



Dear guests

Welcome to Hotel and Nature Resort Handeck.

We celebrate the authentic flavours of local, Alpine and seasonal produce.

We describe our cooking as field, forest and meadow cuisine, shaped by quality and attention to detail: honest, creative, joyful and delightfully unconventional.

Using resources responsibly and knowing where they come from
– in other words, enjoying food mindfully – matter greatly to us.

Our head chef, Roman Crkon, cooks with passion and embodies these values.
He has the utmost respect for people and nature.

His work has once again earned him 15 GaultMillau points.



Enjoy!

Your hosts, Marianne and Markus Meier, and head chef Roman Crkon

“No pleasure is fleeting, for the impression it leaves behind is lasting.”

Johann Wolfgang von Goethe



Vegetarian dishes

Handeck salad

Crisp salad leaves / spiced nuts & seeds / Säumerkäse dressing
Cucumber / vine tomatoes / button mushrooms / pickled cauliflower / grissini

CHF 18.00

Meadow-herb gnocchi

Pickled sweet potato & Seeland carrots / apricot gel / pistachio crunch
Sautéed morels & chanterelles / Lenker Bleu & saffron foam

Starter CHF 22.00

Main course CHF 35.00

"Handeck pasta parcel"

filled with cream cheese, honey & Alpine thyme
Fennel ceviche / fennel dust / fennel oil / Handeck sage
Lime and coconut milk foam / chestnuts / crunch
Pickled pumpkin & pumpkin purée / homemade tomato falafel

Starter CHF 24.00

Main course CHF 37.00

 Cold starter

Swiss beef tartare with Meiringen crème fraîche

Vegetable ceviche / pickled chanterelles

Wild mushroom cream / crispy tapioca / capers

Wholegrain toast & roasted onion butter

CHF 26.00

 Soup

Creamy wild mushroom and hazelnut soup

Raviolo with pulled venison shoulder / port wine shallots / lingonberry sphere

Beetroot crunch

CHF 18.00



Main courses

Swiss chicken breast suprême, baked with a meadow-herb crust
Chicory with orange / morels & chanterelles / creamy jus foam / fregola sarda

CHF 44.00

Alpsäuli pork steak – finished over charcoal on “The Green Egg”
Buttered Seeland kohlrabi / mushroom duxelles & pickled chanterelles
Confit garlic / rich jus / homemade buttered spätzle

CHF 45.00

Swiss salmon trout “mi-cuit”
Apple and citrus chutney / white radish & fennel ceviche
Calamansi / homemade falafel / dashi meringue
Lime beurre blanc & shellfish oil / creamy fregola sarda

CHF 48.00

Venison entrecôte, cooked pink on “The Green Egg” charcoal grill
Meadow-herb crust / confit garlic / mushroom duxelles / pickled chanterelles
Red cabbage with lingonberries / homemade buttered spätzle
Creamy jus foam

CHF 52.00

“The Handeck schnitzel”
Authentic Wiener schnitzel made with Swiss veal
Pounded wafer-thin and fried in lard
Lingonberries / lemon / French fries

CHF 49.00



Desserts

Ivoire white chocolate mousse infused with "Marrone" coffee beans
Sour cherry / loomi (black lime) sorbet / passion fruit gel

CHF 16.00

Hazelnut crème brûlée
Blackberries with Grand Marnier / lemon and mountain thyme sorbet / hazelnut and chocolate crunch

CHF 17.00

Orange and carrot sorbet with Alpine mint
Honey gin & sparkling wine

CHF 13.00



Chef's selection of regional cheeses

Oberländer Mutschli / 12-month-aged Alpine cheese from Alp Handeck
24-month-aged "Säumerkäse" from Guttannen / herb-filled Huus-Brie
Hobelkäse from Alp Handeck / basil honey & fruit mustard

CHF 24.00