



DINNER MENU

Welcome to Diner's Club

*It's Not Fine Dining, It's a **FUN-TASTIC** Dining Destination*

Prologue

THE STAGE FOR CUISINE & ENTERTAINMENT

***The same location. The same quality. The same love.
The same passion. Yet unique.***

Zermatt's dining destination atmosphere changed earlier last year when Chef Florian Neubauer from the After Seven Restaurant- Backstage Hotel emerged the whole Vernissage's domicile as one-stop lifestyle entertainment.

Besides its other excitement, DINER'S CLUB is a funtastic (fun and fantastic) dimly lit gastronomic restaurant nestled on the ground level of the wholesome space.

Housed next to the Vernissage's Art Gallery, open every Tuesday - Saturday starting from 19:00 - 22:00 with live acoustic performance gives full access to more than 50 diners and entertainment devotees without any reservations needed.

Inspired by the After Seven Restaurant upstairs options down here include a la carte gastronomy, a long list of cocktails, spirits, and wines quickly stellar itself as one of the quintessential dining destinations in the neighborhood.

Diner's Club in Vernissage Zermatt brings its native's uniqueness as

*"It's Not Fine Dining. It's a **FUN-TASTIC** Dining Destination"*

Disclaimer

Allergien: Gerne gibt Ihnen unser Service- oder Küchenpersonal Auskunft

Allergies: Our service or kitchen staff will be happy to provide you with information

Allergies : notre personnel de service ou de cuisine se fera un plaisir de vous renseigner

Origin:

Meat

CH - Switzerland

FR - France

CAN- Canada

USA - United States of America

Fish

FAO34 - Middle East Atlantic

FAO47 - South East Atlantic

FAO61 - North East Pacific

FAO37 - Mediterranean Sea

FAO27 - North East Atlantic

Alle Preise in CHF, inklusive 7,7% MWST

All prices in CHF, including 7.7% VAT

Tous les prix en CHF, TVA de 7,7% incluse

The Hipster

65,-

Zucchini Tatar

Pinienkerne – Parmesan – Bergkräuter

Zucchini Tartare

Pine Nuts – Parmesan – Mountain Herbs

Tartare de Courgettes

Pignons de Pin – Parmesan – Herbes de Montagne

Safran-Risotto

Belperkonolle – Amaranthblätter – Maggiapfeffer

Saffron-Risotto

Belper Cheese – Amaranth Leaves – Maggia pepper

Risotto au Safran

Belperkonolle – Feuilles d'amarante – Poivre de Maggia

Kokosnuss

Mango – Geröstete Schokolade – Kaffir

Coconut

Mango – Oven roasted Chocolate – Kaffir

Noix de coco

Mangue – rôtie au four Chocolat – Kaffir

The Huntsman

85,-

Handverlesenes Knochenmark

Rotwein Schalloten - Kapern - Vodka Shot

Hand-selected Bone Marrow

Red Wine Shallots - Capers - Vodka Shot

Moelle osseuse sélectionnée à la Main

Échalotes au Vin Rouge - Câpres - Shot de Vodka

Rinderbäckchen

Petersilienwurzelpüree - Daikon - Senf

Beef Cheeks

Parsnip Püree - Daikon - Mustard

Joues de Bœuf

Purée de Chou-Fleur - Daikon - Moutarde

Kokosnuss

Mango - Geröstete Schokolade - Kaffir

Coconut

Mango - Oven Roasted Chocolate - Kaffir

Noix de coco

Mangue - rôtie au four Chocolat - Kaffir

The Fisherman

89,-

Ceviche

Mango - Kaffir - Chili

Ceviche

Mango - Kaffir - Chili

Ceviche

Mangue - Kaffir - Piment

Kabeljau

Champagnerbeureblanc- Graupen - Leek

Cod

Kaffir Beurre Blanc - Barley - Tomato - Leek

Morue

Beurre Blanc de Kaffir - l'Orge - Tomate - Poireau

Kokosnuss

Mango - Geröstete Schokolade - Kaffir

Coconut

Mango - Oven Roasted Chocolate - Kaffir

Noix de coco

Mangue - rôtie au four Chocolat - Kaffir

Starters

Tartelette mit Buratta

Schwarzer Knoblauch – Heirloom Tomato – Nanfro

Tartelette with Burrata

Black Garlic – Tomato Heirloom – Nanfro

Tartelette à la Buratta

Ail Noir – Tomato Heirloom – Nanfro

Half

Full

3 pcs/
14,-

6 pcs/
22,-

Zucchini Tatar

Pinienkerne – Parmesan – Bergkräuter

Zucchini Tartare

Pine Nuts – Parmesan – Mountain Herbs

Tartare de Courgettes

Pignons de Pin – Parmesan – Herbes de Montagne

14,-

22,-

Pilzessenz

Geflügeldumpling – Sesam – Schnittlauch

Mushroom Essence

Poultry Dumpling – Sesame Seeds – Chives

Essence de champignons

Replat de volaille – Sésame – Ciboulette

16,-

24,-

Schwarze Tiger Garnelen

Aubergine – Kräuterbutter – Zitrone

Black Tiger Prawns

Eggplant – Herb Butter – Lemon

Crevettes Tigrées noires

Aubergine – Beurre aux herbes – Citron

3 pcs/
21,-

5 pcs/
29,-

Starters

	Half	Full
Handverlesenes Knochenmark Rotwein Schalloten - Kapern - Vodka Shot		
Hand-selected Bone Marrow Red Wine Shallots - Capers - Vodka Shot		22,-
Moelle osseuse sélectionnée à la Main Échalotes au Vin Rouge - Câpres - Shot de Vodka		
Vitello Tonnato Thunfisch Tataki - Kapern - Bergkräuter		
Vitello Tonnato Tuna Tataki - Capers - Mountain Herbs	22,-	32,-
Vitello Tonnato Tataki de Thon - Câpres - Herbes de Montagne		
Ceviche Mango - Kaffir - Chili		
Ceviche Mango - Kaffir - Chili	50 gr/ 24,-	90 gr/ 36,-
Ceviche Mangue - Kaffir - Piment		
Wasserbüffel Tatar Rotweinschalotten - Parmesan - Knoblauchbrot		
Water Buffalo Tartare Red Wine Shallots - Parmesan - Garlic Bread	60 gr/ 26,-	130 gr/ 39,-
Tartare de Buffle Echalotes au vin rouge - Parmesan - Pain à l'ail		
Caviar Selection Creme Fraiche - Schnittlauch - Blinis	30,-	110,-

Vegetarians

	Half	Full
Gartensalat Kräuter-Croutons - Zitrone - verschiedene Samen		
Garden Salad Herbal Croutons - Lemon - Mixed Seeds	14,-	23,-
Salade du Jardin Croûtons aux herbes - Citron - Graines		
Klassischer Griechischer Salat Gurke - Feta - Oliven		
Classic Greek Salad Cucumber - Feta - Olives	16,-	24,-
Salade Grecque Classique Concombre - Feta - Olives		
Aubergine Granatapfel - Yoghurt - Tabasco		
Aubergine Pomegranate - Yoghurt - Tabasco	19,-	26,-
Aubergine Grenade - Yoghourt - Tabasco		

Sea

Oktopus

Chorizo Püree - Grapefruit - gebackener Knoblauch

Octopus

Chorizo Puree - Grapefruit - Baked Garlic

Poulpe

Purée de Chorizo - Pamplemousse - Ail au four

Kabeljau

Champagne Beurre Blanc - Graupen - Lauch

Cod

Kaffir Beurre Blanc - Barley - Tomato - Leek

Morue

Beurre Blanc de Kaffir - l'Orge - Tomate - Poireau

Half

Full

70 gr/

24,-

120 gr/

36,-

70 gr/

25,-

140 gr/

46,-

Countyside

	Half	Full
Ochsenschwanz Safran-Risotto, Amaranthblätter - Maggia-Pfeffer		
Oxtail Saffron Risotto, Amaranth Leaves - Maggia Pepper	24,-	38,-
Queue de Boeuf Risotto au Safran, Feuilles d'Amarante - Poivre de Maggia		
Rinderbäckchen Blumenkohl Püree - Daikon - Knochenmark Schaum		
Beef Cheeks Cauliflower puree - Daikon - Bone Marrow Foam	90 gr/ 29,-	160 gr/ 52,-
Joue de Boeuf Purée de chou-fleur - Daikon - Moutarde		
Maishähnchen Pesto-Püree - Schwarzwurzel - Hühnerhaut		
Corn Chicken Pesto Puree - Salsify - Chicken Skin		36,-
Poulet au Maïs Purée de Pesto - Salsifis - Peau de Poulet		
Schweinshaxe Sauerkraut - Kartoffelpüree - Apfel - Pommery Senf		
Pork knuckle Sauerkraut - Mashed Potatoes - Apple - Pommery Mustard		39,-
Jarret de Porc Choucroute - Purée de Pommes de Terre - Pomme - Moutarde Pommery		
Luma Ribeye Entenfett Kartoffeln - Sauce Béarnaise		
Luma Ribeye Duck fat potatoes - Béarnaise Sauce		230 gr/ 69,-
Luma Ribeye Pommes de terre à la graisse de canard - Sauce Béarnaise		

Sides

Gebackene Kartoffel

Sauerrahm - Frühlingszwiebeln - Maggia

Baked potato

Sour Cream - Spring Onion - Maggia

Pomme de Terre au Four

Crème Aigre - Oignons de Printemps - Maggia

Pommes frites mit Entenfett

Knoblauch - Petersilie - Maldon

Duck Fat Fries

Garlic - Parsley - Maldon

Frites à la graisse de Canard

Ail - Persil - Maldon

Safran - Risotto

Saffron Risotto

Risotto au Safran

Half

Full

11,-

11,-

16,-

19,-

Desserts

	Half	Full
Tiramisu		15,-
Crème Brûlée		16,-
Kokosnuss		
Mango - Geröstete Schokolade - Kaffir		
Coconut		17,-
Mango - Oven Roasted Chocolate - Kaffir		
Noix de coco		
Mangue - rôtie au four Chocolat - Kaffir		
Schokoladen Crémeux		
Milcheis - Beeren - Popcorn		
Chocolate Crémeux		19,-
Milk Ice Cream - Berries - Popcorn		
Crémeux au Chocolat		
Glace au Lait - Baies - Popcorn		

TUESDAY - SATURDAY | 7 PM - 10 PM
A LA CARTE GASTRONOMY | COCKTAILS | WINES
LIVE ACOUSTIC PERFORMANCE

Scan here for the updates



DRINK L  ST

Wines

VERNISSAGE WHITE, Valais - Switzerland 8
Germanier - Heida

VERNISSAGE ROUGE, Valais - Switzerland 9
Rouvinez - Syrah | Cornalin | Pinot Noir

PETIT ARVINE, Valais - Switzerland 10
Jean Louis Mathieu - Petit Arvine

WHISPERING ANGEL, Provence - France 11
Château De'sclans - Grenache | Cinsault | Rolle | Syrah

DAILY RECOMMENDATION WHITE 10
DAILY RECOMMENDATION RED 12

Bubbles

PROSECCO VALDOBBIADENE 9
PROSECCO NUDO ROSÉ 12.5
MÖET & CHANDON BRUT 18
MÖET & CHANDON ROSÉ 19

Spritz

CHANDON GARDEN SPRITZ	12
APEROL SPRITZ	14
LIMONCELLO SPRITZ	14
HUGO	14

Exclusive Digestive

GRAPPA DI BAROLO MAROLO (50%)	4cl	13
GRAPPA MOSCATO NONINO (41%)	4cl	15
GRAPPA BERTA ANNIVERSARIO 70 (43%)	4cl	15
APRIKOSENBRAND URS HECHT (42%)	4cl	18
HIMBEERBRAND URS HECHT (40%)	4cl	18
HEAVEN SAKE (12,5%)	4cl	18
HEAVEN SAKE (12,5%)	4cl	18

Classic

COCKTAILS

MOJITO - Rum Mint Lime Sugar	21
WHISKEY SOUR - Bourbon Whiskey Citrus Egg White Sugar	21
ESPRESSO MARTINI - Vodka Kahlua Espresso	
BASIL SMASH - Gin Basil Sugar	21
MARGARITA - Tequila Cointreau Citrus Salt Rim	21
NEGRONI - Gin Campari Vermouth	
MOSCOW MULE - Vodka Homemade Ginger Beer Soda Citrus	21

Signature

COCKTAILS

WINTER CHILLY INFUSION Infused Vodka with Kaffir Lemongrass Chili Coconut Citrus	21
ZERMATT ZOMBIE Secret Zombie Grog Passionfruit Pineapple Citrus	21
HIGHLAND CRYSTAL Clarified Whiskey Sour Port Wine Float	21
MOUNTAIN SPICE Bulleit Bourbon Homemade Pumpkin Spiced Liqueur Carrot	21
ALPINE RUM DELIGHT Chocolate Diplomatico Rum Bitters	21

Gin

TANQUERAY (43,1%)	4cl	13
HENDRICKS (41,4%)	4cl	15
ROKU (43%)	4cl	15
BROCKMANS (40%)	4cl	18
DEUX FRERES (43%)	4cl	18
GIN MARE (42,7%)	4cl	18
MONKEY 47 DRY GIN (41%)	4cl	18
SIPSMITH LONDON DRY GIN (41,6%)	4cl	18

Vodka

SMIRNOFF RED (37,5%)	4cl	13
TITO'S (40%)	4cl	15
BELVEDERE (40%)	4cl	18
GREY GOOSE (40%)	4cl	18
BELUGA SILVER LINE (40%)	4cl	20

Tequila

ESPOLON BLANCO (40%)	2cl	7
ESPOLON REPOSADO (40%)	2cl	8
PATRON SILVER (40%)	2cl	10
PATRON REPOSADO (40%)	2cl	12

Eaux de Vie

ETTER WILLIAMS BIRNE (40%)	2cl	15
ETTER KIRSCH (41%)	2cl	15
ETTER APRIKOSE (42%)	2cl	17

Cognac

HENESSY VS (40%)	4cl	16
HENESSY VSOP (40%)	4cl	20
HENESSY XO (40%)	4cl	37

Rum

PAMPERO BLANCO (40%)	4cl	13
GOSLINGS BLACK SEAL (40%)	4cl	15
HAVANA 7 ANEJO (40%)	4cl	15
KRAKEN (40%)	4cl	15
PAMPERO ESPECIAL (40%)	4cl	15
SAILOR JERRY (40%)	4cl	15
DIPLOMATICO RESERVA EXCLUSIVA (40%)	4cl	18
DON PAPA BAROKO (40%)	4cl	18
SANTA TERESA (40%)	4cl	20
ZACAPA XO (40%)	4cl	30

Whiskey

JAMESON IRISH (40%)	4cl	13
JACK DANIELS BOURBON (40%)	4cl	15
BULLEIT BOURBON (45%)	4cl	16
BULLEIT RYE (45%)	4cl	16
JOHNNY WALKER BLACK LABEL (40%)	4cl	16
LAPHROAIG 10 Y (40%)	4cl	19
TALISKER 10Y (45,8%)	4cl	19
OBAN WHISKEY (43%)	4cl	23
LAGAVULIN 16Y (43%)	4cl	25
MACALLAN 15Y (43%)	4cl	33

Virgin

COCKTAILS

MOCKITO Mint	15
<i>Lime Apfelschorle VIBRANTE SPRITZ</i>	
Martini Vibrante	15
<i>Fever Tree Tonic Soda</i>	
FLOWER SOUR	15
<i>Martini Floreale Egg White Citrus</i>	

Beers

HEINEKEN BOTTLE	0.33	6
HEINEKEN	0.3	6
HEINEKEN 0.0%	0.3	6
ZERMATT BIER RED	0.3	7.5
CORONA	0.35	8
ERDINGER WEISSBIER	0.5	9
HEINEKEN	0.5	9.5

Soft Drinks

VALAIS EXCELLENCE STILL	0.5	7
VALAIS EXCELLENCE SPARKLING	0.5	7
APFELSCHORLE RAMSEIER	0.33	5
COCA COLA	0.33	5
COCA COLA ZERO	0.33	5
FUSE TEA LEMON	0.3	5
FUSE TEA PFIRSISCH	0.3	5
ORANGINA	0.25	5
SPRITE	0.33	5