

Giessbach classics

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| STARTER | ✿ GIESSBACH SALAD BOWL | 9 16 |
| | Variation of green salads vegetables toasted seeds croutons sbrinz watercress house dressing | |
| | ✿ SOUP OF THE DAY | 11 |
| | Ask our service team for the current offer. | |
| | ✿ ROASTED PUMPKIN | 19 |
| | Cream cheese from Meiringen seeds lamb's lettuce | |
| | ✿ HOMEMADE GIESSBACH BREAD ROLL | 1.5 |
| MAIN COURSE | ✿ BRAISED ENDIVE | 28 |
| | Pear chestnut | |
| | ✿ HOMEMADE AGNOLOTTI | 33 |
| | Cream cheese from Meiringen savoy cabbage pumpkin mushrooms | |
| | «WIENERSCHNITZEL» VEAL ESCALOPE | 43 |
| | Giessbach potato wedges lamb's lettuce cranberries | |
| | PERCH FILLETS FROM RINGGENBERG «À LA MEUNIÈRE» | 44 |
| | Dauphine potatoes creamy pointed cabbage | |
| DESSERT | GIESSBACH FRENCH TOAST | 16 |
| | Plums sour cream ice cream cinnamon crumble | |
| | HOMEMADE ICE CREAM OR SORBET | 8.5 |
| | Ask our service team for the current offer. | |
| | TRIO OF CHEESES FROM JUMIVERSUM | 19 |
| | Fruit bread garnishes | |

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. 7.7% VAT.

