

Meals & Beverages

Aperitif & Starters

Champagne

Louis Roederer Brut – Champagne – France 17.50/dl

White wine

Chasselas – Johannes Louis – Bern 7.50/dl

Merlot Bianco «Lansilo», – Cantina Cavaliere 9.–/dl

Petite Arvine Maraudeur – Cordonier & Lamon 9.50/dl

Sauvignon Blanc – Martin Hubacher-Twann 11.–/dl

Sancerre Blanc AC – Domaine La Barbotaine 12.–/dl

Rosé

Miraflors Rosé – Domaine Lafage, Côtes Calanes 8.50/dl

Red wine

Pinot Noir – Martin Hubacher – Twann 8.50/dl

Humagne rouge du Valais AOC – Wallis 9.–/dl

Duas Quintas, Douro Classico Tinto – Portugal 10.50/dl

Barbera d'Alba La Cresta – Piemont – Italy 11.–/dl

Sélection Neipperg – Bordeaux – France 13.50/dl

Finca Antigua, Spain, 150 cl 7.10/dl

Snacks

Serving of olives & puff pastry 8.–

Cheese board from Alp Handegg an meat 19.–

Specialities

Homemade iced tea 3dl 5.50

«Hospiz» aperitif (prosecco, gin, tonic, raspberry syrup, rosemary) 15.–

Apérol Spritz 11.–

Hugo 11.–

Mojito in a different way (brown sugar, lime, maracuja, rum, ginger ale) 15.–

Hugo alcohol-free (elderflower syrup, water, citro, lime, mint) 7.–

Ipanema alcohol-free (brown sugar, lime, ginger ale) 7.–

Mineral & Tonic water

Bottle 4.80

Sinalco Cola 33cl

Sinalco Cola Zero 33cl

Rivella red 33cl

Rivella blue 33cl

Apple juice with sparkling mineral water 33cl

Elmer Citro 33cl

Sinalco Original 33cl

Gents / Fever Tree 4.80

Swiss Roots Tonic Water 20cl

Swiss Roots Bitter Lemon 20cl

African Roots Ginger Ale 20cl

Fever-Tree Tonic 20cl

Juuce

Orange juice 20cl 3.80

Tomato juice 20cl 4.80

A precious good...

Way up in the mountains a precious good has its source. Clear glacier water accommodates the whole Grimselwelt.

It is used for cooking, to take a bath and to quench one's thirst.

It is truly a fountain of youth providing clarity and vitality.

Grimsel water

Non-sparkling

3 dl 1.20

5 dl 2.–

1 l 4.–

Sparkling

3 dl 1.65

5 dl 2.75

1 l 5.50

Coffee & Milk beverages

Americano, espresso, ristretto 4.80

Double espresso 5.50

Coffee with milk 4.80

Cappuccino/ Latte Macchiato 5.50

Coffee with whipped cream 6.–

Hot chocolate / Ovomaltine 5.–

Hot chocolate / Ovomaltine with whipped cream 6.–

Coffee corretto grappa 7.–

Coffee with fruit, prune or herb liquor 7.–

Coffee «Grimsel» 9.50

Tea collection

Assam Halmari – Indien 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

20cl 3.80

30cl 4.80

50cl 6.80

Bottled beer

Rugenbräu Alpenperle 33cl 4.80

Rugenbräu Lager 50cl 6.80

Grimsel Amber 33cl 5.80

Rugenbräu alcohol-free 33cl 4.80

Erdinger «wheat beer» 50cl 7.80

Erdinger alcohol-free 33cl 5.80

Cider

«Ramseier Suure Most» 50cl 5.80

«Ramseier Suure Most» alcohol-free 50cl 5.80

Homemade soups

Cream of parsnip soup ✓ saffron foam	13.50
Tomato soup ✓ parmesan chip / basil oil	10.50

Tarte flambée

«Classic» crème fraîche / bacon / onion / cheese	22.–
«Hospiz» ✓ crème fraîche / cherry tomatoes / rocket salad cheese / onion	22.–
«Grimsel» crème fraîche / pear / bacon / gorgonzola / onion	22.–

Salad

«Hospiz» salad thinly sliced cheese / dried meat hazelnuts / garlic croûtons	16.–
Leaf lettuce	9.50
Mixed salad	11.50

History & Tradition

It is the wish of our head chef Alexander von Bergen to align culinary treats with the roots of this stunning place and its vast historical background.

All dishes prepared in the kitchen of Grimsel are authentic and a pure enjoyment.

Enjoy your meal!

Warm dishes

from 11.30 am to 14.00 pm

Pasta with minced pork stewed apples / fried onions	25.50
Beluga lentils ✓ falafel / celery / chili / tarragon foam	26.50
Gnocchi with spinach ✓ cream cheese «blue mould» / hazelnuts	28.–
Ciabatta-Beef-Burger bacon / fried egg / salad / confit tomatoes cucumber / inions / BBQ sauce cheese sauce / wedges	32.–
Pear-Quinoa-Burger in brioche bread ✓ carottes-grenade-chutney / seitan suisse yogourt au citron vert / rucola / wedges	32.–

Warm & cold dishes

from 11.30 am to 14.00 pm

Rib-Eye Steak from Emmental 250g cole slaw / chimi churri / hot BBQ sauce french fries allumettes	43.–
Zander fillet boiled potatoes / spinach leaves lemon mayonnaise	35.–
«Emmentaler» lamb stew from Haslital mashed potatoes / root vegetables	43.–
«Hospiz» beef tartar from the Bernese Oberland quail egg / crème fraîche / mustart / onions / toast	gr. 38.– kl. 29.50
Chocolate and hazelnut Chocolate mousse from Maracaibo 88% hazelnut / currant	18.–

Desserts

Sundae «Berrydram» vanilla ice cream / berry compote meringue / whipped cream	13.50
Sundae Denmark vanilla ice cream / hot chocolate / whipped cream	gr. 12.50 kl. 9.50
Iced Coffee mocca ice cream / espresso / whipped cream	11.50
Original Meringues from Meiringen with whipped cream avec crème glacée à la vanille / crème chantilly	9.50 12.50
Ice cream «Haslital» (Dairy Meiringen) vanilla / chocolate strawberry / mocca apricot / sallwo thorn	4.– +1.50
Homemade fruitcake with whipped cream	7.50 9.–

Guest survey

Your answers will help us to continuously improve the Grimselwelt.



Did you know...

...our mountain railways can be booked online - no waiting lines and guaranteed seats.

We also have guided tours for the power plant available for booking on www.grimselwelt.ch.

Have fun and enjoy the Grimselwelt!