

VERNISSAGE

BACKSTAGE HOTEL



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D R E A M

D I N E | D R I N K | D A N C E

An overall experience that touches all the senses.
Whether it be in the Cocktail Lounge enjoying a drink or snack, in the Club where your hearing will be amazed and pampered with the coolest sound, in the Cinema with a remarkable and unique Cine-Dinner or in the Art Gallery could be an exclusive private dinner where you will be personally served by your host.



Our Venues

Vernissage – It's a one-stop lifestyle destination. A spiral staircase down into the studio of creation. Into the home of passion. In the rhythm of arrival. In the melody of perfection. In the desire for the unknown. In the scent of the familiar. In the feeling of stability. In the dance of lightness. Lost in aromas. Found in pure self, in probably the most unique venue in Zermatt.



ART GALLERY

The gallery for contemporary art
A sanctuary for various exhibitions.
Mesmerized your guest by hosting your
intimate celebration at our foyer with
the curated menus from Chef Florian.

Open Daily from 4 PM - 2 AM

AFTER SEVEN

A fine dining experience by Florian Neubauer. Rewarded with 1 Michelin star and 17 Gault Millau points.

After Seven's multiple award winning star cuisine involves a creative mix of locally inspired and worldly dishes, sometimes exotically infused, but always market fresh and seasonal. The open concept kitchen is a great attraction and focal point in this fine dining restaurant with personal charm. Be spoiled with the "surprise menu" with extensive wine list to fancy the harmony as a whole.

Open only in winter
Monday - Saturday | 7 PM - 12 AM





03. VERNISSAGE LIFESTYLE



The new lifestyle is quessential that offers you not just fine dining but a funtastic dining destination in one place.

The Cinema is not an ordinary cinema - the Vernissage cinema combines a cinema, stage, and club in one.

Sophisticated setup. A restaurant, A bar, and A cinema all rolled into one.

Open Everyday 7 PM - Late

DINER'S CLUB

With an entirely different menu from the After Seven Restaurant upstairs, options down here include ala carte gastronomy, longlist of cocktails, spirit and wines. Featuring live entertainment quickly stellar itself as one of the most quintessential dining destinations in the neighborhood.

*Open Tuesday - Saturday
7 PM - 10 PM*



CINEMA

Open every sunday & monday
4:30 pm - 10 pm



FACT SHEET

BASIC INFORMATION

FAQ	ART GALERY	AFTER SEVEN	DINER'S CLUB	CLUB	CINEMA
Maximum Capacity	24 long table 4 table for 4 people	35 pax	80 pax	350 pax	60 pax Round table / 104 theater
Category	Private Dining	Fine Dining	Casual Gastronomy	Bar / Club	Cine-dine in
Minimum Spend	3.000	10.000	6.000	6.000	6.000
Entertainment	choice of : DJ Live Music Band	background music	choice of : DJ Live Music Band	choice of : DJ Live Music Band	Choice of : Movie Live performance

**All prices above is Food and Beverage only.
Entertainment will be on additional charge per hour :**

- **Acoustic, start from 300 CHF**
- **Full Band, start from 600 CHF**
- **Dancer, start from 1.000 CHF/person/show**
- **Magician, start from 2.000 CHF**
- **DJ, start from 400 CHF**



04. MENU

Our team of experienced chefs leads by Florian Neubauer are here to help you cater for any event, with an exciting, contemporary menus. At Vernissage we create bespoke menus to cater for a wide range of events and special occasions including canapé receptions, family celebrations, birthday parties, dinner parties and product launches, corporate gatherings as well as weddings.

AFTER
S E V E N

DELIGHTFUL

Apero surprise

"Swiss"

Leek
Egg - Tomato - Caviar

"Swiss"

Salmon Trout
Radish - Dashi - Fingerlimes

"Atlantic"

Crab
Pineapple - Curry - Chilly

"France"

Pigeon
Salsify - Cassis - Nutmeg flower

"Spain"

Milk Lamb
Red Pepper - black Garlic - Cardamom

"Europe"

Cheese from the trolley

"Swiss "

Pear
Layer Cake - Red Wine - Vanilla

Petit Four from the trolley

DELECTABLE

Apero surprise

"Swiss"

Artichoke
Potato - Egg - Truffle

"Atlantic"

Cod
Honey Tomato - Champagne - Thai Basil

"Italian"

Mussel
Dashi - Milk - Caviar

"Luma"

Chicken
Endive - Orange - Foie Gras

"USA"

Beef
King Oyster Mushroom - Palisade -
Madagascar Pepper

"Europe"

Cheese from the trolley

"Swiss "

Banana
Pavlova - Egglikör - Cardamom

Petit Four from the trolley

4 course Menu 175 / Wine pairing 69 | 5 course Menu 195 / Wine pairing 79
7 course Menu 215 / Wine pairing 99





DINER'S CLUB ALA CARTE

APERO

The trio from fined Clair oyster with wasabi, shallots, and sesame	18
Crispy chicken skin with liver pate, orange, and popcorn	17 / 27
Jerusalem artichoke crisp with ja crème, kubeben and caviar	
30g Selection caviar with crème fraiche, chives and blinis + Champagne	28 / 38
	55 + 79

STARTERS

Soup of the day	18
Zucchini tartar with pines, 24 months ages parmesan and mouton herbs	12 / 17
Nobel ceviche with mango, yuzu, and eye bird chilly	
Hand selected bone marrow with mountain herbs, roasted lemon and cherry shot	27 / 37
	17

DINER'S CLUB ALA CARTE

GARDEN

Spelt with greens, parsnip, and Granny Smith apple ginger broth	14 / 24
Braised celery with cheese cream, pickled walnuts, candied beetroots and compressed cider apple	18 / 28
Truffle risotto with salt backed celery and grains	19 / 29

SEA

Atlantic cod with diners Beurblanc, assorted vegetable and Persian safron	29 / 48
South African giant prawns with Thai mango, wild rice and wasabi	19 / 29
Atlantic scallop dimsum with horsereddish crème, chives and prime herring caviar	39

COUNTRY

Swiss Mangalic pork knuckle, parsley purée, sour cabbage and black beer sauce	39
Swiss Holzer Beef steak with parsnip purée pickled daikon reddish, bone marrow foam and Dijon mustard	58
Dry aged chicken with truffle purée, roasted artichoke and lemongrass	48
300g selected USA prime ribeye with Jerusalem artichoke, oven roasted and migro greens and sauce béarnaise	65

SIDES

<i>Herbsalat with Duka, Champagne vinegar and lemon</i>	39
<i>Oven roasted Jerusalem artichoke</i>	58
<i>Oven roasted vegetables</i>	48
<i>Triple cocked duck fat potatoes with parsley</i>	65

DINER'S CLUB ALA CARTE

SWEETS

Milk crisp with ashes, chestnut mousse and nitrogen berry espuma	24
Grilled apple ice cream, puffed grains and seeds, green tea and jasmine infused buttermilk	17
Sorbet Variation	12

CHEESE

European cheese with fruit bread, fig jam, truffle honey and candied Nuts	22 / 32
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DINER'S CLUB SET MENU

HIPSTER

65

Zucchini tartar with Pines, 24 month aged parmesan and mouton herbs

Truffle risotto with salt backed celery and grains

Milk crisp with ashes, chestnut mousse and nitrogen berry espuma



Scotland, Iceland and Ireland

HUNTSMAN

92

Hand-selected bone marrow with mountain herbs, roasted lemon and cherry shot

Swiss Holzer beef steaks with Parsnip purée pickled daikon reddish, bone marrow foam and Dijon mustard

Milk crisp with ashes, chestnut mousse and nitrogen berry espuma



Scotland, Iceland and Ireland

FISHERMAN

95

Nobel ceviche with mango, yuzu and eye bird chilly

Atlantic cod with diners Beurblanc, assorted vegetable and Persian saffron

Milk crisp with ashes, chestnut mousse and nitrogen berry espuma



Scotland, Iceland and Ireland

add cheese +20

APERITIF



APERO 1 **35**

Walliserplatte 15
Charcuterie-Cheese-Pickled

Tom Kah Soup 11
Lemon Gras-Kefir-Coriander

Paellas Bread 8
Tomato and Olive tapenade

Pimentos de Patron 6
Nanfro - River salt

WINE

Heida Vernissage 7

CHAMPAGNE/SPARKLING

Chandon Garden 12

APERO 2 **50**

Walliserplatte 15
Charcuterie-Cheese-Pickled

Tuna 10
Daikon-Soju- Sesame

Oyster 7
Cucumber-Wasabi-Lemon

Chicken Skin 11
Liver pate-amaranth-Orange

Cucumber soup 5
Yoghurt-Tabasco-Walnut

Pimentos de Patron 6
Nanfro-Riversalt

WINE

Heida Vernissage 7

CHAMPAGNE/SPARKLING

Moet& Chandon Brut Imperial 18

APERO 3**68**

Walliserplatte Charcuterie-Cheese-Pickled	15
Scampi Duka-Rice-Chilly	17
Oyster Cucumber-Wasabi-Lemon	7
Chicken Skin Liver pate-amaranth-Orange	11
Quail Egg Truffle-Bacon-Chervil	7
Tuna Daikon-Soju- Sesame	10
Pimentos de Patron Nanfro- River salt	6

WINE

Petite Arvine - Jean Louis Mathieu	9
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CHAMPAGNE/SPARKLING

Moet& Chandon Rose	19
Moet & Chandon Grand Vintage	20

APERO 4**78**

Walliserplatte Charcuterie-Cheese-Pickled	15
Selection Caviars Blinis-Crème fraiche-Chives	12
Oyster Cucumber-Wasabi-Lemon	7
Chicken Skin Liver pate-amaranth-Orange	11
Quail Egg Truffle-Bacon-Chervil	7
Tuna Daikon-Soju- Sesame	10
Jerusalem artichoke Caviar-Crème-Piermont Hazelnut	15
Pimentos de Patron Nanfro- River salt	6

WINE

Petite Arvine - Jean Louis Mathieu	9
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CHAMPAGNE/SPARKLING

Moet& Chandon Brut	18
Moet & Chandon Grand Vintage	20

05. FLORIAN NEUBAUER

Managing Director & The Chef

Within a remarkably short period, Florian Neubauer rose to become the youngest chef in Europe with two Michelin stars to his name in his early 30.

As well as being talented in the culinary arts with his prominent motto is

CHANGE THE VIEW, SEE THE NEW

Neubauer is also a seasoned traveler and a big fan of great entertainment.

www.floneubauer.com





Click here
to tell us your dream event

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