

Dear guests

Welcome to the Hotel and Nature Resort Handeck.

We celebrate authentic taste of local, alpine and seasonal products.

We describe our kitchen as field, forest and meadow cuisine handled with quality, love and attention to detail.

Mindfulness in dealing with resources and the knowledge of their origin are very important to us which results in a very conscious enjoyment.

Our chef, Roman Crkon, cooks with passion - because he himself stands for these values and has great respect for people and nature.

He was awarded with 15 Gault Millau points for this.



Enjoy!

Your hosts Marianne und Markus Meier & chef Roman Crkon

„And if not now, then when?
Rabi Hillel



Starters



Salad Handeck

Crispy leaf salad / spicy nuts and kernels / Swiss rapeseed oil & white balsamic vinegar
cucumber / tomatoes / Taggiasca olives / 2-year-old alpine cheese / pickled cauliflower

18.00

Salmon Ceviche "Leche de Tigre"

Swiss salmon from Lostallo GR

saffron-coconut infusion / mint / spring onion & coriander cream /
celery chutney / apple-arugula sorbet / pistachio-couscous /
sweet potato cream / calamansi sphere / sweet-chili gel

28.00

Swiss beef tartar perfumed with "Swiss Jungfrau Whisky"

Chervil sphere / parsley root ceviche / Ras el Hanout fennel cream
Belper Knolle from the Jumiversum / pepper-coriander shallots / whole grain toast

29.00



Soup

Creamy Hokkaido pumpkin

Cremiges Kokos Hokkaido & Muskatkürbis Süppchen
Offener Raviolo / "Pulled-Beef" – Brienzer BIO Rind / Kerbel / Ingwer

18.00



Vegetarian main courses

Homemade Potato Gnocchi

with basil & sun-dried Datterini tomatoes

With blue cheese foam from "Lenker Berg Bleu" / sautéed morel tips / pear gel / fig chutney
garden peas with anise and honey from Guttannen / pickled shallots

Starter	21.00
Main dish	34.00



Homemade "Raviolo"

Saffron-Dumplings filled with Hokkaido pumpkin

Parsley coconut foam refined with Kaffir lime leaf and coconut cream / Duxelles & herb seiting
butternut pumpkin puree with amaretto and marzipan
homemade saffron- coriander falafel

Starter	24.00
Main dish	35.00

Spaghetti alla Puttanesca

vine tomatoes / peperoncini / capers / herbs
2 year old sliced cheese

Starter	19.00
Main dish	27.00



Main courses

Venison pepper

Marinated in Pinot Noir from Spiez and refined sous-vide for 48 hours
Cranberry and red cabbage with dark chocolate / pear gel / pumpkin won-ton
Caramelized chestnuts / sautéed bacon mushrooms
Homemade butter "Spätzle" with poppy seeds

47.00

Salmon fillet confit in meadow herb oil

Swiss salmon from Lostallo (CH)

Garden herbs / pumpkin seed herb crust / quince gel
Lobster bisque sphere / fennel ceviche / corn puree / seafood praline
parsley kaffir lime beurre blanc & homemade ricotta gnocchi "Malfatti"

46.00

Entrecôte from the charcoal grill "The Green Egg"

Mashed cauliflower & pickled cauliflower / Duxelles / herb seiting
curry herb from the garden / chorizo crumble / pear-basil gel
pommes Dauphine with truffle / mandarin mayonnaise / strong port wine jus

54.00

Steak of pork "Alpsäuli"

from the charcoal grill "The Green Egg"

Confit garlic / spring leek chimichurri / herb oyster mushroom / port wine shallots
colorful carrots from the oven & star anise carrot chutney / alpine cream jus mousse
young potatoes with chive Velouté

43.00

Original Wiener Schnitzel (veal)

cranberries & french fries

47.00

Spareribs from the Alpsäuli "BBQ"

"Jungfrau" Whiskey BBQ / fennel coleslaw with raisins
BBQ aioli / garlic mayonnaise / wedges

39.00



Desserts

Chocolate hazelnut cream with banana

Cinnamon biscuit with cocoa / caramel cream / mango sorbet
cranberry gel / sour cherries marinated with grenadine and red wine

18.00

Crème Brûlée

with "Jungfrau" Whiskey & Ivoire Chocolate

Cherry sorbet / mandarin mousse / lime-mint cream / pecan chocolate crumble
blackberries marinated with orange and Spiezer Riesling-Silvaner

18.00

Refreshing Guava Sorbet

Orange basil brew & Grey Goose Vodka / blueberries

12.00



Cheese

Chefs cheese variation from the region

Mutschli 1 year old cheese from the alp Handeck
flamed "blue snow" from the region
homemade olive brie / cirone from "Jumiversum"
basil honey / fruit mustard / caramelized walnut
homemade tomato rye bread

22.00