



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 & kitchen Chef Roman Crkon

„And if not now, then when?“

Rabi Hillel



Starters

Salad Handeck

Crispy leaves salad / spicy nuts and kernels / Swiss rapeseed oil & white balsamic vinegar
Cucumber / tomatoes / Taggiasca olives / 2-year-old alpine cheese/ pickled cauliflower

18.00

Ceviche of Swisslachs from Grisons

South calamansi / tangerine sphere / sorbet apple-rucola / coriander oil
Pistachio couscous / shallot gel / herbs from the Alpine garden

28.00

Swiss pasture-fed beef tartare flavoured with Jungfrau Whisky

Haslital forest mushroom ice cream / Belper tuber from the Jumiversum / aubergine cream
Garlic aioli / capers / alp butter / wholemeal toast

29.00



Soup

White wine soup

Open raviolo / lamb confit from Guttannen from Family Brog / Alp cream
Verbena sphere with juniper / yellow beetroot / baked garlic

18.00



Vegetarian main courses

Homemade potato Gnocchi

flavoured with lemon balm from the Handeck Alpgarden
and Pepe Valle Maggia

Lime & garden peas foam / Alp mint / sauteed morel mushrooms / blackcurrant gel
Fig chutney / Garden peas with aniseed and honey Guttannen / pickled shallots

Starter	21.00
Main dish	35.00



Homemade "Raviolo" beetroot dumplings with BIO mountain basil

Cauliflower-raisin foam / duxelles / king oyster mushroom / pickled celery
Blackcurrant / homemade tomato-coriander falafel

Starter	24.00
Main dish	37.00

Spaghetti alla Puttanesca

Vine tomatoes / Peperoncini / capers / herbs
2 years maturing sliced cheese from Handegg's Alp

Starter	19.00
Main dish	27.00



Main dishes

Venison pepper

Marinated in Spiezer Pinot Noir and refined for 48 hours sous-vide
Cranberry red cabbage with dark chocolate / nutmeg pumpkin chutney with cranberries / sautéed
chanterelles with alpine bacon / glazed chestnuts / butter-homemade spaetzli with poppy seeds

CHF 43.00

Juicy Swiss chicken breast supreme

Piedmont hazelnut and Valle Maggia pepper / butter crust / cardamom-blackberry
Fennel Ceviche & fennel Ras el-Hanout cream
Pickled cauliflower & foam cauliflower / Risotto Acquerello with safran from Mund

43.00

Salmon fillet confit in meadow-herb oil - Swiss salmon from Grisons

Meadow-herb crust / beetroot and plum gel / Aniseed peas & pea foam / Alp mint / Calamansi sphere
Falafel / fennel / homemade Ziger "Malfatti"

46.00

Emmental beef entrecôte from The Green Egg charcoal grill

Baked celery & mashed celery with lemongrass and vanilla / forest mushrooms duxelles
King oyster mushroom / fennel cream / chorizo crumble / strong Porto wine jus
Pommes Dauphine with sweetcorn and edamame / tangerine mayonnaise

54.00

Back of Handecker Alpsäuli from the charcoal grill The Green Egg

Confit garlic / spring onions chimichurri / king oyster mushrooms / Porto wine shallots
Carrots sticks & confit star anise carrots / Alp cream jus foam
Young potatoes with chive velouté

44.00

Original Wienerschnitzel from Haslital veal

Thinly beaten and tossed in pork lard / Cranberries / french fries

47.00



Desserts

Bernese Rose Apple Tatin

Ganache montée au chocolat Dulcey / sablé breton / Granny Smith gel

18.00

Crème Brûlée

Jungfrau Whisky / lemongrass sorbet / Yufka / butter crunch / meringues

18.00

Refreshing guava-tomato sorbet

Basil & lime essence / coconut Sago / cranberries

12.00



Chef's cheeses variation

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Mutschli / 1 year maturing Alp cheese from Alp Handegg

Flamed Blauer Schnee from Molki Meiringen

Homemade rosemary Brie / Cirone from Jumiversum

Basil honey / fruits mustard / caramelized walnut

Homemade rye bread

22.00