

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.

GIESSBACH 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.
Sparkling wine					
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
White wine			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. 8.1% 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 «Rugehnebel» 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>✿ BEETROOT Cream cheese from Meiringen buckwheat cress</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.	
✿	PARSNIP Savoy cabbage quince	32
✿	HOMEMADE AGNOLOTTI Cream cheese from Meiringen mushrooms peas parsley	33
	CLUBSANDWICH Organic turkey from Stägmatte free-range egg from Unterbach french fries bacon	33
	«WIENERSCHNITZEL» VEAL ESCALOPE VIENNOISE Giessbach potato wedges cucumber salad cranberries	43
	PERCH FILLETS FROM RINGGENBERG «À LA MEUNIÈRE» Melted potatoes 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 2.5km 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

