

Giessbach classics

STARTER	GISSBACH SALAD BOWL 🌸 Variation of green salads vegetables toasted seeds croutons alpine cheese water-cress house dressing	11 17
	SOUP OF THE DAY 🌸 Ask our service team for the current offer.	11
	TARTARE OF LOCAL BEEF & EGGPLANT Homemade brioche capers smoked paprika	23 34
	Vegetarian & vegan option available 🌸	
MAIN COURSE	PEAS & CARROTS IN A DIFFERENT WAY 🌸 Yellow & red carrots peas crumble	29
	HOMEMADE AGNOLOTTI 🌸 Cream cheese from Meiringen asparagus Abegglen's alpine cheese garden herbs	32
	VEAL PICCATA Local veal green beans tomatoes mushrooms from Kerns	41
	DUO OF PERCH FILLETS FROM RINGGENBERG Perch in a beer dough & fried corn praline creamy cabbage turnip	44
DESSERT	STRAWBERRY & RHUBARB Slice of strawberries & rhubarb semolina flummery sorbet	15
	CRÈME BRÛLÉE Felcor Couverture cherries	14
	HOMEMADE ICE CREAM OR SORBET Ask our service team for the current offer.	7
	TRIO OF CHEESES FROM JUMIVERSUM Fruit bread garnishes	19

Our staff will be happy to inform you about the ingredients in our dishes that may trigger allergies or intolerances upon request. Please note that we can only guarantee dishes that are low in allergens and not completely allergen-free, as we use many of the substances in our kitchen on a daily basis.

We only use Swiss meat, poultry and fish.

🌸 Vegetarian

🌸 Vegetarian, Vegan possible

All prices are in CHF and inkl. 8.1% VAT.

