

MENU

BAZAAR

THE
THINGS THAT
MATTER LIE
BELOW.

TIME

HORU

HEALTH

PEACE

SHARING

FAMILY

KNOWLEDGE

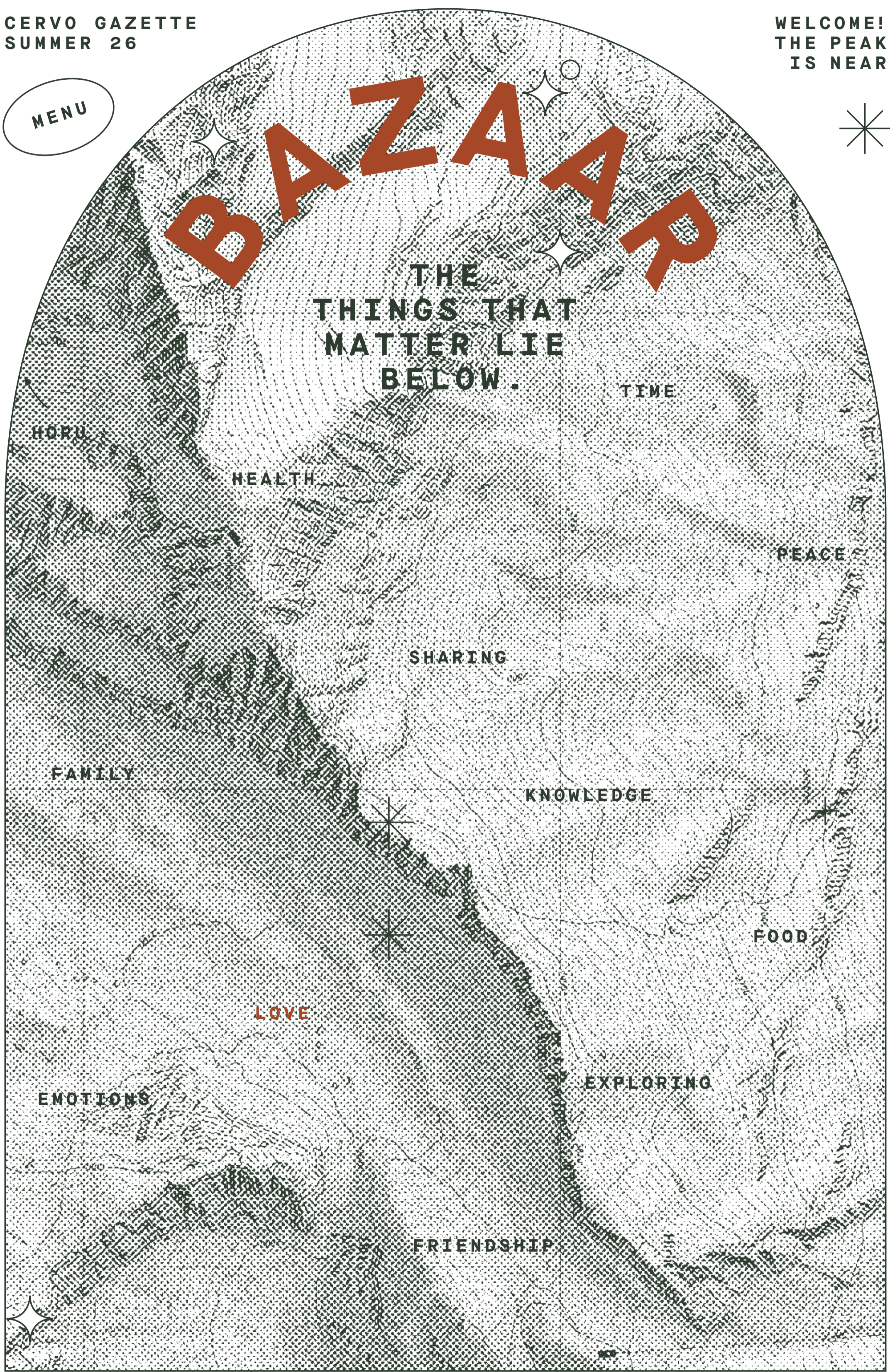
FOOD

LOVE

EMOTIONS

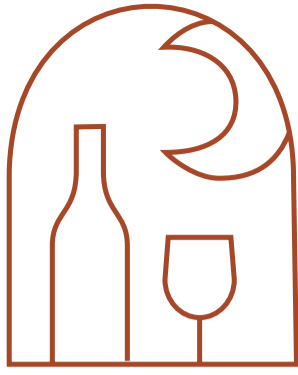
EXPLORING

FRIENDSHIP





EVENT
CALENDAR



ONLINE
MENU



BREAKFAST
LUNCH
DINNER

BAZAAR

VEGETARIAN 
 VEGAN 
 GLUTEN-FREE 
 LACTOSE-FREE 
 SPICY 
 MEAT 
 FISH 

ENGLISH

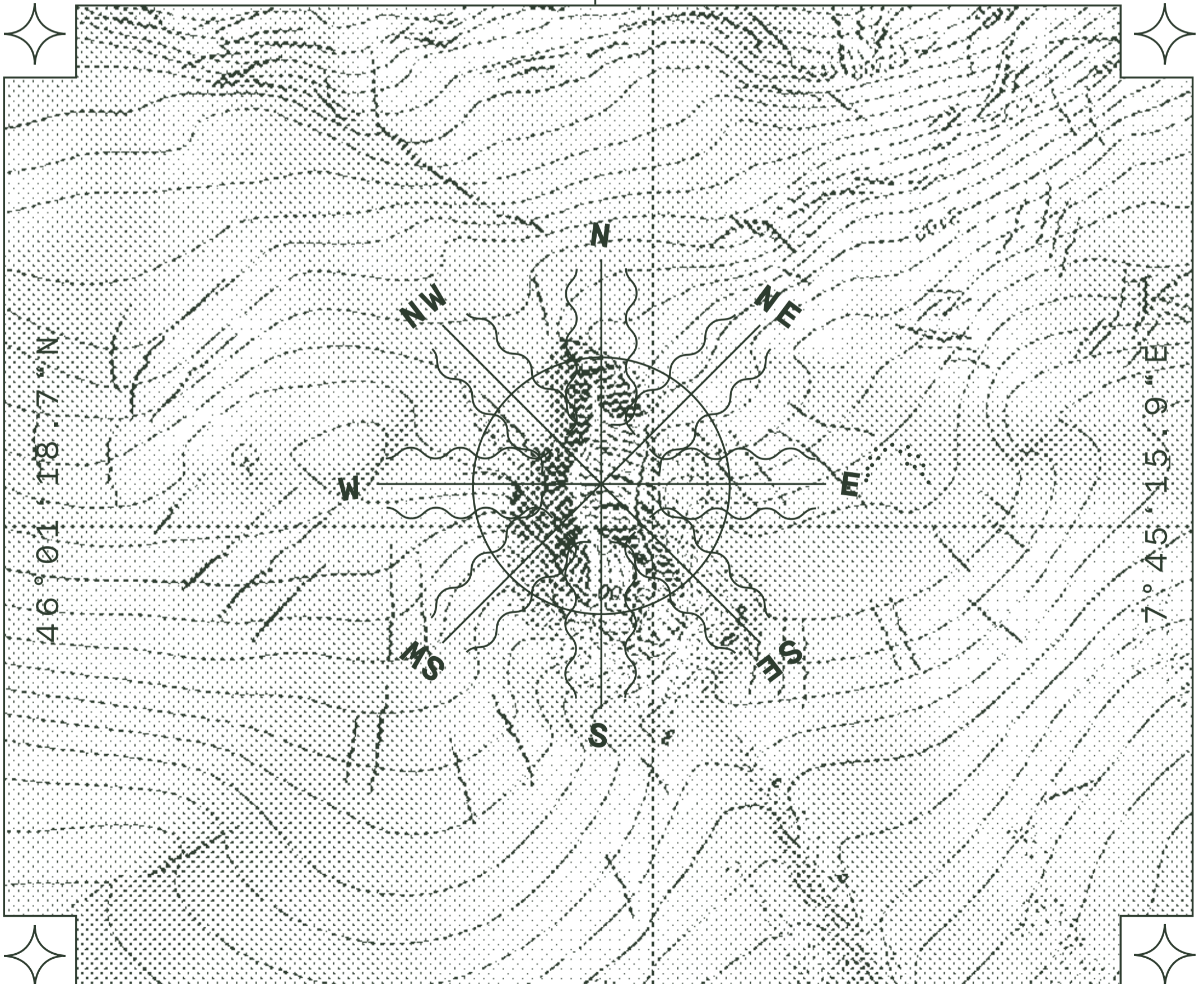
DEUTSCH

The Bazaar is the heart of CERVO. Explorers, locals and modern nomads meet here. In a relaxed atmosphere, you can enjoy the mostly vegetarian dishes - inspired by the lively markets in the Orient and uniquely prepared in Zermatt.

Der Bazaar ist das Herzstück des CERVO. Hier treffen sich Entdecker:innen, Einheimische, moderne Nomadinnen und Nomaden. In entspannter Atmosphäre geniesst man die grösstenteils vegetarischen Gerichte - inspiriert von den lebhaften Märkten im Orient, einmalig in Zermatt zubereitet.

Prices in CHF incl. VAT
Our staff would be happy to help with any questions on allergies and provide information about ingredients.

Preise in CHF inkl. MwSt
Unser Personal hilft bei Fragen zu Allergien und Informationen zu Zutaten gerne weiter.



DRINKS

BAZAAR SPRITZ 15.-
Pomegranate, Date, Rosewater, Prosecco

WOODPECKER 22.-
WOODY | REFRESHING | CITRUCY
Flüssiges Holz, Spiced Syrup,
Lemon Juice, Lemon Balm

KERALA GLOW 22.-
TROPICAL | FRUITY | CITRUSY
Sailor Jerry Rum, Drambuie, Lime,
Apricot, Orange Blossom

BEIRUT EXPRESS 22.-
HERBACEOUS | UMAMI | FRESH
Za'atar Infused Gin, Hendrick's Flora
Adora Gin, Herbal Syrup, Lime Juice,
Basil Leaves

MEDINA CARTEL 22.-
SAVORY | SMOKEY | CITRUSY
Mezcal, Grapefruit, Agave,
Tajin Spices, Salt

CERVO SPRITZ 15.-
Grapefruit, Raspberry, Prosecco

HEIDI GOES WILD 22.-
HERBAL | REFRESHING | BUBBLY
Hendricks's Grand Caberet, Prosecco,
Herbal Syrup, Lemon, Aquafaba

DAMASCUS DELIGHT 22.-
FRUITY | TANGY | DELICATE
Woodford Reserve Bourbon, Date, Lemon,
Pomegranate, Rosewater, Aquafaba

ETHIO JAZZ 22.-
SWEET | ROASTY | CREAMY
Koskenkorva Vodka, Ristretto,
Chocolate Liqueur

BOLLYWOOD 22.-
TROPICAL | SPICY | TANGY
Bourbon, Massala Spices, Green Tea,
Passion Fruit, Coconut

WINES



MOSTEREI OSWALD & RUCH ©
Neunkirch / CH
🍷 Cidre Bohnapfel Boskoop 8.-

DEUTZ
Aÿ / Champagne / FR
🍷 Brut Classic 22.-
(Chardonnay / Pinot Noir / Pinot Meunier)

VARONIER 🍷
Varen / Wallis / CH
○ Johannisberg Gold (Sylvaner) 12.-
Ⓞ O-Range © 15.-
(Chasselas / Sylvaner / Riesling / Muskat)

VAN VOLXEM ©
Mosel / DE
○ Saar Riesling (Riesling) 12.-

HANIKON
Gassin / Côte de Provence
Ⓜ Hanikon (Grenache / Cinsault / Mourvèdre /
Vermentino / Syrah / Cabernet Sauvignon) 15.-

BULICHELLA 🍷
Toscana / IT
Ⓜ Sol Sera IGT (Syrah) 11.-

CAVE DE LA PINÈDE 🍷
Susten - Leuk / Wallis / CH
● Pinot Noir (Pinot Noir) 12.-

DÉFAYES & CRETENAND ©
Leytron / Wallis / CH
○ Petite Arvine (Petite Arvine) 14.-
● Humagne Rouge (Humagne Rouge) 14.-

CHÂTEAU MUSAR 🍷
Ghazir / Bekaa Valley / LBN
● Jeune Red 13.-
(Cinsault / Syrah / Cabernet Sauvignon)

○ WHITE Ⓜ ROSÉ ● RED Ⓞ ORANGE
🍷 CIDRE 🍷 BUBBLES 🍷 BIO © NATURAL

HOT DRINKS

TEA
Moroccan Mint Tea served in a Pot

GINGER SHOT
Warm Sama Sama Ginger Liqueur

MIGHTY MUSHROOM CHOCOLATE
Raw Cacao, Oat Milk, Lion's Mane,
Reishi, Turmeric, Ginger, Guarana,
Himalayan Salt, Acerola, Chaga,
Cordyceps

TEE 14.-
Marokkanischer Minztee serviert
in der Kanne

INGWER SHOT 7.- 🍷
Warmer Sama Sama Ingwer Likör

MIGHTY MUSHROOM CHOCOLATE 9.-
Roher Kakao, Hafermilch, Löwenmähne,
Reishi, Kurkuma, Ingwer, Guarana,
Himalaya-Salz, Acerola, Chaga,
Cordyceps

SUMMER MEZZE

ENJOY OUR HANDPICKED SELECTION OF
DELICIOUS DISHES FROM THE EAST.



GALAYET BANDORA

Spicy Tomato, Garlic,
Bell Peppers, Pine Nuts,
Herbs

LABNEH

Salted Yoghurt, Za'atar,
Olive Oil

BABA GANOUSH

Smoked Eggplant,
Coriander, Yogurt

HUMMUS

Hummus, Mint, Garlic,
Chickpeas, Olive Oil

WAN TAN

Cabbage, Bamboo,
Mushrooms, Sesame Oil

KIBBEH

Kibbeh - {Bulgur, Pomeg-
ranate, Walnuts, Onions},
Labneh, Parsley

CRUDITES

Lettuce, Celery, Peppers,
Radishes

OLIVES

Moroccan Olives, Harissa,
Parsley

GALAYET BANDORA

Pikante Tomate, Knoblauch,
Paprika, Pinienkerne,
Kräuter

LABNEH

Gesalzener Joghurt, Za'atar,
Olivenöl

BABA GANOUSH

Geräucherte Aubergine,
Koriander, Joghurt

HUMMUS

Hummus, Minze, Knoblauch,
Kichererbsen, Olivenöl

WAN TAN

Weisskohl, Bambus, Pilze,
Sesamöl

KIBBEH

Kibbeh - {Bulgur, Granat-
apfel, Baumnuss, Zwiebeln},
Labneh, Petersilie

CRUDITES

Lattich, Stangensellerie,
Paprika, Radieschen

OLIVES

Marokkanische Oliven,
Harissa, Petersilie

BAZAAR SODA

GRAPEFRUIT,
RASPBERRY, GINGER,
LEMON, SODA

9.-

39.-

TO BE SHARED



STARTERS



HUMMUS

Hummus, Mint, Garlic, Chickpeas, Olive Oil

LABNEH

Salted Yoghurt, Za'atar, Olive Oil

BABA GANOUSH

Smoked Eggplant, Coriander, Yoghurt

GALAYET BANDORA

Spicy Tomato, Garlic, Bell Peppers, Pine Nuts, Herbs

KIBBEH

Kibbeh - {Bulgur, Pomegranate, Walnuts, Onions}, Labneh, Parsley

MAGHREB SALAD

Lettuce, Fermented Salt Lemon Dressing, Figs, Dates, Pomegranate, Mint, Harissa, Dukkah Nuts

BATEEK SALAD

Watermelon, Feta, Lime, Mint

KHARCHOUF

Artichoke, Harissa Mayonnaise, Dukkah, Mint

HUMMUS

Hummus, Minze, Knoblauch, Kichererbsen, Olivenöl

LABNEH

Gesalzener Joghurt, Za'atar, Olivenöl

BABA GANOUSH

Geräucherte Aubergine, Koriander, Joghurt

GALAYET BANDORA

Pikante Tomate, Knoblauch, Paprika, Pinienkerne, Kräuter

KIBBEH

Kibbeh - {Bulgur, Granatapfel, Baumnuss, Zwiebeln}, Labneh, Petersilie

MAGHREB-SALAT

Lattich Salat, Fermentiertes Salzzitronen Dressing, Feigen, Datteln, Granatapfel, Minze, Harissa, Dukkah Nüsse


BATEEK-SALAT

Wassermelone, Feta, Limette, Minze

KHARCHOUF

Artischocke, Harissa Mayonnaise, Dukkah, Minze

13.-  


15.-  

15.-  

16.-  

24.- 

24.-  

24.-  

28.-  

MAINS

FATTET MAKDOUS

Eggplant, Tahini, Galayet Bandora, Pine nuts, Pecans

DHAL MAKHANI

Black Lentils, Sweet Potatoes, Mustard Tarak, Chapati Bread

BANG BANG

Cauliflower, Harissa Mayonnaise, Sesame, Chilli, Coriander

MUSHROOM SHAWARMA

Mushroom, Harissa Apple, Pita, Tahina, Herbs, Dukkah

BUTTER CHICKEN CURRY*

Tender Chicken, Cream, Oriental Spices, Basmati Rice, Cashew Nuts

HARISSA-SPICED STEAK*

Skirt Steak, {Luma, CH}, Harissa, Pita, Labneh, Lettuce, Herbs

FATTET MAKDOUS

Auberginen, Tahini, Galayet Bandora, Pinienkerne, Pekannüsse

DHAL MAKHANI

Schwarze Linsen, Süsskartoffeln, Senftarak, Chapati Brot

BANG BANG

Blumenkohl, Harissa - Mayonnaise, Sesam, Chili, Koriander

MUSHROOM SHAWARMA

Pilze, Harissa - Apfel, Pita, Tahini, Kräuter, Dukkah

BUTTER-HÜHNCHEN-CURRY*

Zartes Poulet, Rahm, Orientalische Gewürze, Basmati Reis, Cashewnüsse

HARISSA-SPICED STEAK*

Skirt Steak, {Luma, CH}, Harissa, Pita, Labneh, Lattich, Kräuter

28.-  

38.- 

36.-  

32.-  zero waste

47.-   

52.- 

*A part of the funds raised from this dish will be donated to the organisation "Education for All" in Morocco.

*Ein Teil des Erlöses dieses Gerichts wird an die Organisation "Education for All" in Marokko gespendet.







MANAKISH IS A TRADITIONAL LEBANESE FLATBREAD DISH. THE THIN DOUGH IS SERVED STRAIGHT OUT OF THE OVEN WITH A VARIETY OF DIFFERENT TOPPINGS.

LAHMACUN IS A THIN FLATBREAD FROM TURKEY, TOPPED WITH A SPICY MIXTURE OF VEGETABLES, ONIONS, TOMATOES, AND SPICES.

PITA & PAPADAM

Pita Bread & Papadam

PITA & PAPADAM

Pita-Brot & Papadam

8.-



GARLIC NAAN

Indian Bread, Garlic

KNOBLAUCH NAAN

Indisches Brot, Knoblauch

10.-



ZA'ATAR MANAKISH

Za'atar, Tahini, Herb Salad, Tomatoes, Sumaconions, Olives

ZA'ATAR MANAKISH

Za'atar, Tahini, Kräutersalat, Tomaten, Sumaczwiebeln, Oliven,

26.-



THE CLASSICS

CERVO FRIES

Parmesan 12 Months Aged, Truffle Oil

CERVO FRIES

Parmesan 12 Monate Gereift, Trüffelöl

10.- Small

20.- Large

BAZAAR FRIES

Za'atar, Harissa Mayonnaise

BAZAAR FRIES

Za'atar, Harissa Mayonnaise

10.- Small

20.- Large

FERDINAND FRIES GO EAST

Furikake (Seaweed, Sesame Seeds, Katsuobushi), Japanese-style Mayonnaise

FERDINAND FRIES GO EAST

Furikake (Algen, Sesam, Katsuobushi), Mayonnaise Japan Style

10.- Small

20.- Large

BAZAAR BURGER

Vegetarian Green Mountain Burger, Brioche Bun, Harissa Mayonnaise, Lettuce, Black Ketchup, Sumac Onions

BAZAAR BURGER

Vegetarischer Green Mountain Burger, Brioche, Harissa Mayonnaise, Salat, Schwarzer Ketchup, Sumachzwiebeln

36.-



+3.-

Mountain Cheese Bergkäse (Horu Käserei)

CERVO BURGER 2.0 (NEW RECIPE)

Eringer Beef Burger 150g, Valais Dry-Cured Bacon, Brioche Bun, Aioli, Black Ketchup, Onion-Guanciale Jam, Rocket

CERVO BURGER 2.0 (NEUES REZEPT)

Eringer Rindsburger 150g, Walliser Trockenspeck, Brioche, Aioli, Schwarzer Ketchup, Zwiebel-Guanciale Marmelade, Rucola

37.-



+3.-

Mountain Cheese Bergkäse (Horu Käserei)

TSE TANG CHURA MOMOS

Spinach, Ricotta

TSE TANG CHURA MOMOS

Spinat, Ricotta

34.-



6 pcs.

TSE MOMO VEGAN

Root Vegetables, Potatoes, Onions

TSE MOMO VEGAN

Wurzelgemüse, Kartoffeln, Zwiebeln

34.-



6 pcs.

TSE TSHAR MOMO

Pumpkin, Mushrooms



TSE TSHAR MOMO

Kürbis, Pilze

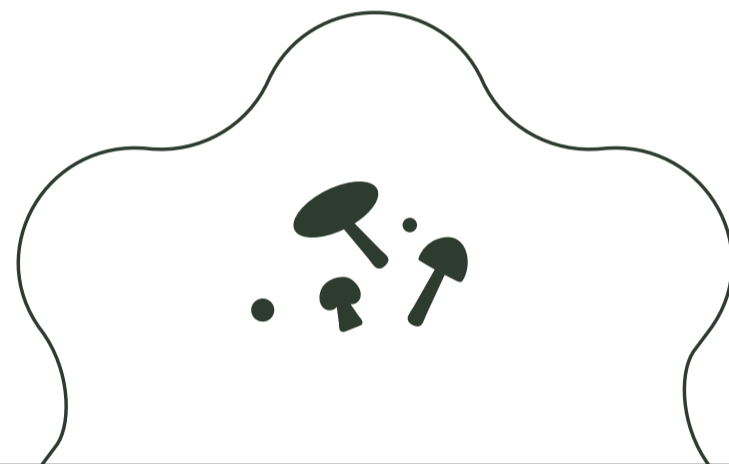
34.-



6 pcs.

All our Momos are served with
Tare, Coriander Dip and Chili Dip.

Alle unsere Momos werden mit Tare,
Korianderdip und Chilidip serviert.



DIM SUM

VEGGIE GAO 素食高筋

Cabbage, Carrots, Bamboo,
Sesame Oil

VEGGIE GAO 素食高筋

Weisskohl, Karotten, Bambus,
Sesamöl

34.-



6 pcs.

PHOENIX EYE 凤眼

Tofu, Glass Noodles, Black
Mushrooms, Wombok

PHOENIX EYE 凤眼

Tofu, Glasnudeln, Schwarze Pilze,
Wombok

34.-



6 pcs.

VEGGIE WANTAN 素馄饨

(DEEP-FRIED)

Cabbage, Bamboo, Mushrooms,
Sesame Oil

VEGGIE WANTAN 素馄饨

(FRITTIERT)

Weisskohl, Bambus, Pilze, Sesamöl

34.-



6 pcs.

THAI CURRY GAO

Tofu, Rice Noodles, Bean Sprouts,
Red Thai Curry

THAI CURRY GAO

Tofu, Reismnudeln, Sojasprossen,
Rotes Thai Curry

34.-



6 pcs.

All our Dim Sum are served with
Tare, Coriander Dip and Chili Dip.

Alle unsere Dim Sum werden mit Tare,
Korianderdip und Chilidip serviert.

BAKLAVA

Pistachios, Chocolate - Maci
Ice Cream, Fleur De Sel

BAKLAVA

Pistazien, Schokoladen - Muskat-
blütenglace, Fleur De Sel

24.- 🍃
share

AMLOU TIRAMISU

Amlou (Almonds, Argan Oil, Honey),
Mascarpone, Biscuit, Cardamom -
Espresso, Almonds

AMLOU TIRAMISU

Amlou (Mandeln, Arganöl, Honig),
Mascarpone, Biskuit, Kardamom -
Espresso, Mandeln

18.- 🍃
share

RIZ BI HALEEB

Rice Pudding, Orange Blossom,
Citrus Fruits, Cinnamon, Pistachios,
Apricots

RIZ BI HALEEB

Milchreis, Orangenblüte,
Zitrusfrüchte, Zimt, Pistazien,
Aprikosen

20.- 🍃 🌿
share

ICE CREAM

Cardamom
Pistachio
Labneh
Chocolate - Macis

GLACE

Kardamom
Pistazie
Labneh
Schokolade - Muskatblüte

6.- 🍃 🌿
per
scoop

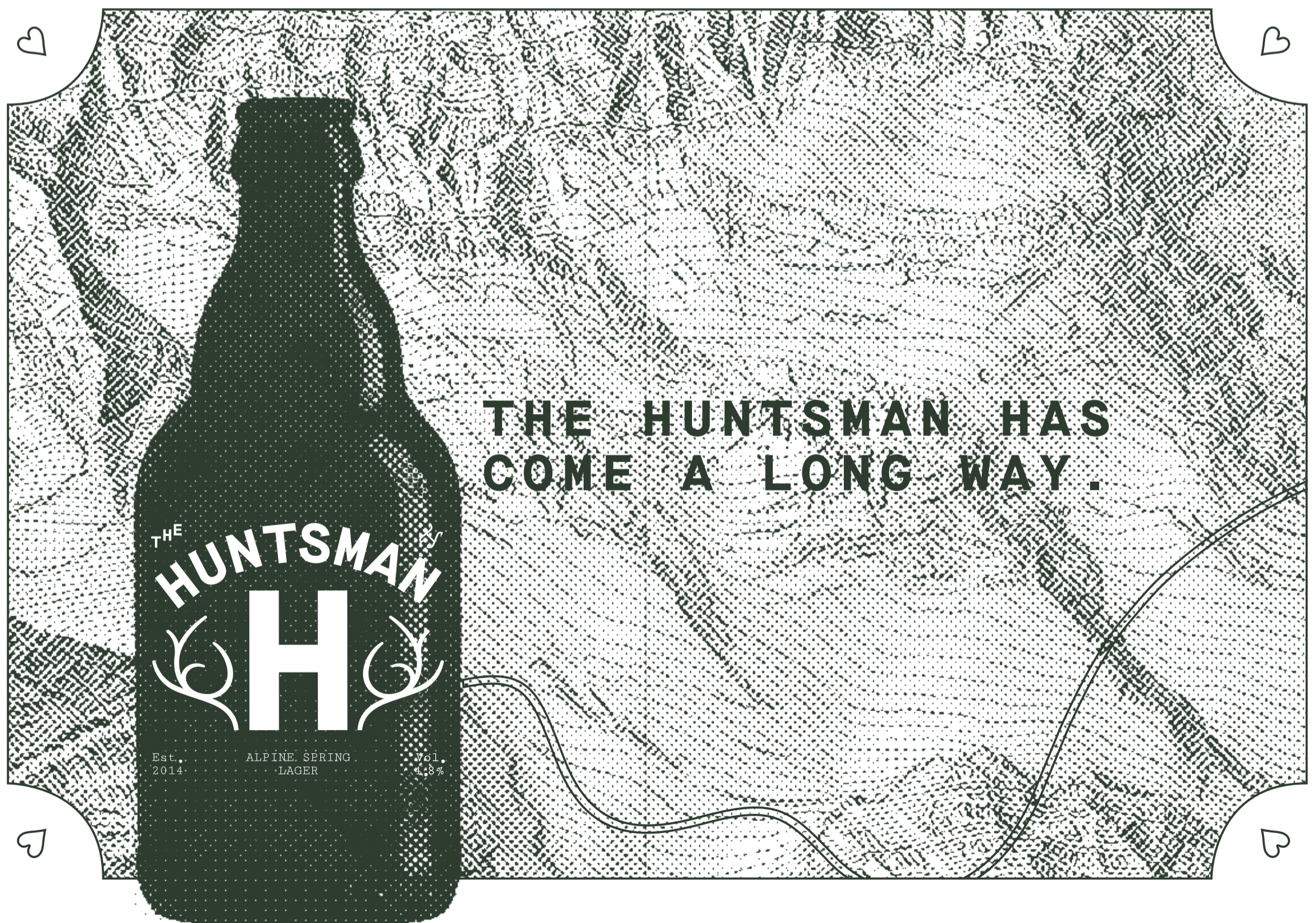
SORBET

Lime - Ginger
Pumpkin - Saffron

SORBET

Limette - Ingwer
Sandorn - Safran

6.- 🍃 🌿
per
scoop





THE BAZAAR WAY OF THINKING



**YOU LIKE WHAT YOU SEE?
NEGOTIATING ALLOWED!**

Just like the famous markets of the Orient, the Bazaar is not only the heart of CERVO, but also the place where you can buy the marked interior items. Hidden in the corners of the Bazaar are treasures and secret artworks from explorers and nomads, as well as merchants from the souks, and much more, taking you on a journey to the Silk Road. Negotiate wisely and take your goods home with you or have them sent directly to your home.

**DIR GEFÄLLT, WAS DU SIEHST?
FEILSCHEN ERLAUBT!**

Genau wie bei den berühmten Märkten des Orients ist der Bazaar nicht nur das Herz des CERVO, sondern auch der Ort, an dem du die gekennzeichneten Gegenstände der Inneneinrichtung erwerben kannst. In den Ecken des Bazaars verstecken sich Schätze und geheime Kunstwerke von Entdeckern und Nomaden sowie von Händlern aus den Souks und vieles mehr, was dich auf eine Reise auf die Seidenstrasse mitnimmt. Verhandle geschickt und nimm deine Errungenschaft gleich mit oder lass sie dir direkt nach Hause schicken.

