

Mineral- & Tonic Water	
Bottles	4.80
Sinalco Cola 33 cl	
Sinalco Cola Zero 33 cl	
Rivella red 33 cl	
Rivella blue 33 cl	
Apple spritzer 33 cl	
Elmer Citro 33 cl	
Sinalco Original 33 cl	
Open	
Homemade Ice Tea 3 dl	5.50
Sirup 3 dl	3.50
Gents / Fever Tree	4.80
Swiss Roots Tonic Water 20 cl	
Swiss Roots Bitter Lemon 20 cl	
African Roots Ginger Ale 20 cl	
Fever-Tree Tonic 20 cl	
Juices	
Orange juice, apple juice, grape juice	
20 cl	3.80
30 cl	4.50
Tomato juice 20 cl	4.50
Guest survey	
Your answers will help us to continuously improve the Grimselwelt!	
	
Grimsel water	
Non Sparkling	
3 dl	1.20
5 dl	2.00
1 l	4.00
Sparkling	
3 dl	1.65
5 dl	2.75
1 l	5.50

Coffee & Milk Beverages	
Coffee, espresso, ristretto	4.80
Double espresso	5.50
Coffee with milk	5.50
Cappuccino / Latte Macchiato / Flat White	5.50
Coffee with whipped cream	6.00
Hot chocolate / Ovomaltine	5.00
Hot chocolate / Ovomaltine with whipped cream	6.00
Coffee with Fruit, Prune or Herb liquor	7.00
Coffee «Grimsel»	9.50
Länggass-Tea Collection	
Assam Halmari – Indie	4.80
Earl Grey	
Berner Rosen	
Rooibos Bourbon	
Sencha Yamato – Japan	
Ginger Lemon	
Verveine	
Menthe du Maroc	
Edelweiss	
Beer & Cider	
Draft beer	
Rugenbräu Spezial / Panaché open	
20 cl	3.80
30 cl	4.80
50 cl	6.80
Bottled beer	
Rugenbräu Alpenperle 33 cl	4.80
Rugenbräu Lager 50 cl	6.80
Grimsel Amber 33 cl	5.80
Rugenbräu alcohol-free 33 cl	4.80
Erdinger «wheat beer» 50 cl	7.80
Erdinger alcohol-free 33 cl	5.80
Cider	
Ramseier Suure Most 50 cl	5.80
Ramseier Suure Most alcohol-free 50 cl	5.80



HANDECK

Hotel und Naturresort

Afternoon

Drinks & Appetizers

White wine

Pajot Blanc – Domaine Pajot – Languedoc / Roussillon	7.50/dl
Merlot Bianco «Lansilo» – Cantina Cavaliere – Tessin	9.50/dl
Petite Arvine du Valais AOC – Cordonier & Lamon	10.00/dl
Sauvignon Blanc – Johannes Louis – Bern	9.50/dl
Sancerre Blanc AC – Domaine La Barbotaine – France	13.00/dl

Rosé wine

Miraflors Rosé – Domaine Lafage, Côtes Calanes	9.50/dl
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Red wine

Pinot Noir – Johannes Louis – Twann	9.00/dl
Humagne rouge du Valais AOC – Cordonier & Lamon – Wallis	9.50/dl
Barbera d'Alba – Rocche dei Manzoni – Piemont	9.50/dl
Duas Quintas, Douro Classico Tinto – Portugal	11.50/dl
Chianti Classico Riserva – Toscana – Italy	15.00/dl

Aperitif

Prosecco Treviso	9.00
Louis Roederer Brut	19.00
Hugo 2 dl	11.00
Apérol Spritz 2 dl	11.00
House aperitif (ramazzotti rosato, prosecco, basil)	15.00
Mojito in a different way (raw sugar, lime, maracuja, rum, ginger ale)	15.00
Hugo alcohol-free (elderflower syrup, bitter lemon, mineral water, lime, mint)	7.00
Ipanema alcohol-free (raw sugar, lime, maracuja, ginger ale)	7.00

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!

Tarte flambée	
Tarte Flambée Classic creme fraîche / Haslital bacon / onions Haslital alp cheese / house spice	22.00
Tarte Flambée Handeck  creme fraîche / dried tomatoes / olives Haslital alp cheese / house spice	22.00

Handeck Menu from 11.30 am – 13.30 pm	
Beetroot-Risotto & Handeck-Meadow herbs falafel mushroom duxelles / apple chilly chutney / crunchy beetroot raspberry baby spinach / garlic confit / confined garlic	31.00
House venison stew cranberry red cabbage with dark chocolate / nutmeg pumpkin chutney / poached chanterelles / bacon / chestnuts butter spaetzle with poppy seeds	39.00
Handeck viennese veal cutlet pounded wafer-thin / cranberries / french fries	46.00

Handeck Burger	
100 % swiss beef burger Brioche bun / cheddar / coleslaw / BBQ aioli BIO iceberg lettuce julienne / Porto wine shallot-tomato confit fries with garlic mayonnaise	32.00
Vegetarian burger  Brioche bun / cheddar / coleslaw / BBQ aioli BIO iceberg lettuce julienne / Porto wine shallot-tomato confit fries with garlic mayonnaise	32.00
	

Salad & Cold dishes	
Hand plucked leaf salad  paspberry balsamic dressing / herbs / grissini	11.00
Salad Handeck  crispy leaf lettuce / nuts & seeds / house dressing with balsamic bianco / cucumbers / tomatoes / taggiasca olives pickled cauliflower / 2-year-old sliced cheese / spicy nuts & seeds	18.00
Handeck aperitif plate Mutschli and sliced cheese from the Haslital home-made sausage and raw bacon from alpine pork pickled vegetables & taggiasca olives roasted onion butter / bread from the master baker in Meiringen	31.00

100 Years of KWO Anniversary Menu	
Hand plucked leaf salad raspberry balsamic dressing / herbs / grissini ***	
“Spatz” soup with swiss beef and lots of vegetables beef / root vegetables / potatoes	
or Vegetarian pot-au-feu essence of root vegetables and mushrooms / potatoes herbal curd / Pizokel ***	
	25.00

Warm dishes	
Creamy pumpkin soup  made from Seeland pumpkin & coconut milk / paprika oil / pumpkin seeds	14.50
1 pair of homemade pork sausages mustard / bread from Meiringen	19.00
Spaghetti alla Puttanesca  rispen tomatoes / red pepper / capers / herbes	28.00

Snacks	
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Homemade Handeck pie With whipped cream	7.50 + 1.50
Yeast nut croissant	6.00
Handeck «Ciabatta» ham, salami or cheese ciabatta with cream cheese / cucumber / shallots confit crispy lettuce / onion crunch	12.00

Kids	
Child pasta  tomato sauce & grated cheese	12.00
Children chicken steak vegetables of the day / potatoes or lettuce garlic mayonnaise	15.00
Schnitzel of Handeck swiss pork vegetables of the day / potatoes or lettuce garlic mayonnaise	16.00

Dessert	
Nesselrode Cup vanilla ice cream / Meringues / chestnuts cream / whipped cream / caramel sauce	14.00
Sundae Denmark vanilla ice cream / chocolate sauce / whipped cream	14.00
Handeck ice coffee coffee ice cream / cold coffee with milk whipped cream / chocolate crumble	14.00
Meringue Original from Meiringen marinated wild berries / vanilla ice cream / whipped cream	14.00
Ice cream vanilla / chocolate / caramel / coffee / strawberry	
Sorbets lemon sorbet / mango-passion fruit / raspberry sorbet Per scoop With whipped cream	4.50 + 1.50