

1. August 2024  
at the Historic Alpinhotel Grimsel Hospiz

Aperitif

Three kinds of butter

Beef tartare «Hospiz» on pigtail toast / herb cream cheese from Meiringen on pumpernickel

Tomato jelly with basil and olives



Ceviche of char from Rubigen

Lemon / colourful tomatoes / coriander jelly / marinated red onions



Vegetable consommé

Smoked celeriac ravioli / lovage oil



Tranche of veal from Guttannen

Merlot jus / morel sauce / potato mousseline / glazed vegetables



Cheese variation from the Grimsel and Susten region

Plum mustard / truffle honey / fruit bread



Chocolate dream «Hospiz»

White and dark chocolate mousse

Puff pastry / fresh berries / mint pesto

Chef de Cuisine Alexander von Bergen