GRIMSEL HOSPIZ
Historisches Alpinhotel

Gourmet Menu

Swiss veal and Coquilles St-Jacques
Veal carpaccio / pan-fried scallops / Jerusalem artichoke / chives
CHF 20.00

Caramelized chestnut cream soup
Chestnut cream cheese ravioli / crumble
CHF 14.00

Cucumber and gin sorbet
Fermented gherkin / juniper
CHF 12.00

Venison fillet wrapped in a nori sheet
Hokkaido pumpkin / game jus / kale
CHF 48.00

or

Slice of Zander
Miso cream / artichoke / date tomato / potato foam
CHF 48.00

or

Risotto Acquerello
Poached egg / celery / summer truffle
CHF 35.00

Plums and chocolate
Dark chocolate mousse / marinated plums / meringues
CHF 16.00

Cheese from the Haslital Valley
Homemade Green Tomato Chutney / Fruit Bread
CHF 17.00

Menu 4 courses	CHF 89.–
Menu 5 courses	CHF 106.–
Menu 6 courses	CHF 114.–

Chef de Cuisine Alexander von Bergen