

## Welcome

to the Grandhotel Giessbach. A hotel with history, a place of strength and tranquillity. Take a deep breath, enjoy and relax. Architectural culture, nature and space for the eyes and the mind, pleasure for the body and the soul. A gift of nature and time, that outlasts many things, and in this beautiful place in the midst of intact nature, an aura of imperishability has developed.

### GISSBACH GARDEN SPRITZ

Sirup from Giessbach herbs | Prosecco or Tonic | Soda

CHF 13 / CHF 11

*A lot of Giessbach garden infused with prosecco or tonic.  
Ask for our current herbal blend.*

### WINE BY THE GLASS

	1dl	Fl.	Red wein	1dl	Btl.
<b>Sparkling wine</b>					
Prosecco Millesimato Azienda Caccaro, Venetien (IT)	9	60	Pinot Noir Giessbach (1l) Niklaus Wittwer, Wallis (CH)	5.5	55
Théophile Brut Louis Roederer, Champagne (FR)	15	96	Rouge du Valais Ch. Giessbach Niklaus Wittwer, Wallis (CH)	8.5	61
<b>White wine</b>			Mathier's Optimo Adrian & Diego Mathier, Wallis (CH)	10	71
Chardonnay Ch. Giessbach Niklaus Wittwer, Wallis (CH)	8	55	Rioja "Viña Muriel Reserva" Bodegas Muriel, Rioja (ES)	9	64
Clos des Roches Villette François & Pierre Joly, Lavaux (CH)	7	49	Chianti Classico Castello dei Rampolla, Toskana (IT)	11	75
Sancerre Blanc «Cuvée Silex» Domaine Serge Laloue, Loire (FR)	10	71			
Sua Signoria Trebbiano Briziarelli, Umbrien (IT)	9	62			

All prices are in CHF and incl. 7.7% VAT.



## From the estate to the plate

From the recommended destinations for days out to the origin of the produce processed in our kitchen: The Grandhotel Giessbach is rooted in the region and pays respect to this heritage. Many local farmers and organic producers contribute to the well-being of our guests with their products.

Ultimately, it's all about pleasing the palate and making you feel good. This is what the Giessbach restaurants aim to offer their guests, far away from the hustle and bustle of everyday life. We firmly believe that this can be achieved by producing as much as possible ourselves. We cook in harmony with nature and it is no mere coincidence that these products simply taste the best. Our herbs come from our own garden, the vegetables, whenever possible, are from our own fields or from the historic greenhouses, and even the honey is produced by Giessbach bees. And everything is organic, of course.

Bon appetit!

In our film «von der Domaine auf den Teller» ('From the estate to the plate') you can learn more about this subject.



SNACKS	<p>✿ GIESSBACH POTATO WEDGES With homemade ketchup</p>	12
	<p>MEAT AND CHEESE PLATTER Abegglen alpine cheese   Meiringer mutschli cheese   «Rugechnebel» sausage   raw bacon   Mattener cured porc   homemade pickles   Giessbach bread roll</p>	28
STARTERS	<p>✿ GIESSBACH SALAD BOWL Variation of green salads   vegetables   toasted seeds   croutons   sbrinz   watercress   house dressing</p>	9   16
	<p>✿ SOUP OF THE DAY Ask our service team for the current offer.</p>	11
	<p>✿ ROASTED PUMPKIN Cream cheese from Meiringen   seeds   lamb's lettuce</p>	19
	<p>✿ HOME MADE GIESSBACH BREAD ROLL</p>	1.5



## Menu

MAIN COURSE	DISH OF THE DAY	Daily price
	Ask our service team for the current offer.	
✿	BRAISED ENDIVE Pear   chestnut	28
✿	HOMEMADE AGNOLOTTI Cream cheese from Meiringen   savoy cabbage   pumpkin   mushrooms	33
	CLUBSANDWICH Organic turkey from Stägmatte   free-range egg from Unterbach   french fries   bacon	33
	«WIENERSCHNITZEL» VEAL ESCALOPE VIENNOISE Giessbach potato wedges   lamb's lettuce   cranberries	43
	PERCH FILLETS FROM RINGGENBERG «À LA MEUNIÈRE» Dauphine potatoes   creamy pointed cabbage	44

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



## Menu

DESSERT	GISSBACH FRENCH TOAST Plums   sour cream ice cream   cinnamon crumble	16
	HOMEMADE ICE CREAM OR SORBET Ask our service team for the current offer.	8.5
	THREE KINDS OF CHEESES FROM JUMIVERSUM Fruit bread   garnishes	19
CAKE	CAKE OF THE DAY Ask our service team for the current offer.	7
	LUKEWARM WAFFLE – FRESHLY PREPARED FOR YOU Plum compote   whipped cream	12
	GISSBACH CARROT CAKE	7
	CHOCOLATE AND COCONUT CAKE	6.5
	CRUMBLE CAKE	6.5
	STEININGER'S FRUIT CAKE	6

### *OUR LOVE FOR THE ORIGIN*

#### VEGETABLES, FRUITS & HERBS

Giessbach Garden 1897 –Giessbach estate  
Giessbach greenhouses & herb garden 1947 –Giessbach estate  
Gourmador – Unterseen BE

#### MEAT AND MEAT PRODUCTS

Fritz Michel, Butcher's shop «Die Blaue Kuh» - Matten b. Interlaken BE

#### TURKEY

Ueli Thöni Family - Stägmatte Brienz BE 2.5 km as the crow flies from the hotel

#### FISH

Pilgrims Avangard AquaKultur, Ringgenberg BE  
Bianchi, Zufikon AG

#### DAIRY PRODUCTS

Benno Tschümperlin, Dairy Meiringen – Meiringen BE  
Abegglen Family – Iseltwald BE

#### ICE CREAM

Gelateria Kalte Lust – Olten SO

#### BAKERY PRODUCTS

Homemade in the Giessbach kitchen –Giessbach estate  
Steininger bakery – Brienz BE

