



Grandhotel Giessbach

BRIENZ

Le Tapis Rouge

«From the domain to the plate»

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

Lukas Stalder
Executive Chef

&

Barbara Blaser
Head Chef Le Tapis Rouge



Team

Barbara Blaser	Head Chef
Dominik Kehrl	Sous Chef
Raphael Estermann	Demi Chef de Partie
Kathrin Freudensprung	Hostess
Ladina Kern	Chef de Rang

Origin

Vegetable	Giessbach vegetable garden 1897 (1008 m ²)
Honey	Heinz Gertsch, Schnabler, Iseltwald BE
Herbs	Giessbach greenhouses and herb garden
Veal	Engi farm, Schild Family, Brienz BE
Pork	Buurehof Säuli, BE, LU, AG
Turkey	Stägmatte, Thöni Family, Brienz BE
Fish	Beat Abegglen, Iseltwald BE Trout farm Rubigenhof, BE
Milk & Co.	Molki Meiringen (dairy), Meiringen BE
Bread	Bakery Steininger, Brienz BE
Eggs	Simon Zumbrunn, Unterbach BE
Supplementary	Butcher's shop Blaue Kuh, Matten BE Gourmador, Unterseen BE Michel Comestibles, Unterseen BE



Daily Menu

Our chef Barbara Blaser's personally recommended 4-course menu, adapted to the current availability of ingredients.

Let us surprise you! */**

CHF 85 per person

Wine tour

Our hostess Kathrin Freudensprung will be happy to put together an enjoyable wine accompaniment to the Daily Menu. For each course we serve you a selected glass of wine from our cellar.

CHF 45 per person

On request, our staff will be happy to provide you with information on the ingredients of our dishes, which may trigger allergies or intolerances.

Please note that we can only guarantee dishes that are low in allergens and not completely allergen free, as we use many substances every day in our kitchen.

v Vegetarian

* We are happy to serve these dishes also as vegetarian dish

** We are happy to serve these dishes also as vegan dish

All prices include 7.7 % VAT.



Cold dishes

GARDEN SALAD **V****

Giessbach Garden Salad
with vegetables, herbs & quail egg of Konolfingen
19

RUBIG TROUT

Escabèche of Rubiger trout
with wild herbs & Giessbach fennel
24

GISSBACH VEAL & SOURDOUGH

Pastrami of our own Giessbach veal
with sourdough, sauerkraut, mustard & Hohflue cheese
23



Hot dishes

GIESSBACH VEAL BURGER

Brioche burger with Giessbach veal
with red cabbage and apple

27

TACO */**

Flatbread with hommous, Tabasco- tomatoes
& pulled porc shoulder of Lucern farms

25

GARDEN PUMPKIN

Our very own Giessbach garden pumpkin
cooked in 5 ways

24



Sweet dishes

WHITE CHOCOLATE PANNA COTTA
Panna Cotta with white chocolate,
savory and elderberry compote

17

BRETON SHORTBREAD
Shortbread with raspberry &
Giessbach coffee

16

CHOCOLATE PUDDING «LE TAPIS ROUGE»
Pudding with agastache- ice cream, pinot noir and hazelnut

16

CHEESE **V**

Homemade fresh cheese variations
of farmer Schilds milk

18