

## SOMETHING TO START

### LAMB'S LETTUCE

Nüssli Salat, Knuspriger Speck, Gekochtes Ei, Butterzopfcrôtons, Frenchdressing

Lamb's Lettuce, Crispy Bacon, Boiled Egg, Brioche Croûtons, French Dressing

Ego: 19.- / Share: 28.-

### BABY LEAF SALAD

Junger Blattsalat, Randen, Birnen, Eingelegte Beeren, Karamellisierte Baumnüsse, Balsamicodressing

Young Leaf Salad, Beetroot, Pears, Pickled Berries, Caramelized Walnuts, Balsamic Dressing

Ego: 19.- / Share: 28.-

+ Bio-Ziegenfrischkäse / Organic Fresh Goat's Cheese

12.-

### SWISS TARTARE

Rindstatar, Kapern, Schalotten, Dijonsenf, Schnittlauch, Geröstetes Brot

Beef Tartare, Capers, Shallots, Dijon Mustard, Chives, Roasted Bread

Ego: 32.- / Share: 55.-

## CHARCUTERIE & CHEESE

### FERDINAND BOARD

Trockenfleisch, Rinderbrustkern, Trockenspeck, Walliser Hamme, Bergführer Trockenwurst

Dried Meat, Beef Brisket, Dried Bacon, Valais Ham, Dried Mountain Guide's Sausage

38.-

### MOUNTAIN GUIDE SAUSAGE

Bergführer Trockenwurst / Dried Mountain Guide's Sausage

22.-

### HALF-HALF

Trockenfleisch, Hobelkäse AOP

Dried Meat, Shaved Cheese AOP

28.-

### SHAVED CHEESE

Hobelkäse AOP / Shaved Cheese AOP

24.-

### MOUNTAIN GOLD NUGGETS AOP

Käsenuggets mit Aprikosenchutney

Cheese Nuggets with Apricot Chutney

24.-

## SOUPS

### BEEF CONSOMMÉ

Rindskraftbrühe, Wurzelgemüse, Flädli, Grilliertes Brot, Siedfleisch

Beef Broth, Root Vegetables, Pancake Strips, Grilled Bread, Boiled Beef

24.-

## THE FONDUE COLLECTION

### 60% 40%

60% Vacherin Fribourgeois AOP, 40% Gruyère AOP

36.-

### 100% VALAIS

Walliser Bergkäse AOP / Mountain Cheese AOP

34.-



## FERDINAND

Gluten-Free Vegan  
Vegetarian Lactose-Free

## SPECIAL FONDUES

### DELUXE

60% 40% Moitié-Moitié, Champagner, Schwarzer Trüffel / Champagne, Black Truffle

46.-

### DOUBLE T

100% Valais

Tomaten, Thymian, Kartoffeln

Tomatoes, Thyme, Potatoes

38.-

### LUMBERJACK

100% Valais

Pilze, Speck, Röstzwiebeln, Kräuter

Mushrooms, Bacon, Fried Onions, Herbs

39.-

### WILHELM TELL

100% Valais

Apfel Cidre - Mosterei Oswald Ruch, Baumnüsse, Rosmarin

Apple Cider - Cidery Oswald Ruch, Walnuts, Rosemary

39.-

### CHEESY MOMENTS

Besondere Saisonale Fondues (Marktpreis)

Special Seasonal Fondues (Market Price)

### FONDUE ADD-ONS

Ei / Egg 2.-

Speck Knoblauch Kräuterbrot / Bacon Garlic Herb Bread 6.-

Birne / Pear 4.-

Abricotine (40% / 2cl) 10.-

Kirsch (40% / 2cl) 10.-

## FIFTY-FIFTY

### RACLETTE AOP / MIXED BBQ

Bagnes, Orsières, Gomser, Naturabeef Plätzli Maispouletbrust {Kräuter Marinade}, Black Angus Cervelat, Speck, Gemüse zum Grillen

Bagnes, Orsières, Gomser, Naturabeef Escalopes, Corn-Fed Chicken Breast {Herb Marinade}, Black Angus Cervelat Sausage, Bacon, Vegetables to Grill

54.-

## THE CLASSICS

### FERDINAND FRIES GO EAST

Furikake (Algen, Sesam, Katsuobushi / Seaweed, Sesame Seeds, Katsuobushi), Mayonnaise Japan Style

Ego: 10.- / Share: 20.-

### CERVO FRIES

Parmesan 12 Monate gereift, Trüffelöl

Parmesan 12 Months Aged, Truffle Oil

Ego: 10.- / Share: 20.-

## THE RACLETTE COLLECTION

### THE CHOSEN ONE

Raclettekäse nach Wahl, Wähle 6 Sorten  
Raclette Cheese of your Choice  
Select 6 Varieties

42.-

Bagnes Raclette (AOP, Valais)

Gomser Raclette (AOP, Valais)

Orsières Raclette (AOP, Laiterie d'Orsières, Valais)

Aletsch Raclette (Käserei Walker, Valais)

Turtmann Raclette (AOP Augstbordkäserei, Valais)

Kräuter Raclette Grand St-Bernhard {Herb} (Laiterie d'Orsières, Valais)

Vacherin Raclette (AOP, Fribourg)

Grossvātu Raclette (Jumi, Bern)

### DECADENT

3 Scheiben Trüffel (Jumi Bern)

3 Slices Truffle (Jumi Bern)

34.-

### RACLETTE GARNISH

Gschwelti, Silberzwiebeln, Cornichons, Raclette Gewürzmischung, Aprikosenchutney, Pflaumensenf

Potatoes, Pearl Onions, Gherkins, Raclette Spice Mix, Apricot Chutney, Plum Mustard

## BARBECUE BE YOUR OWN CHEF

### MIXED BBQ

Natura Beef Plätzli, Maispouletbrust {Kräuter Marinade}, Black Angus Cervelat, Käsewurstli, Speck, Gemüse zum Grillen

Natura Beef Cut, Corn-Fed Chicken Breast {Herb Marinade}, Black Angus Sausage, Cheese Sausage, Bacon, Vegetables to Grill

46.-

### LOVE ME TENDER

Rindsfilet, Kalbsfilet, Speck, Gemüse zum Grillen

Beef Fillet, Veal Fillet, Bacon, Vegetables to Grill

58.-

### NATURA BEEF

Naturabeef Plätzli, Speck, Gemüse zum Grillen

Naturabeef Escalope, Bacon, Vegetables to Grill

38.-

### VEGAN KARMA

Marinierter Tofu, Geräucherter Tofu, Seitan, Gemüse zum Grillen

Marinated Tofu, Smoked Tofu, Seitan, Vegetables to Grill

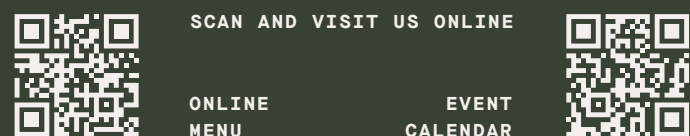
38.-

### BBQ SAUCES

WÄHLE AUS / CHOOSE FROM:

- Schweizer Miso-Butter / Swiss Miso Butter
- Scharfe Sauce / Hot Sauce
- Senf-Honig-Sauce / Mustard-Honey Sauce
- Aioli
- Pflaumensenf / Plum Mustard
- Aprikosen-Chutney / Apricot Chutney

SIGNATURE DRINKS	WINE BY THE BOTTLE WALLIS	WINE BY THE BOTTLE
<b>FERDINAND SPRITZ</b> Alpine Herbs, Apricot, Prosecco 15.-	<b>VARONIER</b> Varen / Wallis <input type="radio"/> Heida Gold 0.75: 89.- <input checked="" type="radio"/> Avarone (Diolinoir) 0.75: 125.- <input checked="" type="radio"/> Avarone (Diolinoir) 1.50: 255.- <input checked="" type="radio"/> Pinot Noir Gold (Barrique Non-Filtré) 0.75: 88.- <input checked="" type="radio"/> Maximus (Cabernet Franc / Merlot / Syrah) 0.75: 129.-	<b>DOMAINE DES LANDIONS</b> Colombier / Neuchâtel <input checked="" type="radio"/> Pinot Noir Les Cailloutis 0.75: 115.-
<b>CERVO SPRITZ</b> Grapefruit, Raspberry, Prosecco 15.-	<b>DOMAINE DES PETITES PLANÈTES</b> Chamoson / Wallis <input type="radio"/> Petite Arvine 0.75: 98.- <input checked="" type="radio"/> Pinot Noir Chamoson 0.75: 107.- <input checked="" type="radio"/> Humagne Rouge 0.75: 127.-	<b>JEAN-PIERRE PELLEGRIN</b> Satigny / Genève <input checked="" type="radio"/> Grand'Cour Rouge (Pinot Noir / Syrah / Gamay) 0.75: 125.- <input checked="" type="radio"/> Pinot Noir „P“ (Pinot Noir) 0.75: 148.-
<b>APRICOT JULEP</b> Woodford Reserve Bourbon, Cointreau, Apricot, Lemon, Thyme 22.-	<b>A. STAUFFER   LE VIN DE L'A</b> © Ollon / Wallis <input type="radio"/> L'Art - Vine (Petite Arvine) 0.75: 108.- <input checked="" type="radio"/> Cornalin L'O de L'A (Cornalin) 0.75: 125.-	<b>WEINGUT BOVEL, ©</b> <b>DANIEL &amp; MONIKA MARUGG</b> Fläsch / Bündner Herrschaft <input type="radio"/> Sauvignon Blanc 0.75: 95.- <input checked="" type="radio"/> Pinot Noir Sélection (Barrique) 0.75: 98.-
<b>GÉNÉPY MARGARITA</b> Génépy, Limoncello, Herbs, Lime 20.-	<b>DOMAINE DE BEUDON</b> © Fully / Wallis <input type="radio"/> Fendant (Chasselas) 0.75: 89.- <input type="radio"/> Riesling x Sylvaner 0.75: 87.- <input checked="" type="radio"/> Pinot Noir 0.75: 94.-	<b>MARKUS RUCH</b> © Neuenkirchen / Schaffhausen <input type="radio"/> Gemischter Satz (Müller-Thurgau / Riesling / Sauvignon Blanc) 0.75: 78.- <input type="radio"/> Weissherbst (Pinot Noir) 0.75: 88.- <input checked="" type="radio"/> Amphore Klettgau (Müller-Thurgau) 0.75: 88.-
<b>FERDINAND SODA</b> Apricot, Ginger, Lemon, Soda 9.-	<b>SIMON MAYE &amp; FILS</b> © St-Pierre de Clages / Wallis <input type="radio"/> Petite Arvine 0.75: 105.- <input type="radio"/> Païen (Heida) 0.75: 112.- <input checked="" type="radio"/> Syrah Chamoson 0.75: 128.- <input checked="" type="radio"/> Syrah Chamoson 1.50: 266.- <input checked="" type="radio"/> Pinot Noir 0.75: 96.- <input checked="" type="radio"/> Camosus (Pinot Noir / Gamay / Merlot) 0.75: 88.-	<b>VALENTIN SCHIESS</b> © Jenins / Bündner Herrschaft <input checked="" type="radio"/> Aspermont (Pinot Noir - mit Gamaret-Trester vergoren) 0.75: 88.- <input checked="" type="radio"/> Jeninser Gamaret (Trauben an der Bergluft getrocknet) 0.75: 124.-
<b>WINE BY THE GLASS</b>	<b>DOMAINE GÉRALD BESSE</b> © Martigny-Croix / Wallis <input type="radio"/> Petite Arvine Martigny 0.75: 88.- <input type="radio"/> Fendant Les Bans (Chasselas) 0.75: 72.- <input checked="" type="radio"/> Syrah Les Serpentes 0.75: 108.- <input checked="" type="radio"/> Cornalin St. Théodule 0.75: 115.-	<b>GIALDI, TAMBORINI, DELEA &amp; BRIVIO</b> Ticino <input checked="" type="radio"/> Quattromani (Merlot) 0.75: 135.- <input checked="" type="radio"/> Quattromani Magnum (Merlot) 1.50: 283.-
<b>DEUTZ BRUT CLASSIC</b> Aÿ / Champagne <input type="key"/> Chardonnay, Pinot Noir, Pinot Meunier 1 dl: 22.- / 7.5 dl: 125.-	<b>MARIE-THÉRÈSE CHAPPAZ</b> © Fully / Wallis <input type="radio"/> Grain Arvine (Petite Arvine) 0.75: 135.- <input type="radio"/> Fendant Coteaux de Plamont (Chasselas) 0.75: 89.- <input checked="" type="radio"/> Dôle La Liaudisaz (Gamay / Pinot Noir) 0.75: 91.- <input checked="" type="radio"/> Grain Pinot (Pinot Noir) 0.75: 125.- <input checked="" type="radio"/> Grain Noir (Cabernet Sauvignon / Cabernet Franc / Merlot) 0.75: 144.-	<b>DESSERT</b>
<b>ANNA SPINATO</b> © Ponte di Piave / Veneto <input type="key"/> Oh Deer, We Love Bubbles, Extra Dry (Glera) 1 dl: 12.- / 7.5 dl: 68.-	<b>CAVE DE L'ORLAYA</b> © Fully / Wallis <input type="radio"/> Johannisberg (Sylvaner) 0.75: 84.- <input type="radio"/> Païen (Heida - Barrique) 0.75: 89.- <input type="radio"/> Marsanne 0.75: 88.- <input checked="" type="radio"/> Cornalin 0.75: 106.- <input checked="" type="radio"/> Humagne Rouge 0.75: 88.-	<b>CHOCOLATE</b> © Schokoladenkuchen mit Flüssigem Kern, Weisse Schokolade, Vanilleglace Chocolate Cake with Liquid Core, White Chocolate, Vanilla Ice Cream 20.-
<b>CAVE DE LA MADELEINE</b> © Vétroz / Wallis <input type="radio"/> Fendant (Chasselas) 1 dl: 10.- / 7.5 dl: 67.-	<b>OZENIT</b> © Granges / Wallis <input type="radio"/> Kosmo Réserve (Petite Arvine / Heida) 0.75: 112.- <input type="radio"/> Kosmo Réserve (Petite Arvine / Heida) 1.50: 234.- <input checked="" type="radio"/> Humagne Rouge Réserve 0.75: 104.-	<b>CARAMEL</b> © Caramelköppli, Caramel Fleur de Sel Glace, Sauerkirschen Caramel Pudding, Caramel Fleur de Sel Ice Cream, Sour Cherries 18.-
<b>VARONIER</b> © Varen / Wallis <input type="radio"/> Johannisberg Gold (Sylvaner) 1 dl: 12.- / 7.5 dl: 76.-	<b>CAVE DE LA PINÈDE</b> © Susten-Leuk / Wallis <input checked="" type="radio"/> Pinot Noir 1 dl: 12.- / 7.5 dl: 78.-	<b>SWISS FRENCH TOAST</b> © Gipfeli, Vanille, Apfelragout, Génépyglace Croissant, Vanilla, Apple Ragout, Génépy Ice Cream 24.-
<b>DÉFAYES &amp; CRETENAND</b> © Leytron / Wallis <input type="radio"/> Petite Arvine <input checked="" type="radio"/> Humagne Rouge 1 dl: 14.- / 7.5 dl: 88.-	<b>CAVE VALENTINA ANDREI</b> © Saillon / Wallis <input checked="" type="radio"/> Rouge de Pays Granite (Cornalin - Barrique) 0.75: 112.- <input checked="" type="radio"/> Rouge de Pays Calcaire (Cornalin - Barrique) 0.75: 118.-	<b>ICE CREAM / SORBET</b> © Vanille / Karamell - Fleur de Sel / Génépy Aprikosensorbet / Birnensorbet Vanilla / Caramel Fleur de Sel / Génépy Apricot Sorbet / Pear Sorbet 6.- Pro Kugel (Per Scoop) + 10.- Schnaps Apricotine / Williamine
<input checked="" type="radio"/> Red <input type="radio"/> Rosé <input type="radio"/> Bio <input type="radio"/> White <input type="key"/> Bubbles <input type="radio"/> Bio Dynamic <input checked="" type="radio"/> Orange <input type="radio"/> Demeter <input type="radio"/> Nature Oriented <input type="radio"/> Flood Wines		



SCAN AND VISIT US ONLINE

ONLINE MENU

EVENT CALENDAR

Ziegenkäse: Käseerei Odermatt Dallenwil | Bagnesraclettekäse, Valais 100%: Käseerei Walker | Gomserraclettekäse: Bio Bergkäserei Goms (BIO) | Turtmannraclettekäse: Augustboardkäserei (BIO) | Vacherin Fribourgeois, 60% 40% Moitié-Moitié: Käseerei Vacherin | Kräuterraclette Grand St-Bernhard, Orsièresraclette, Hobelkäse: Laiterie d'Orsières | Trüffelraclettekäse/ Grossvaturaclette: Käseerei Jumi Emmental | Trockenfleisch, Trockenspeck: Salaisons d'Anniviers | Brustkern, Walliser Hamme, Bergführerwurst: Metzgerei Mayer Turtmann | Natura Beef Cut: Natura Beef Edgar Free Range, CH | Rinderfilet: Free Range, CH | Kalbsfilet: Free Range, CH | Maispouletbrust: Free Range, CH | Angus Cervelat und Käsewürste: Holzen Metzgerei Ennetbürgen | Soja Paneer, Tofu: Engel Tofu (BIO) | Brot CH | Milch CH | Eier CH

Unsere Tees sind bio-zertifiziert, unser Kaffee stammt aus nachhaltigem, umweltfreundlichem Anbau, der die Artenvielfalt schützt. Für Allergieinformationen wende dich bitte an unser Servicepersonal. Alle Preise sind in CHF inkl. MwSt. / Our teas are certified organic, and our coffee is sourced from sustainable, environmentally friendly cultivation that protects biodiversity. For allergy information, please contact our service staff. All prices are in CHF and include VAT.