SALADS | <p>Lattich Herzen "Caesar"<br/>           Parmesan   Kirschtomate   Kalamata Olive   Brotchip<br/>           Gebratene Crevetten oder Maispouardenbrust</p> <p><i>Lettuce hearts "Caesar"</i><br/> <i>parmesan   cherry tomato   kalamata olive   bread chip</i><br/> <i>fried shrimps or corn-fed chicken breast</i></p> | 35.- |
|                   | <p>"The Omnia" Salat   Honig-Senf Vinaigrette<br/>           Rauchlachs   Wachteleier   rote Zwiebel</p> <p><i>"The Omnia" salad   honey-mustard vinaigrette</i><br/> <i>smoked salmon   quail eggs   red onion</i></p>   | 29.- |
|                   | <p>Grillgemüse<br/>           Burrata   Holzapfel Balsamico-Essig   Pata Negra Schinken</p> <p><i>Grilled vegetables</i><br/> <i>burrata   crab apple balsamico vinegar   Pata Negra ham</i></p>  | 35.- |
| SOUPS             | <p>Hummer Bisque<br/>           Thai Curry   Ananas   Crevetten</p> <p><i>Lobster Bisque</i><br/> <i>Thai curry   pineapple   shrimps</i></p>   | 23.- |
|                   | <p>Süßkartoffel<br/>           Schweinebauch   Limette   Thymian</p> <p><i>Sweet potato</i><br/> <i>pork belly   lime   thyme</i></p>   | 23.- |

|          |  |      |
|----------|--|------|
| CLASSICS | <p>“Walliser Teller “<br/> Hobelkäse   Hauswurst   Trockenfleischspezialitäten  <br/> Essiggemüse   Salat</p> <p><i>“Valaisanne plate “<br/> alpine cheese   sausage cured   local meat from Zermatt  <br/> pickled vegetables   salad</i></p>             | 37.- |
|          | <p>“The Omnia” Club Sandwich<br/> Geräuchertes Poulet   Raclette Käse   Spiegelei<br/> Cole Slaw   Feta   Pommes frites</p> <p><i>“The Omnia” Club Sandwich<br/> smoked chicken   raclette cheese   fried egg<br/> cole slaw   feta   french fries</i></p> | 42.- |
|          | <p>“The Omnia” Lobster Rolls<br/> Limettenmayonnaise   Pommes frites   Salat</p> <p><i>“The Omnia” Lobster Rolls<br/> lime mayonnaise   french fries   salad</i></p>   | 49.- |

|              |  |      |
|--------------|--|------|
| MAIN COURSES | <p>Tagliolini<br/>Parmesan   Eigelb   Pancetta   Herbsttrüffel</p> <p><i>Tagliolini</i><br/><i>parmesan   egg yolk   pancetta   autumn truffle</i></p>   | 41.- |
|              | <p>Risotto<br/>Crevetten   Jakobsmuschel   Tintenfisch   Grillgemüse   Mimolette</p> <p><i>Risotto</i><br/><i>shrimp   scallop   squid   grilled vegetables   mimolette cheese</i></p>                                   | 45.- |
|              | <p>Rindsfilet 220g<br/>Kräuterbutter   Zwiebelring   Gemüseperlen   Pommes frites</p> <p><i>Beef fillet 220g</i><br/><i>herb butter   onion ring   vegetable pearls   french fries</i></p>                               | 65.- |
|              | <p>"The Omnia" Mountain Lodge Sandwich<br/>Schweinebauch   Kimchi   Aioli   Raclette Käse   Salat</p> <p><i>"The Omnia" Mountain Lodge Sandwich</i><br/><i>pork belly   kimchi   aioli   raclette cheese   salad</i></p> | 49.- |
|              | <p>Croque Royal<br/>Rindsfilet   Foie Gras   Brioche   Zwiebelmarmelade</p> <p><i>Croque Royal</i><br/><i>beef fillet   goose foie gras   brioche   onion puree</i></p>  | 69.- |
|              | <p>Wiener Schnitzel<br/>Eingemachte Preiselbeeren   lauwarmer Kartoffelsalat</p> <p><i>Escalope Viennese style</i><br/><i>mountain cranberries   warm potato salad</i></p>   | 49.- |

|          |   |      |
|----------|---|------|
| DESSERTS | <p>Apfelstrudel<br/>Zwetschgensorbet   Vanillesauce</p> <p><i>Apple strudel<br/>plum sorbet   vanilla sauce</i></p>   | 17.- |
|          | <p>Tiramisu "OMNIA"<br/>Eidotter   Vanille Salz   Kaffee Ganache</p> <p><i>Tiramisu "OMNIA"<br/>egg yolk   vanilla salt   coffee ganache</i></p>  | 17.- |
|          | <p>Schokoladen Sundae<br/>Schokoladeneis   Schokoladensauce   Banane</p> <p><i>Chocolate sundae<br/>chocolate ice-cream   chocolate sauce   banana</i></p>  | 17.- |
|          | <p>Käseauswahl<br/>Früchtebrot   Honig</p> <p><i>Cheese selection<br/>fruit bread   honey</i></p>   | 27.- |
|          | <p>Frisch gedrehtes Eis oder Sorbet mit Garnitur   pro Kugel<br/>Wir informieren Sie gerne über das heutige Angebot.</p> <p><i>Freshly swirled ice-cream or sorbet with garnish   per scoop<br/>We are pleased to inform you about our today's selection.</i></p> | 6.-  |

## HERKUNFTS-BEZEICHNUNG

### Fleisch

|                |                             |
|----------------|-----------------------------|
| Geflügel       | Schweiz   Frankreich        |
| Schwein        | Schweiz                     |
| Kalb           | Schweiz                     |
| Rind           | USA *   Schweiz             |
| Trockenfleisch | Schweiz   Italien   Spanien |
| Foie Gras      | Frankreich                  |

### Fisch

|               |                  |
|---------------|------------------|
| Crevetten     | Pazifik          |
| Hummer        | Nordwest Pazifik |
| Lachs         | Norwegen         |
| Jakobsmuschel | Nordost Atlantik |
| Tintenfisch   | Mittelmeer       |

## DESIGNATION OF ORIGIN

### *Meat*

|                   |                                    |
|-------------------|------------------------------------|
| <i>Poultry</i>    | <i>Switzerland   France</i>        |
| <i>Pork</i>       | <i>Switzerland</i>                 |
| <i>Veal</i>       | <i>Switzerland</i>                 |
| <i>Beef</i>       | <i>USA *   Switzerland</i>         |
| <i>Dried meat</i> | <i>Switzerland   Italy   Spain</i> |
| <i>Foie gras</i>  | <i>France</i>                      |

### *Fish*

|                 |                                  |
|-----------------|----------------------------------|
| <i>Prawns</i>   | <i>Pacific Ocean</i>             |
| <i>Lobster</i>  | <i>North west Pacific Ocean</i>  |
| <i>Salmon</i>   | <i>Norway</i>                    |
| <i>Scallops</i> | <i>North east Atlantic Ocean</i> |
| <i>Squid</i>    | <i>Mediterranean</i>             |

\* kann mit Antibiotika oder anderen AML erzeugt worden sein

\* *may have been produced with antibiotics or other AML*