

## **Dear Guests**

Welcome to the Hotel and Nature Resort Handeck.

We celebrate authentic taste of local, alpine and seasonal products.

We describe our kitchen as field, forest and meadow cuisine handled with quality,  
love and attention to detail.

Mindfulness in dealing with resources and the knowledge of their origin  
are very important to us which results in a very conscious enjoyment.

Our chef, Roman Crkon, cooks with passion - because he himself stands for these values  
and has great respect for people and nature.

He was awarded with 15 Gault Millau points for this.



Enjoy!

Your hosts Marianne und Markus Meier & head chef Roman Crkon

**You only live once, but if you do it right,  
once is enough**



## **Vegetarian dishes**



### **Salad Handeck**

crispy leaves salad / spicy nuts and kernels / cheese dressing from the region  
cucumber / tomatoes / mushrooms / pickled cauliflower / Grissini

CHF 18.00

Sweet potato gnocchi refined with coriander & pink pepper  
sweet potato & carrots / apricot gel / pine nuts / morels & mushrooms  
cheese "Lenker Bleu" / saffron foam

Starter CHF 22.00

Main Course CHF 35.00

### **Homemade "Raviolo" pasta**

filled with fresh cheese from Meiringen, honey & alpine thyme  
Amalfi lemon-coconut milk butter / kumquats / fennel dust & fennel oil  
pickled chamomile blossoms / homemade falafel / hazelnuts from Piemonte

Starter CHF 24.00

Main course CHF 37.00



## Starters cold

✓ Tartare of Seeland BIO vegetables & fresh goat cheese from Haslital  
beetroot essence / vegetable ceviche / pickled mushrooms / forest mushroom cream  
parsley root cream / tapioca / brioche & watercress-mustard butter

CHF 26.00

Tartare of Swiss beef  
chestnut and wild mushroom ice cream / egg yolk cream / tapioca / pickled mushrooms  
raspberry herbs / capers / watercress mustard butter & wholemeal toast

CHF 31.00



## Soup

Meadow herb soup  
nettle / dandelion / sorrel / watercress / open raviolo / glazed beef cheek  
parsley root cream / beetroot crunch / pear sphere with juniper

CHF 18.00



## Main courses

Chef's choice

Venison loin from the charcoal grill 'The Green Egg'  
meadow herbs / cranberry red cabbage with dark chocolate / confit garlic  
Seeland celery purée / port wine shallots / homemade malfatti / Périgueux sauce

CHF 52.00

Juicy Swiss chicken breast supreme

hazelnut from Piemonte & Valle Maggia pepper butter crust / cardamom-blackberry  
fennel ceviche & parsley root cream  
Périgueux sauce / "Acquerello Risotto with cheese

CHF 44.00

Alpine pork loin from the charcoal grill "The Green Egg" & 36h refined belly  
cabbage turnip / confit garlic / spring onion chimichurri / forest mushroom cream / duxelles  
pickled mushrooms / port wine shallots / homemade Alpine Zieger Malfatti

CHF 45.00

Original "Viennese Schnitzel"

veal from the region, sautéed in pork lard  
lingonberries / french fries

CHF 47.00

Fillet of Swiss salmon from the Grisons

black sesame togarashi / fennel-apple chutney / white radish / watermelon  
Amalfi lemon-coconut milk beurre blanc / homemade falafel / pistachio couscous

CHF 48.00



## Desserts

Handecker Vacherin  
blueberry sorbet / sponge cake / lavender parfait / Guttannen honey / meringue

CHF 16.00

Pistachio Mille-feuille  
mango / Ivory chocolate

CHF 17.00

Refreshing orange and carrot alpine mint sorbet  
Guttanner Honey gin & sparkling wine

CHF 12.00



## Chefs cheese variation

Oberland Mutschli / 1-year-aged Alpine cheese from Alp Handeck  
Ramona's 2-year-aged Säumer cheese / homemade truffle Brie / shaved cheese from Alp Handeck  
Basil honey / fruit mustard / homemade rye bread

CHF 22.00