



Photo: davidbirri photography



HISTORIC ALPINE HOTEL GRIMSEL HOSPIZ  
3864 Guttannen

[www.grimsewelt.ch](http://www.grimsewelt.ch) | [events@grimsewelt.ch](mailto:events@grimsewelt.ch) | +41 33 982 26 14

# a p p e t i z e r & m e n u



Photo: Marco Kern

TO EAT IS A NECESSITY, BUT TO EAT INTELLIGENTLY IS AN ART!

*François VI. Duc de La Rochefoucauld*

Gruezi!

Dear event organisers

From housekeeping and service to our kitchen and reception, to banqueting and group business, we at the Grimsel Hospiz are wholeheartedly hosts.

Our chef, Alexander von Bergen, cooks through the senses, giving traditional dishes a modern, fresh twist from all over the world. Our culinary creations are a fusion of Swiss, Asian and Mediterranean cuisine.

Our drinks and menu recommendations include a wide variety of delights for creating the perfect menu. On request, our chef will be happy to make a personal recommendation.

Prepare to be pampered by our passionate and dedicated staff in the Historic Alpine Hotel Grimsel Hospiz.

En Gööten! Enjoy!

Markus Meier  
Hotel manager Grimselhotels

Alexander von Bergen  
Chef

Annika Siegenthaler  
Head of banquet and events



## GENERAL TERMS AND CONDITIONS



Photo: davidbirri photography

### General information

Address	Hotel location: Historisches Alpinhotel Grimsel Hospiz Am Grimselpass 3864 Guttannen	Postal address: Kraftwerke Oberhasli AG / Grimselhotels Grimselstrasse 19 3862 Innertkirchen
Travel	<p><b>By car</b></p> <p>When travelling from Bern or Lucerne, head towards Meiringen and further on to Innertkirchen. Then follow the pass road until just below Grimsel Pass. Cross the Seeuferegg dam on your right and drive the last stretch of road up to Grimselnollen.</p> <p>If travelling from Valais, you can reach us via Gletsch in Oberwald, all the way along the pass road up to the Grimsel Pass. Then drive around 5 minutes further towards Innertkirchen. Cross the Seeuferegg dam on your left and drive the last stretch of road up to Grimselnollen.</p> <p><b>By public transport</b></p> <p>If you are travelling by public transport, you can reach us by PostBus from Innertkirchen and Oberwald. The PostBus stop "Grimsel Hospiz" is right outside our entrance. Please check the current timetable before travelling.</p>	
Season	Beginning of June until end of October	
Contact	<p>Feel free to contact us if you have any questions or are unsure about anything. Please contact us in advance to arrange a tour.</p> <p>We'd be happy to answer your phone or email enquiries. +41 (0)33 982 26 14      <a href="mailto:events@grimselwelt.ch">events@grimselwelt.ch</a></p>	

## Menu suggestions

Our menu suggestions are for groups of minimum 10. Please choose one menu for the entire group. Inform us of your menu choice no later than four weeks prior to the event.

A cover charge will be added for 1- and 2-course menus. No cover charge will be added to menus of 3 courses and above.

Cover charge for 1-course menu (per person)	CHF	10.00
Cover charge for 2-course menu (per person)	CHF	5.00

## Mealtimes

Our kitchen is open for serving warm meals during the lunchtimes from 11.30 a.m. to 1.30 p.m. and evenings from 6 to 8.30 p.m. In the afternoon, we would be happy to serve you delights from our afternoon menu.



## Allergies and intolerances

Should anyone in your group have allergies, please inform us of this no later than three days prior to the event. A surcharge may be applied in the case of special dietary requirements and food allergies.

## Vegetarien und vegan

Our kitchen will be happy to prepare something suitable for all those wanting to enjoy a vegetarian or vegan menu. Please inform us no later than three days prior to the event of any requests for vegetarian or vegan dishes.

In the following recommendations, vegetarian and vegan options are marked with the following symbols:

 vegetarian /  vegan

## Catering expenses and man-hours

If you would like outside catering, the following surcharges apply per staff member.

A night-time supplement will also be added per staff member for events that run past 12.30 a.m.

Per staff member per hour	CHF	80.00
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## Corkage

The following corkage will be applied if you bring your own wine or champagne:

Wine (per 0.75 l bottle)	CHF	35.00
Champagne (per 0.75 l bottle)	CHF	55.00
Other beverages		on request

## Billing

Please confirm the final number of guests by no later than four days prior to the event. Billing is based on the number of guests. Cancellation charges will be billed in accordance with the general terms and conditions.

## Partnerships

At the Grimselwelt, we live in harmony with nature and our region, not to mention our suppliers.

We always use local businesses wherever possible. This is reflected in our menu, where the majority of our meat products come from butchers from the region, our milk from the dairy in Meiringen and our bread from the Frutiger bakery in Meiringen.

## APPETIZERS - SNACKS

DELICACIES FOR IN-BETWEEN

Coffee stop	CHF	8.50
Coffee or tea and croissant (1 piece per person)		
Snacks		
Snack biscuits and nuts (per bowl) ✓	CHF	5.50
Taggiasca olives and nuts (per bowl) ✓	CHF	7.00
Portion alp cheese und chipped cheese (80 g) ✓	CHF	13.50
Portion "Ballenberg" sausage and coppa (80 g)	CHF	15.00
Tarte flambé "Classic"		
Sour cream / bacon / onions / cheese from the region	CHF	22.00
Tarte flambé "Hospiz" ✓		
Sour cream / cherry tomatoes / rocket salad / cheese from the region	CHF	22.00
Tarte flambé "Grimsel"		
Sour cream / bacon / onions / pear / gorgonzola	CHF	22.00
Cheese and meat platter (per person)		
Cheese and meat specialities from the region (3 different kinds each)	CHF	31.00
Fresh bread from the bakery Frutal		
Afternoon buffet (min 20 people)		
Potato, celery or bread soup	CHF	49.00
Chive oil		
***		
Various salads and dressings		
***		
Cheese from the alp Handegg		
Salami / raw ham / "Gumpesel" sausage and coppa		
Bread from the bakery Frutal		
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Meringues / fruit salad / pastry / whipped cream		
Generous pastry buffet		
Coffee and tea à discrétion	CHF	22.00
Selection of different homemade fruit pastries		

## APPETIZERS

COMPOSE YOUR APERITIF ACCORDING TO YOUR WISHES...

### Spinach quiche

Bacon (vegetarian  on request)

### Crostini from olive baguette

Tomatoes / parsley / garlic / capers

### Mousse of vegan herb-cream cheese

Black bread / radish

### Potato and herb balls

Garlic sauce

### Cubes of gravled salmon

Pumpernickel / horseradish / borage

### Carne cruda of veal

Olive oil / lemon

### Seasonal soup

Served warm or iced

3 appetizers of your choice

CHF 14.50

5 appetizers of your choice

CHF 22.50

7 appetizers of your choice

CHF 30.50



Photo: Inga Amshoff Photography



## STARTERS AND SOUPS

CREATE YOUR MENU AS YOU WISH...

Salad leaves with Palatinate carrots 

Radish / nuts / sprouts / house dressing

CHF 13.00

Lamb's lettuce 

Garlic croutons / slices of alp cheese from the region

Cherry tomatoes / house dressing

CHF 17.00


Mousse of Swiss salmon

Cucumber / seaweed / horseradish / black bread

CHF 23.00



Photo: Grimselhotels

Gazpacho Hospiz 

Olive oil Espuma / black bread

CHF 10.50

Potato and celery cream soup 

Bread chip / cream cheese

CHF 12.00


Consommé of beef

Ravioli / whiskey from the Distillery Rugenbräu


CHF 16.00

## MAIN COURSES

CREATE YOUR MENU AS YOU WISH...

Tagliatelle with wild mushrooms   
Creamy sauce / breadcrumbs

CHF 27.00

Gnocchi with sautéed spinach   
Blue-mould cream cheese „Blau's Hirni“ / hazelnuts

CHF 29.00

Swiss chicken breast stuffed with cream cheese and tomatoes  
Polenta / variation of vegetables

CHF 38.00

Grilled fillet of Pike Perch  
Nut-butter foam / spinach with cherry tomatoes  
Pine nuts / saffron potatoes

CHF 38.00

Tranche of Swiss pork loin  
Thyme jus / roasted cauliflower / parsley mousseline

CHF 37.00

Pork ragout  
Honey glazed carrots / "Spätzli"

CHF 29.50

Lightly smoked roast beef from the region Emmental  
Merlot jus / Béarnaise sauce / fresh vegetables / potato gratin

CHF 49.50



Photo: Grimselhotels



Photo: Inga Amshoff Photography



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## DESSERTS

CREATE YOUR MENU AS YOU WISH...

Original Meringues from Meiringen  
Whipped cream / vanilla ice cream / fruits

CHF 12.50

Panna Cotta  
Wild berries ice cream / nut crumble

CHF 13.00

Berry parfait  
Mint gel / crispy sails

CHF 12.00

Warm chocolate tartlet  
Espresso ice cream / berries / whipped cream

CHF 16.00



Photo: Grimselhotels

## STANDING LUNCH

Creation by the chef (min 20 people) CHF 59.50

Three cold starters and one warm starter

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One fish, one meat and one vegetarian dish

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Three different dessert creations

Standing lunch deluxe (min 20 people) CHF 69.00

Spinach quiche

Bacon (vegetarian  on request)

Cubes of gravad salmon

Pumpernickel / horseradish / borage

Puff pastry pillow with savoury filling 


Cream cheese / tomatoes

Pasta with minced meat

Apple puree / roasted onions

Roast beef

Sauce remoulade / black nuts

Potato and herb balls 

Garlic sauce

Shrimp salad

Vegetable cubes / homemade yogurt mayonnaise / whiskey

Sun-ripened tomatoes 

Buffalo mozzarella from Schangnau / basil / olive oil / blueberry vinegar

Risotto 

Sbrinz / carrots, Palatinate carrots and courgette strips / spinach

Cold platter

Coppa / bacon / dried meat / mixed pickles

Mini dessert creations from the Hospiz kitchen



We look forward to welcome you!

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