



Our Great-Great-Great-Grandfather **Andreas Kreuzer**

Builder of the Hotel in 1848
Tradition and Hospitality
for 6 Generations



Dear Guest,

We are delighted to welcome you to our hotel, which has been in our family for six generations.

According to oral tradition, Hotel Furka was built in 1848 by Mr. Andreas Kreuzer as the first hotel in Oberwald. In the book "Goms - Land on the Upper Rhone", Ferdinand Kreuzer wrote that workers from the Pomatt Valley helped with the construction. This explains the Italian style of the building. The stones were quarried by local workers from Oberwald quarries, and many men from the village helped build the hotel. At that time it was customary for people to help each other. Andreas Kreuzer must have been quite wealthy, as only rich people could afford to build stone houses back then. By building in stone, they set themselves apart from the rest of the village population, who used wood, the local building material.

In the records of the State Archives, Andreas Kreuzer first appears as an innkeeper in 1867. In the tax records, which were first kept in 1852, both Andreas Kreuzer and his father are listed. According to these records, they had a certain amount of wealth. Andreas Kreuzer was also the first owner of Hotel Furka. He ran the hotel until his death in 1896. He was succeeded by his son, Anton Kreuzer, who bought the hotel from his father in 1892 according to the deed of conveyance:

Andreas Kreuzer hereby transfers to his son Anton Kreuzer all rights and responsibilities, debts and mortgages for the following properties:

1. The inn "Zur Furka" located in the village, with four cellars and four rooms on the ground floor, the dining room, kitchen, office and hall on the first floor, nine rooms on the second floor, and the attic, which was built by the buyer.

2. The barn, stable and wagon shed.

3. The garden in the village of Oberwald, bordered to the west by Ferdinand Kreuzer and to the east by Zumoberhaus.

4. A meadow.

5. A garden and meadow land.

6. Movable property valued at 2,225 francs and 25 centimes.

In 1905 Anton Kreuzer sold the hotel to his children Anton and Maria Kreuzer for 30,000 francs. On June 29, 1914, the hotel passed to Adolf and Maria Kreuzer. Maria ran the hotel until 1938. From then on, her daughter Gertrud ran it. She took over the hotel in 1946 together with her husband Werner Nanzer-Kreuzer. After that, their daughter

In 2012, grandson Claudio Spranzi from Gertud took over the hotel as the sixth generation, with support from his sister Sabina.

We wish you a pleasant stay in our hotel and are happy to have you as our guest. The Nanzer & Spranzi Family



History



SALADS, SOUPS & TERRINES

BLUEBERRY SOUP with Goms venison cured meat	15
AUTUMN SALAD with sautéed bacon strips & grapes	12
HOMEMADE GAME TERRINE with homemade blueberry chutney	12
GREEN SALAD with your choice of dressing	8
MIXED SALAD with your choice of dressing	9
FENDANT CREAM SOUP with Goms cured venison tartare	15

CHOICE OF HOMEMADE SALAD DRESSINGS:

French, Lemon Vinaigrette or Italian



We source our bread from Simeon Bakery in Reckingen.

All prices are in CHF and include 8.1% VAT.

Dear Guests, if you suffer from any allergies or intolerances, please let us know.



GAME

HOUSE-MARINATED VENISON VENISON OR ROE DEER "PFEFFER"	34
HUNTER'S SKEWER (VENISON) with sweet & sour plums	34
VENISON RUMP STEAK with homemade blueberry butter	39
SLICED VENISON with cranberry sauce	36
VENISON FILLET in puff pastry with creamy game sauce	51

All game dishes are served with spätzli, red cabbage or blueberry sauerkraut, apples & caramelised chestnuts.

Local game from native hunting, subject to availability.



Game





MEAT

PORK STEAK topped with herb butter & melted cheese	36
SLICED VEAL with Cognac cream sauce	36
BEEF ENTRECÔTE with homemade herb butter	44
CORDON BLEU "FURKA" filled with cured ham & cheese	43

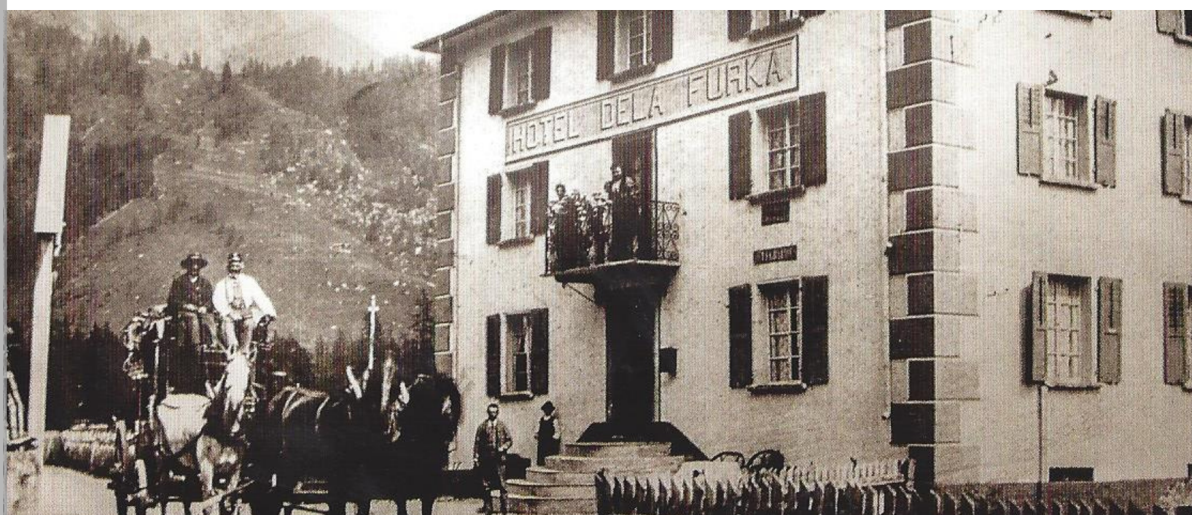
VEGETARIAN

OATMEAL STEAK with herb sauce	27
VEGAN LENTIL SCHNITZEL with tomato coulis	29

CHOICE OF SIDE DISH

French fries
Rösti croquettes
Homemade spätzli
Noodles

Served with, without or with vegetables only



DESSERT

HAUSGEMACHTE GLACE-SORTEN

Erdbeer	
Vanille	
Schokolade	
Walliser Zwetschgen-Sorbet	
Weisse Schoko mit caramelisierte Pistazien	
Blutorange	
Walliser-Aprikosen	
Caramel	
Stracciatella	3.90 / Kugel
Mocca	

Coupe Baileys 14

Walliser Aprikosen Coupe mit Apricotine 15

Eis-Kaffee 13

Coupe Heidelbeer 15

2 Kugel Vanille & frische Gommer Heidelbeeren

Hausgemachte Nuss-Stangen 4.50

Hausgemachtes Schokoladen-Mousse 9.50

Hausgemachte Fruchtekuchen

Preis je nach Sorte... mit oder ohne Rahm

Coupe Nesselrode 14

solange der Vorrat reicht...

