



## Saas Cuisine in Winter 2017/2018

Please book a table during high season! These restaurants are very popular, particularly at weekends.

Star restaurants		
<a href="#">Dom Stübli</a>  +41 (0)27 958 77 00	Chef: <i>Erik Schröter</i> 14 Gault Millau points	Erik Schröter impresses guests in the Dom Stübli restaurant in The Dom hotel with the highest quality, attention to detail and versatility.
<a href="#">Schweizerhof Saas-Fee</a>  +41 (0)27 958 75 75	Chef: <i>Philipp Höppler</i> 13 Gault Millau points	The dining room at the Schweizerhof hotel is not the only treat, Philip Höppler's kitchen also has much to offer. The young chef at the Schweizerhof gourmet hotel only works with the best, most local ingredients and always knows how to surprise with his original creations.
Tips		
<a href="#">"Brasserie" &amp; "Fine Dining" at The Capra hotel</a>  +41 0)27 958 13 58	Chef: <i>Daniel Kornhuber</i>	25-year-old Daniel Kornhuber is part of the 'next generation' of ambitious cooks who are hoping to advance the profession. In the 'Brasserie', which is open every day, he realises his vision of down-to-earth, local cuisine. On Friday and Saturday evenings, he works in 'Fine Dining' to create culinary masterpieces with selected regional and seasonal ingredients.
<a href="#">Zur Mühle</a>  +41 (0)27 957 26 76	Chef: <i>Silvio Welti</i>	Zur Mühle is one of the most reliable choices in Saas-Fee. Fresh, seasonal produce and local specialities make the restaurant one of the most popular in the area. The restaurant is known for their variety of cheese and meat fondues, exceptionally good röstis and specialities from local Eringer beef. The excellent cuisine is complemented by top service.
<a href="#">'La Ferme' &amp; 'Fee Chäller' at the Sunstar Beausite hotel</a>	Chef: <i>Hans Oesch</i>	At La Ferme, the typical, rustic interior offers a cosy atmosphere with great attention to detail. There are typical, regional Valais specialities, meat specialities and fondue chinoise à discretion with homemade sauces. In the Fee Chäller you can enjoy typical



+41 (0)27 958 15 60		Valaisian specialities in a simple setting. Cheese fondues, röstis and meat dishes cooked on the charcoal grill can all be savoured here.
<a href="#"><u>Swiss Chalet</u></a>  +41 (0)27 957 00 00	<i>Chef: Holger Schultheis</i>	As chef of the Schweizerhof hotel, Holger Schultheis was awarded 15 Gault Millau points and now he has opened his own restaurant. At Swiss Chalet, he combines home-style cooking with a large dash of creativity and skill.
<a href="#"><u>Zur Schäferstube</u></a>  +41 (0)27 957 25 37	<i>Chef: Matthias Manser</i>	The legendary shepherd Alfred Burgener once lived in the house on the edge of Saas-Fee forest. Now you can enjoy excellent meat dishes and cheese fondues in this quaint and rustic setting. In winter, the restaurant can be accessed directly from the ski slope.
<a href="#"><u>Dü Saas-Fee</u></a>  +41 (0)79 356 40 92	<i>Chef: Astrid Binder</i>	The concept is simple in the converted barn: cheese or meat fondues and raclette. They are so exquisitely prepared, that hardly anyone can resist. Guests eat like a big family at long tables.
<a href="#"><u>Essstube</u></a>  +41 (0)27 957 00 22	<i>Chef: Martin Beutler</i>	The Essstube is not far from the village centre. Run by chef Martin Beutler and his wife, the restaurant serves traditional and typical dishes with a unique, fresh twist.
<b>Family restaurants</b>		
<a href="#"><u>Waldhüs Bodmen</u></a>  +41 (0)27 957 20 75	<i>Chef: Sepp Manser</i>	A 10-minutes' walk through an idyllic forest in the direction of Saas-Almagell takes you to Waldhüs Bodmen. There's a petting zoo (with two camels) for children, as well as excellent cuisine for those on a leisurely walk.
<a href="#"><u>Restaurant in the Hotel Pirmin Zurbriggen</u></a>  +41 (0)27 957 23 01	<i>Chef: Markus Ries</i>	The Pirmin Zurbriggen wellness hotel in Saas-Almagell is not just a paradise for families with children, but also has an exception culinary offering. Creativity is the magic word for chef Markus Ries. He continually enchants his guests with new surprises.



<b>Tips on the piste</b>		
<p><a href="#"><u>Gletschergrotte</u></a></p>   <p>+41 (0)27 957 21 60</p>	<p><i>Chef:</i> <i>Kari Kempf</i></p>	<p>Gletschergrotte can be reached directly from the slopes of the valley descent via a small forest path. Enjoy fine Valais and seasonal specialities on the sheltered sun terrace. You should also try the homemade desserts and variety of house coffees.</p>
<p><a href="#"><u>Spielboden</u></a></p>   <p>+41 (0)27 957 22 12</p>	<p><i>Chef:</i> <i>Michael Keiser</i></p>	<p>Spielboden is the place to be for gourmets on the piste. As well as a great view, there are excellent, re-interpreted traditional and international dishes. Michael Keiser doesn't do typical mountain food, but cuisine at the highest level.</p>
<p><a href="#"><u>Weissmieshütte</u></a></p>   <p>+41 (0)27 957 25 54</p>	<p><i>Carla and Roberto</i> <i>Arnold-Cathomen</i></p>	<p>High above Saas-Grund, on a sun terrace at 2,276 m above sea level, lies Weissmieshütte. The SAC hut with a panoramic view of 18 four-thousanders is the starting point for many ski and snowboard tours. From the middle station of the Hohsaas mountain railway, it can be reached on foot in an hour, making it suitable for families. Guests can refuel with delicious home-style cooking.</p>