

## Meals & Beverages

### Aperitif & Starters

#### Champagne

Louis Roederer Brut – Champagne – France 17.50/dl

#### White wine

Swiss Historic Hotels blanc 11.00/dl  
 Chasselas – Johannes Louis – Bern 7.50/dl  
 Merlot Bianco Lansilo, – Cantina Cavaliere 9.00/dl  
 Petite Arvine Maraudeur – Cordonier & Lamon 9.50/dl  
 Sauvignon Blanc – Johannes Louis – Bern 11.00/dl  
 Sancerre Blanc AC – Domaine La Barbotaine 12.00/dl  
 Estrada – Lavaradores de Feitora – Portugal 7.50/dl

#### Rosé

Miraflors Rosé – Domaine Lafage, Côtes Calanes 8.50/dl

#### Red wine

Swiss Historic Hotels rouge 11.50/dl  
 Pinot Noir – Johannes Louis – Bern 8.50/dl  
 Humagne rouge du Valais AOC – Wallis 9.00/dl  
 Duas Quintas, Douro Classico Tinto – Portugal 10.50/dl  
 Barbera d'Alba La Cresta – Piemont – Italy 11.00/dl  
 Sélection Neipperg – Bordeaux – France 13.50/dl

#### Snacks

Serving of olives & puff pastry 8.00  
 Cheese board from Alp Handegg an meat 19.00

### Specialities

Homemade iced tea 3dl 5.50  
 «Hospiz» aperitif (prosecco, limoncello, sparkling water, lemon) 15.00  
 Apérol Spritz 11.00  
 Hugo 11.00

Mojito in a different way (brown sugar, lime, maracuja, rhum, ginger ale) 15.00

Hugo alcohol-free (elderflower syrup, water, citro, lime, mint) 7.00

Ipanema alcohol-free (brown sugar, lime, ginger ale) 7.00

### Mineral & Tonic water

<b>Bottle</b>	4.80
Sinalco Cola 33cl	
Sinalco Cola Zero 33cl	
Rivella red 33cl	
Rivella blue 33cl	
Apple juice with sparkling mineral water 33cl	
Elmer Citro 33cl	
Sinalco Original 33cl	
<b>Gents / Fever Tree</b>	4.80
Swiss Roots Tonic Water 20cl	
Swiss Roots Bitter Lemon 20cl	
African Roots Ginger Ale 20cl	
Fever-Tree Tonic 20cl	
<b>Juuce</b>	
Orange juice 20cl	3.80
Tomato juice 20cl	4.80

### A precious good...

Way up in the mountains a precious good has its source. Clear glacier water accommodates the whole Grimselwelt.

It is used for cooking, to take a bath and to quench one's thirst. It is truly a fountain of youth providing clarity and vitality.

### Grimsel water

#### Non-sparkling

3 dl	1.20
5 dl	2.00
1 l	4.00

#### Sparkling

3 dl	1.65
5 dl	2.75
1 l	5.50

### Coffee & Milk beverages

Americano, espresso, ristretto	4.80
Double espresso	5.50
Coffee with milk	4.80
Cappuccino/ Latte Macchiato	5.50
Coffee with whipped cream	6.00
Hot chocolate / Ovomaltine	5.00
Hot chocolate / Ovomaltine with whipped cream	6.00
Corretto grappa	7.00
Coffee with fruit, prune or herb liquor	7.00
Coffee Grimsel	9.50

### Tea collection

Assam Halmari – Indien	4.80
Earl Grey	
Berner Rosen	
Rooibos Bourbon	
Sencha Yamato – Japan	
Ginger Lemon	
Verveine	
Menthe du Maroc	
Edelweiss	

### Beer & Cider

#### Draft beer

Rugenbräu Spezial / Panaché	
20cl	3.80
30cl	4.80
50cl	6.80


#### Bottled beer

Rugenbräu Alpenperle 33cl	4.80
Rugenbräu Lager 50cl	6.80
Grimsel Amber 33cl	5.80
Rugenbräu alcohol-free 33cl	4.80
Erdinger «wheat beer» 50cl	7.80
Erdinger alcohol-free 33cl	5.80


#### Cider

«Ramseier Suure Most» 50cl	5.80
«Ramseier Suure Most» alcohol-free 50cl	5.80

## Homemade soups

<b>Pumpkin foam soup</b>	13.50
Pumpkin seed oil / Crispy pumpkin seeds	
<b>Tomato soup</b> 	10.50
parmesan chip / basil oil	

## Tarte flambée

<b>«Classic»</b>	22.00
crème fraîche / bacon / onion / cheese	
<b>«Hospiz»</b> 	22.00
crème fraîche / cherry tomatoes / rocket salad cheese / onion	
<b>«Grimsel»</b>	22.00
crème fraîche / pear / bacon / gorgonzola / onion	

## Salad

<b>«Hospiz» salad</b>	16.00
thinly sliced cheese / dried meat hazelnuts / garlic croûtons	
<b>Leaf lettuce</b>	9.50
<b>Mixed salad</b>	11.50

## History & Tradition



It is the wish of our head chef Alexander von Bergen to align culinary treats with the roots of this stunning place and its vast historical background.

All dishes prepared in the kitchen of Grimsel are authentic and a pure enjoyment.

Enjoy your meal!

## Warm dishes

from 11.30 am to 14.00 pm

<b>Pasta with minced pork</b>	25.50
stewed apples / fried onions	
<b>Beluga lentils</b> 	26.50
falafel / celery / chili / tarragon foam	
<b>Gnocchi with spinach</b> 	28.00
cream cheese «blue mould» / hazelnuts	
<b>Ciabatta-Beef-Burger</b>	32.00
bacon / fried egg / salad / confit tomatoes cucumber / onions / BBQ sauce cheese sauce / wedges	
<b>Pear-Quinoa-Burger in brioche bread</b> 	32.00
carottes-grenade-chutney / seitan suisse yogourt au citron vert / rucola / wedges	

## Warm & cold dishes

from 11.30 am to 14.00 pm

<b>Rib-Eye Steak from Emmental 250g</b>	43.00
cole slaw / chimi churri / hot BBQ sauce french fries allumettes	
<b>Zander fillet</b>	35.00
boiled potatoes / spinach leaves lemon mayonnaise	
<b>Homemade venison pepper</b>	40.50
Spaetzli / red cabbage / bacon and Brussels sprouts Cranberry-apple	
<b>«Hospiz» beef tar</b>	gr. 38.00
<b>tar from the Bernese Oberland</b>	kl. 29.50
quail egg / crème fraîche / mustart / onions / toast	
<b>Chocolate and hazelnut</b>	18.00
Chocolate mousse from Maracaibo 88% hazelnut / currant	

## Desserts

<b>Sundae «Berrydram»</b>	13.50
vanilla ice cream / berry compote meringue / whipped cream	
<b>Sundae Denmark</b>	gr. 12.50 kl. 9.50
vanilla ice cream / hot chocolate / whipped cream	
<b>Iced Coffee</b>	11.50
mocca ice cream / espresso / whipped cream	
<b>Original Meringues from Meiringen</b>	9.50
with whipped cream avec crème glacée à la vanille / crème chantilly	
<b>Ice cream «Haslital» (Dairy Meiringen)</b>	
vanilla / chocolate strawberry / mocca apricot / sallwo thorn	
per scoop	4.00
with whipped cream	+1.50
<b>Homemade fruitcake</b>	7.50
with whipped cream	9.00

## Guest survey

Your answers will help us to continuously improve the Grimselwelt.



## Did you know...

...our mountain railways can be booked online - no waiting lines and guaranteed seats.

We also have guided tours for the power plant available for booking on [www.grimselwelt.ch](http://www.grimselwelt.ch).

**Have fun and enjoy the Grimselwelt!**