



*Grandhotel Giessbach*  
BRIENZ

# *Le Tapis Rouge*

Dear guests and friends of the Grandhotel Giessbach  
Dear bon vivants

Our Executive Chef Lukas Stalder, Head Chef Barbara Blaser and the entire team of the restaurant "Le Tapis Rouge" extend a warm welcome to you. With a consistent focus on origin and values, animal welfare, our location and the historic Giessbach domain, dishes are developed for you in our Atelier kitchen in a loving and respectful manner. This is done without smoke and mirrors, without frills or conventional luxury components. Our approximately 80 varieties of home-grown vegetables and fruit, our own herbs, our own honey, veal from our pastures or fish from Lake Brienz and the culinary craft are at the centre of our attention.

Cordially and in gratitude

Barbara Blaser  
Head Chef Le Tapis Rouge

&

Lukas Stalder  
Executive Chef





# Team

## **Kitchen**

Barbara Blaser  
Anselm Schnider  
Valeriia Sazanchuk

Head Chef  
Chef de Partie  
Chef de Partie

## **Service**

Ladina Kern  
Johanna Nothaft

Host  
Service Intern





## *Atelier Menu*

Put together your own individual Atelier Menu from our current offer and enjoy what the Giessbach Garden, Lake Brienz and our local partners produce every day with a lot of heart and soul.

As the Atelier Menu is always based on what nature has to offer, we look forward to presenting the current menu to you when you visit us on site. Please inform us about any allergies and intolerances when making your reservation.

## *Menu prices*

Put together your menu according to your wishes. All dishes are the same size and matched to your chosen number of courses.

**3 Course Menu 75**

**4 Course Menu 92**

**5 Course Menu 105**

**6 Course Menu 115**

All prices in CHF and incl. 7.7% VAT.





## *Our love of origin*

Vegetables	Giessbach Vegetable Garden 1897 (1008 m <sup>2</sup> )
Honey	Heinz Gertsch, Schnabler, Iseltwald BE
Herbs	Giessbach Greenhouses and herb garden
Veal	Farm Engi, Family Schild, Brienz BE
Fish	Beat Abegglen, Iseltwald BE
Milk & Co.	Molki Meiringen, Meiringen BE
Eggs	Simon Zumbrunn, Unterbach BE
Supplements	Butcher Blaue Kuh, Matten BE
	Gourmador, Unterseen BE
	Michel Comestibles, Unterseen BE

*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 ingredients in our kitchen on a daily basis.*

