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HISTORIC ALPINE HOTEL GRIMSEL HOSPIZ
3864 Guttannen

www.grimsewelt.ch | events@grimsewelt.ch | +41 33 982 26 14

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Picture: davidbirri photography

EATING IS A NEED, ENJOYING IS AN ART!

François VI. Duc de La Rochefoucauld

Greesch
Dear guests

We are wholehearted hosts - from all the staff in housekeeping, to service, from the kitchen to the front desk, from the banquet & group business to the Grimselwelt staff.

We describe our cuisine as field, forest and meadow cuisine with quality & attention to detail: it comes across as honest, creative, cheerful and unusual.

Our chef de cuisine, Roman Crkon, cooks out of passion - because he himself stands for these values and a great respect for man & nature is his own. This holistic combination makes the Historic Alpine Hotel Grimsel Hospiz a unique place.

We would like to spoil you with a lot of heart, humour and commitment!

Enjoy!

Markus Meier
Director Grimselhotels

Roman Crkon
Chef de Cuisine


APERITIF

Our aperitif suggestions are valid for groups of 8 people or more. All prices in this documentation include service and VAT. The number of participants serves as the basis for invoicing. Cancellations will be charged according to our General Terms and Conditions.

Snacks

Savoury snacks / chips / nuts	per person	CHF	6.00
Taggiasca olives and walnuts	per person	CHF	11.00

Tarte flambée "Classic"	CHF	22.00	
Crème Fraîche / bacon / onions / Haslital alpine cheese / homemade spices			

Tarte flambée "Handeck" 	CHF	22.00	
Crème Fraîche / Taggiasca olives / Haslitaler alpine cheese / dried tomatoes/ homemade spices			

Apéro-plate	CHF	36.00	
Haslital Mutschli / 2-year old hob cheese from Molki Meiringen Raw ham / dried sausage and bacom from the butcher Traufer Home pickled vegetables / butter Fresh bread from the bakery Frutal in Meiringen			

COMPOSE YOUR APERITIF AS YOU WISH...

Chickpea balls "Falafel" 	
Cucumber / wild herbs-Crème Fraîche	

Swiss Lachs Ceviche
Leche de Tigre / coriander

Vegetable tartar
Carrot-coffee gel / pickled onions / potato chip

Tatar from Swiss beef
Truffle / sour cream


Crostini
Dried tomatoes / Taggiasca olives / Haslita alpine cheese

Soups in a small glass
Warm or iced

4 snacks of your choice	CHF	24.00
6 snacks of your choice	CHF	29.00

We take regional trade into account whenever possible. This is reflected in our menu, where we source most of our meat products from our regional butchers, our dairy products from Molki-Meiringen and our breads from the Frutal bakery in Meiringen.

Our fish and meat products come from Switzerland. Exceptions are specifically declared on the menu.

 vegetarian delicacies



WE ARE VERY MUCH
LOOKING FORWARD
TO WELCOMING YOU SOON!

GRIMSELWELT

Grimselstrasse 19
CH-3862 Innertkirchen
welcome@grimselwelt.ch
www.grimselwelt.ch

GRIMSELHOTELS

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Handeck

Hotel und Naturresort
CH-3864 Guttannen
Tel +41 33 982 36 11

Grimsel Hospiz

Historisches Alpinhotel
CH-3864 Guttannen
Tel +41 33 982 46 11

Oberaar

Restaurant und Berghaus
CH-3864 Guttannen
Tel +41 33 982 48 11

Bäregg

Ferien- und Alpinhütte
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