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## MINERAL- & TONIC WATER

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<b>BOTTLES</b>	4.80
Sinalco Cola 33cl	
Sinalco Cola Zero 33cl	
Rivella red 33cl	
Rivella blue 33cl	
Apple juice with sparkling mineral water 33cl	
Elmer Citro 30cl	
Sinalco Original 30cl	

<b>OPEN</b>	
Homemade Ice Tea 3dl	5.50
Le Sirupier de Berne 3dl	3.50

<b>GENTS/FEVER TREE</b>	4.80
Swiss Roots Tonic Water 20cl	
Swiss Roots Bitter Lemon 20cl	
African Roots Ginger Ale 20cl	
Fever Tree Tonic 20cl	

<b>JUICES</b>	
Orange juice, apple juice, grape juice	
20cl	3.80
30cl	4.50
Tomato juice 20cl	4.50

### A valuable commodity

Thanks to a natural spring at the Handeckfluh, we can provide our guests with fresh spring water.

Whether you are showering, bathing, cooking or enjoying a glass of tap water – this precious commodity comes from deep within the mountain and is a gift of nature.

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## GRIMSEL WATER

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<b>NON SPARKLING</b>	
3dl	1.20
5dl	2.00
1l	4.00

<b>SPARKLING</b>	
3dl	1.65
5dl	2.75
1l	5.50

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## COFFEE & MILK BEVERAGES

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Coffee, espresso, ristretto	4.80
Double espresso	5.50
Coffee with milk	4.80
Cappuccino, Latte Macchiato	5.50
Coffee with whipped cream	6.00
Hot chocolate / Ovomaltine	5.00
Hot chocolate with whipped cream	6.00

Coffee with Fruit, Prune or Herb liquor	7.00
Coffee «Grimsel»	9.50

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## TEA COLLECTION

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<b>Tea</b>	4.80
Assam Halmari – Indien	
Earl Grey	
Berner Rosen	
Rooibos Bourbon	
Sencha Yamato – Japan	
Ginger Lemon	
Verveine	
Menthe du Maroc	
Edelweiss	

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## BEER & CIDER

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<b>DRAFT BEER</b>	
Rugenbräu Spezial / Panaché	
20cl	3.80
30cl	4.80
50cl	6.80

<b>BOTTLED BEER</b>	
Rugenbräu Alpenperle 33cl	4.80
Grimsel Amber 33cl	5.80
Rugenbräu Lager 50cl	6.80

Erdinger «wheat beer» 50 cl	7.80
Rugenbräu alcohol-free 33cl	4.80
Erdinger alcohol-free 33cl	5.80

<b>CIDER</b>	
«Ramseier Suure Most» 50cl	5.80
«Ramseier Suure Most» alcohol-free 50cl	5.80



## AFTERNOON

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## DRINKS & APPETIZERS

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<b>WHITE WINE</b>	
Pajot Blanc – Domaine Pajot – Languedoc/Roussillon	7.50/dl
Merlot Bianco "Lansilo"-Cantina Cavaliere – Tessin	9.00/dl
Petite Arvine du Valais AOC – Cordonier & Lamon	9.50/dl
Sauvignon Blanc – Johannes Louis – Bern	9.00/dl
Sancerre blanc – Domaine La Barbotaine – France	12.00/dl

<b>ROSÉ WINE</b>	
Miraflores Rosé	8.50/dl

<b>RED WINE</b>	
Pinot Noir – Johannes Louis - Bern	8.50/dl
Humagne Rouge – Cordonier-Lamon - Wallis	9.00/dl
Duas Quintas, Douro Classico Tino – Portugal	10.50/dl
Barbera d'Alba – Rocche dei Manzoni - Piemont	11.00/dl
Chianti Classico Riserva – Toscana – Italy	13.50/dl

<b>APERITIF</b>	
Prosecco Treviso	8.50/dl
Louis Roederer Brut	17.50/dl
Hugo 2dl	11.00
Aperol Spritz 2dl	11.00

House aperitif (ramazzotti rosato, prosecco, basil)	12.00
Mojito in a different way (rhum, ginger ale, raw sugar, lime, maracuja)	12.00

Hugo alcohol-free (elderflower syrup, bitter lemon, mineral water, lime, mint)	7.00
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Ipanema alcohol-free (raw sugar, lime, maracuja, ginger ale)	7.00
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## TARTE FLAMBÉE

<b>Tarte Flambée «Classic»</b> 22.00 crème fraîche / Haslital bacon / onions Haslital alp cheese / house spice
<b>Tarte Flambée «Handeck»</b> ✓ 22.00 crème fraîche / dried tomatoes / olives Haslital alp cheese / house spice

## HANDECK MENU

FROM 11.30 AM TO 13.30 PM

<b>Creamy coconut nutmeg pumpkin soup with local honey</b> ✓	L 14.00 S 11.00
pumpkin seed oil / Caramelized pumpkin seeds / scallions confit	
<b>Beetroot-Risotto &amp; Chicken Steak from Mägenwil</b> 33.00 pear chutney / beetroot crunch / raspberry baby spinach confit garlic & «Seeländer» Ramato vine tomatoes	
<b>Steak of Handecker Alpsäuli with Café de Paris</b> 39.00 «Seeländer» vanilla-honey carrots / port wine shallot confit young potatoes with chives veloute / strong jus	
<b>Venison stew marinated in «Spiezer Blauburgunder» &amp; 48 hours Sous-vide refined</b> 43.00 cranberries red cabbage with dark chocolate / pears gel/ pumpkin won-ton / pearl mushrooms with bacon / butter spaetzli with poppy seeds	
<b>Handeck viennese veal cutlet</b> 47.00 pounded wafer-thin / cranberries / french fries	

## HANDECK BURGER

<b>100% swiss beef burger</b> 32.00 brioche bun / cheddar / fennel coleslaw / BBQ aioli organic iceberg lettuce julienne / port wine shallot tomato confit / fries with garlic mayonnaise
<b>Vegi Burger</b> ✓ 32.00 brioche bun / cheddar / fennel coleslaw / BBQ aioli organic iceberg lettuce julienne / port wine shallot tomato confit / fries with garlic mayonnaise

## SALAD & COLD DISHES

<b>Hand plucked leaf salad</b> ✓ 11.00 raspberry balsamic dressing / herbs / grissini
<b>Salad Handeck</b> ✓ 18.00 crispy leaf lettuce/ house dressing with balsamic bianco / cucumbers / tomatoes / taggiasca olives / pickled cauliflower / 2-year-old sliced cheese spicy nuts & seeds
<b>Aperitif snack</b> 31.00 «mutschli» and planed cheese from the Haslital home-made sausage and raw bacon from local pork pickled vegetables & Taggiasca olives roasted onion butter / bread from the master baker in Meiringen

## HOMEMADE SOUPS

<b>Creamy potato soup</b> ✓ 12.00 «Seeländer» potatoes & root vegetables paprika oil / herbs from the alpine garden
<b>with 1 pair of smoked pork sausages</b> 19.00 mustard / fresh bread from the master baker in Meiringen

## WARM DISHES

<b>Spareribs of Handecker Alpsäuli «BBQ»</b> 35.00 Virgin whiskey BBQ / fennel coleslaw with raisins BBQ aioli / garlic mayonnaise / wedges
<b>Chef's Spaghetti alla Puttanesca</b> ✓ 27.00 vine tomatoes / pepperoncini / capers / herbs 2-year-old sliced cheese
<b>Meadow salad with crispy chicken from Mägenwil</b> 29.00 country bacon / red onion / Haslital egg / cucumber 2-year-old sliced cheese / Ramato vine tomatoes organic iceberg lettuce & homemade original Caesar dressing / spicy nuts & seeds

### Field, Forest & Meadow Cuisine...

...this is how our chef Roman Crkon describes his cuisine.  
The herb garden directly behind the house, the products from the  
region. Concentration on the essentials!  
Enjoy your meal!

## SNACKS

<b>Homemade Handecker pear pie</b> 7.50 with cream +1.50
<b>Yeast nut croissant</b> 6.00
<b>Handecker «Ciabatta»</b> 12.00 <b>Ham, salami or cheese ciabatta</b> with cream cheese / cucumber / shallots confit /crispy lettuce / onion crunch

## KIDS

<b>Child Pasta</b> ✓ 12.00 tomato sauce & grated cheese
<b>Children Chicken Steak</b> 15.00 vegetables of the day / potatoes & garlic mayonnaise
<b>Schnitzel of Handecker Alpsäuli</b> 16.00 vegetables of the day, potatoes & garlic mayonnaise

## DESSERT

<b>Sundae Handeck</b> 14.00 caramel & vanilla ice cream / caramel sauce whipped cream & hazelnut crunch
<b>Sundae Dänemark</b> 14.00 vanilla ice cream / homemade chocolate sauce whipped cream
<b>Iced Coffee</b> 14.00 mocca ice cream / cold coffee with milk / whipped cream / chocolate crumble
<b>Sundae Nesselrode</b> 14.00 vermicelles / meringue from Meiringen / vanilla ice cream / whipped cream / caramel sauce
<b>Ice cream / sorbets</b> vanilla / chocolate / caramel / mocca lemon sorbet / pear sorbet / raspberry sorbet
per scoop 4.00 with whipped cream +1.50