

RIEDERFURKA MOUNTAIN RESTAURANT

MENU

SUMMER 2026

Summer Menu



Introduction

Regional and seasonal specialities are at the heart of our cuisine. The Riederfurka Mountain Restaurant invites you to enjoy summer 2026 with us.

In keeping with the Slow Food philosophy, we place great importance on fresh, high-quality products, which we source whenever possible from local producers. For example, our beef comes from Limousin-Angus cattle from Simplon and Ried-Brig, our perch from Raron, and our eggs from the Salzmann poultry farm in Naters. We also source our organic vegetables from Tobias Marte in Termen. A large proportion of our dishes, such as bread and pasta, are home-made.

In addition to the classic dishes on our menu, we also offer changing daily specials that reflect the diversity of the season.

We look forward to welcoming you!

Your hosts

Michael Keiser & his team

Allergens

Our staff will be happy to inform you about ingredients in our dishes that may cause allergies or intolerances.



Summer Menu



In addition to the classics on this menu, we also offer changing dishes – please ask about our daily specials.

Starters

Small mixed salad 	12.00
Large Riederfurka mountain salad  Apricot Raspberry Walnut Raclette cheese praline Garden herbs	27.50
Valais platter Dried meat Cured ham Dried bacon Homemade sausage Sliced Alpine cheese	32.50
Cheese platter  Sliced Alpine cheese Rye bread	19.50

Soups

Green pea soup  Cottage cheese	12.00
Fruity tomato soup  Olive breadsticks	12.00

 These dishes are vegetarian.

 These dishes are vegan.

All prices are in CHF and include 8.1% VAT.

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Pasta

Alpine ravioli

26.00

Potato | Raclette cheese | Apple | Onion

Pasta Napoli

17.00

Tomate

Pasta Bolognese

26.00

Minced Limousin-Angus beef

Main courses

Rösti

28.00

Potato | Cheese | Tomato | Egg

Cholera

29.50

Potato | Apple | Raclette cheese | Onion | Leek

Traditional Wiener schnitzel

37.00

Warm potato-cucumber salad

Spicy beef burger with cheese

32.00

Carrot and cabbage salad

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Children

Potato wedges 

Potato

7.50

Pasta with butter 

Pasta | Butter

7.50

Pasta Bolognese

Pasta | Limousin-Angus minced beef

12.50



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These dishes are vegan.

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Desserts

Homemade cakes 8.50

Cream 2.00

Provenance declaration

Beef

Limousin-Angus beef from Simplon and Ried-Brig | Switzerland

Perch fillet

Raron

Eggs

Salzmann Poultry Farm, Naters

Venison

Locally hunted game

Organic vegetables

Tobias Marte, Termen

Brot und Pasta

Homemade