

Dear guests

Welcome to the Berggasthaus First



We are delighted that you have found your way to us and would like to extend a warm welcome to you. Together with my team we would like to make your stay as pleasant as possible and treat you 'firstlich' today.

Grindelwald - First "Top of Adventure" is a place where you can relax and enjoy yourself. For this reason, we place great value on regional products that are fresh and gently processed. We make sure that our producers and suppliers use species-appropriate production and delivery methods to bring you the best quality.

It can be a challenge to get these products up the mountain, as everything has to be transported via the gondola lift. But we are proud to be able to offer our guests an authentic culinary experience.

We invite you to be our guest and look forward to hosting you in our home.

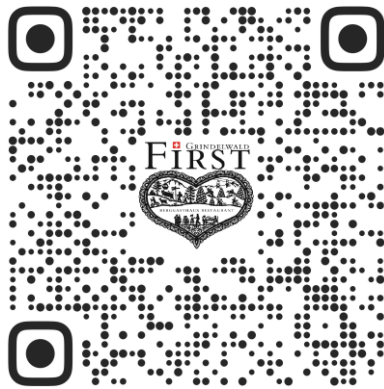
Tom Ysebaert & the First Team

## How it all began...

On the mountain...

It all started in 2012 when we took over the First mountain inn. The ever-growing tourism industry presents a significant challenge, but one that I have gladly accepted. Whether you are planning a private celebration such as weddings or birthdays or would like to hold a business meeting, everything is possible with us.

Up to 100 people can even stay in different room categories - a very special experience.



Even then, the Genepi après-ski bar was part of the overall concept. In winter, as in summer, the Genepi Hut invites you to relax and linger with its cool drinks and delicious food.



In the valley...

The next step was to take over the Firstlodge in February 2019. Would you like to stay overnight like in grandmother's times? This is possible in our lodge with 13 rooms. The lodge is located directly next to the valley station of the Firstbahn. Visit us and enjoy the charm of this special accommodation. Bookings for the Firstlodge can be made directly via the website [www.firstlodge.ch](http://www.firstlodge.ch) or at the Berggasthaus First. We look forward to your visit with us in the valley.



Would you like a little more space? Since December 2019 we also offer holiday flats in Grindelwald Dorf. The flats are also located directly at the valley station of the Firstbahn and are the ideal starting point for hiking in summer and skiing in winter.



## Breakfast

(Served until 10:30 a.m.)

### «Z` Morge füre chli Hunger»

1 hot drink of your choice | 1 croissant | bread | 1 butter | 1 jam  9.50

### «Z` Morge füre gross Hunger»

1 hot drink of your choice | 1 orange juice | 2 fried or scrambled eggs |  
1 croissant | bread | 1 butter | 1 jam | cheese | ham 16.50

### «Z` Morge de Luxe»

1 hot drink of your choice | 1 Prosecco or orange juice | 2 fried or scrambled eggs |  
fried bacon | 1 croissant | bread | 1 butter | 1 jam | cheese | ham 21.50

### «Scrambled eggs nature»

With ham 7.00  
+1.00

With bacon +1.00

### «Omelette nature»

With ham 7.00  
+1.00

With bacon +1.00

With mushrooms +1.50

## Extras

Nutella | honey | jam 2.00

Bread 3.50

Fried bacon 4.00

Raw ham 6.00

Small meat platter 7.00

2 fried eggs 7.00

Mountain cheese 7.00

Bircher müsli 8.00







## Salads & Starters

«Green salad» with homemade vinaigrette	 	9.50
«Mixed salad» with homemade vinaigrette	  	12.50   16.50
<b>«First Bowl»</b>		
Lettuce, Beluga lentils, feta, cucumber, tomato salad, beetroot hummus	 	18.50
With chicken		+5.00
With avocado		+3.50
<b>«Sausage and cheese salad»</b>		
Classic with Lyoner, Emmental, onions and pickles		18.50
With french fries		+5.00
<b>«Beef tartare»</b>		
With calvados, onion chutney and toast		27.50   32.50
<b>«Firstplättli»</b>		
Dried meat specialties and regional mountain cheese		28.50   31.50
<b>«Tapas- Plättli»</b> vegetarian tapas variation		
Marinated olives, beetroot hummus, devil's horns, Nacho Cheese Triangles		28.50
and alpine cheese, served with focaccia		
With Serrano ham		+6.00

## Soups

«Soup of the day»	 	9.50   12.50
«Grisons barley soup»		10.50   12.50
Homemade soup with rüeblì, leek, celery and grison meat		
«Goulash soup»		12.50   14.50
Soup with beef, tomatoes, potatoes, hot peppers		

## Rösti & hot cheese \*

«Bachalprösti»		
Rösti nature with fried egg	  	16.50
With gratinated raclette cheese		+3.00
«Raclette»		
With potatoes, cornichons and silver onions	 	17.50
«Firströsti»		
Rösti with bacon slices, Fried egg and raclette cheese gratinated		23.50
«Bachalpschnitte»		
Cheese bread with wine, ham and fried egg		23.50
«Cheese-Fondue» (from 2 persons)		
Cheese fondue classic, with potatoes, cornichons and silver onions		25.50 p.P.

\* all our cheese products are made with fresh Grindelwald mountain milk  
and sourced directly from the local farm Eiger Milch

**Eiger Milch**  
GRINDELWALD 

## Meat dishes

### «Organic Angus Burger 150 gr. From the Emmental»

Homemade barbecue sauce, coleslaw and fries	23.50
With cheese	+2.50
With bacon	+2.50
With jalapenos	+1.50

### «Chicken Burger»

With cheese	+2.50
With jalapenos	+1.50

### «Schnipo»

Viennese style pork schnitzel with cranberries and French fries 	24.50
Served as fitness plate with mixed salad	22.50

### «Hörnli Ghacktes with garlic bread»

Pasta with minced meat sauce, garlic bread and apple sauce	24.50
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### «Äpler»

Pasta with bacon, fried onions, potatoes and applesauce	25.50
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### «Poulet Suprême»

With mushroom saffron risotto and parmesan chips	29.50
Served as fitness plate with mixed salad	27.50

### «Veal liver»

On a port wine sauce with rösti and caramelized apples 	32.50
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### «Beef steak»

On a pepper cream sauce with grilled vegetables and rösti croquettes	34.50
Served as fitness plate with mixed salad	32.50

## Fish dishes

### «Egli»


Egli fillets fried in beer batter, tartar sauce and French fries 29.50  
Served as fitness plate with mixed salad 27.50

### «Tagliatelle Méditerranée»

Tagliatelle with giant shrimps in a white wine sauce and Mediterranean vegetables 32.50

## Vegetarian dishes

### «Vegi Burger»

Quinoa patty, homemade barbecue sauce, coleslaw and fries  23.50  
With jalapenos +1.50  
With guacamole +3.50

### «Safran Risotto»

Safran risotto with sauteed mushrooms, served with parmesan chips   24.50

### «Red Thai Curry»

Red Thai curry with vegetables and rice    24.50

### «Pierogi»

Dumplings filled with curd-potato mix  24.50







### «Spätzli pan»

Spätzli in mushroom cream sauce gratinated with raclette cheese  26.50

### Children's menu (up to 12 years)



«Children's portion of french fries»	   	8.00
«Spaghetti Napoli or Bolognese»		12.50
«Chicken Nuggets with french fries»		12.50
«Sausage with french fries»	 	12.50

### Snacks

«Portion of french fries»	   	9.50
«Sandwich Emmental» Rustic bread roll with Emmental cheese, lettuce, tomato and cucumber		8.50
«Sandwich Salami» Rustic bread roll with salami, lettuce, tomato and cucumber		8.50
«Sandwich Ham» Rustic bread roll with ham, lettuce, tomato and cucumber		8.50
«Sandwich Thon» Rustic bread roll with tuna cream, lettuce, tomato and cucumber		9.50
«Clubsandwich» Toast, sliced chicken breast, bacon, fried egg, lettuce and fries With guacamole		26.50 +3.50



## Desserts

«Ice cream of your choice» Vanilla   Chocolat   Caf�   Strawberry   raspberry sorbet 	4.50
Mit Rahm	+1.50
«Frapp�» Vanilla   Chocolat   Caf�   Strawberry 	7.50
«Homemade apple strudel» nature 	10.00
With whipped cream	+1.50
With Vanilla sauce	+2.50
With Vanilla sauce and Ice cream	+5.50
«Coupe Denmark» Vanilla ice cream with chocolate sauce and whipped cream 	10.50
«Coupe First» Vanilla ice cream with hot berries and whipped cream 	10.50
«Ice Caf�» Caf� ice cream with whipped cream 	10.50
«Homemade cream cake» pastry with vanilla cream 	10.50
«Raspberry sorbet Colonel» with Vodka  	14.00
«Kaiserschmarrn with vanilla sauce and apple compote» 	14.50

## Cold drinks

### «Softdrinks by the glass»

Coca Cola. Sprite. Carbonated water	0.3l   0.5l   1.0l	4.50   5.50   10.00
Mountain water	0.3l   0.5l   1.0l	3.00   4.00   7.00

### «Softdrinks in bottles»

Coca Cola. Coca Cola Zero. Fanta. Sprite. Apple spritzer	0.5l PET	5.70
Valsler classic. Valsler silence. Rivella red   refresh   blue	0.5l PET	5.70
Fusetea Ice Tea	0.5l PET	5.70
Focus Water - The Swiss Vitamin Water (Orange & Dragonfruit   Mirabelle & Rhubarb   Antiox Lemon & Lime)	0.5l PET	5.70

### «Thomas Henry»

(Tonic Water. Bitter Lemon. Ginger Ale. Cherry Blossom)	0.2l	5.00
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### «Red Bull»

0.25l	5.50
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### «Orange juice»

0.2l	5.50
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### «Multivitamin»

0.2l	5.50
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### «Tomato juice»

0.2l	5.50
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### «Homemade Ice Tea»

0.5l   1.0l	6.00   11.00
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## Drafted beer

### «Rugenbräu spez» Stange

0.3l   5.2%	4.90
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### «Rugenbräu spez» Chübel

0.5l   5.2%	6.00
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### Beer in bottles

«Rugenbräu spezial hell»	0.33l   5.2%	5.00
«Rugenbräu Lager hell»	0.5l   4.8%	6.00
«Zwickel Beer»	0.33l   4.8%	6.00
«Rugenbräu non alcoholic»	0.33l	5.00
«Möhl Suure Moscht»	0.5l   4.0%	6.50
«Möhl Suure Moscht non alcoholic»	0.5l	6.00
«Rugenbräu Wheat beer»	0.5l   5.2%	7.00
«Kama Citra»	0.33l   5%	8.00

### Our beer recommendation

L` Echappée Originale	0.375l   6.2%	9.00
	0.75l   6.2%	18.00

Style: belgian Pale Ale. award winning from the canton of Valais

«The perfect companion for the big thirst. L`Echappée is generally suitable for all dishes with which wine does not go so well»

## Warm drinks

«Coffee crème»	4.60
«Ristretto»	4.60
«Espresso»	4.60
«Double Espresso»	5.90
«Espresso Macchiato»	4.80
«Double Espresso Macchiato»	5.90
«Coffe with milk»	4.90
«Cappuccino»	5.00
«Coffee mélange»	5.60
«Latte Macchiato»	5.60
«Hot Ovo   Schoggi»	5.00
«Hot Ovo   Schoggi mélange»	5.60
«Punch» Apple   Orange   Rum	4.60

## With alcohol

«First - Coffee»	8.50
«Hot Schoggi with alcohol» Rum   Amaretto   Baileys and whipped cream	8.50
«Kaffee mit Schuss» Amaretto   Baileys and whipped cream	8.50
«Irish Coffee»	8.50
«Schümli Pflümli»	8.50
«Kaffee Fertig» Prune   Stonefruit   Plum   Herbs   Cherry	7.00
«Kaffee Lutz» Prune   Stonefruit   Plum   Herbs   Cherry	7.00
«Holdrio   Jagertee   Münze- Zwätschge   Fröschli»	7.00
«Mulled wine»	7.00

## Tea

### Sirocco- Enjoyment from tradition since 1908

<b>«Gentle Blue»</b>	5.00
This noble black tea classic delights with a hint of lemony freshness, which it owes to organic cultivated bergamot.	
<b>«Moroccan Mint»</b>	5.00
Fascinates with incomparably intense aroma and the invigorating scent of genuine Moroccan nana mint. A refreshing treat for all the senses.	
<b>«Camomile Orange Blossom»</b>	5.00
A heavenly ensemble from organic cultivation: mild chamomile and delicate orange blossoms, refined with pieces of real orange: has a calming and relaxing effect.	
<b>«Piz Palü»</b>	5.00
A poem of nature with the best ingredients from the organic mountain herb gardens of the Swiss Alps. Soothing, stimulating and with a beguiling fragrance.	
<b>«Red Kiss»</b>	5.00
An exquisite blend of sun-kissed ingredients from organic farming full of fruity sensual magic. Seduces even the most discerning palates time and time again.	
<b>«Japanese Sencha»</b>	5.00
This traditional green tea from Japan is organically cultivated and very popular in its homeland thanks to its round aroma.	
<b>«Ginger Lemon Dream»</b>	5.00
Natural ingredients cleverly combined for a delightful exotic treat. A refreshing, sweet and spicy composition: vitalizing for body and mind.	
<b>«Verbena»</b>	5.00
Organically grown, genuine verveine from Paraguay, the original home of this remarkable plant: invigorating and refreshing.	
<b>«Rooibos Tangerine»</b>	5.00
Distinctive, organically grown rooibos from cedar mountains of South Africa - wholesome, fruity and caffeine-free. The subtle tangerine note adds to the uniqueness of this blend.	

## Spirits

### Aperitif & Bitters

«Martini Bianco»	4cl   15%	8.00
«Campari»	4cl   23%	8.00
«Cynar»	4cl   16.5%	8.00
«Appenzeller»	4cl   29%	8.00
«Jägermeister»	4cl   35%	8.00
«Ramazotti»	4cl   30%	8.00

### Liquers

«Amaretto»	4cl   28%	8.00
«Baileys»	4cl   17%	8.00
«Genepi»	4cl   41%	8.00
«Cointreau»	4cl   40%	8.00

### Vodka

«Vodka weiss, grün, rot»	4cl   40%	8.00
«Xellent Swiss Vodka»	4cl   40%	12.00
«Belvedere Vodka»	4cl   40%	14.00

### Rum

«Bacardi»	4cl   40%	8.00
«Havana Club Anejo especial»	4cl   40%	10.00
«Appleton Estate Rum Signature Blend»	4cl   40%	12.00

## Whisky

«Johnny Walker Red Label»	4cl   40%	10.00
«Glenmorangie»	4cl   40%	12.00
«Swiss Highland Whisky»	4cl   46%	12.00
«Oban Single Malt 14 years»	4cl   43%	14.00

## Digestif

«Prune   Plum   Herbs   Pear   Cherry   Stonefruit»	4cl   40%	7.00
«Williamine Morand»	4cl   43%	8.00
«José Cuervo Tequila especial»	4cl   38%	8.00
«Calvados Morin Père & Fils»	4cl   40%	8.00
«Limoncello»	4cl   30%	8.00
«Hennessy VS Cognac»	4cl   40%	12.00

## Grappa

«Grappa di Moscato»	4cl   41%	12.00
«Grappa Brunello»	4cl   41%	12.00
«Grappa di Barbera»	4cl   41%	12.00

## Longdrinks

«Aperol Spritz»		10.50
«Hugo»		10.50
«Limoncello Spritz»		12.00
«Whisky Cola»		12.00
«Campari Orange»   Soda		12.00
«Cuba Libre»		14.00

## Cocktails

«Kir»	8.00
«Kir Royal»	9.00
«Mojito»	14.00
«Caipirinha»	14.00
«Margarita»	14.00
«Moscow Mule»	14.00
«Cosmopolitan»	14.00

## Gin Tonic`s

(optionally with Thomas Henry Tonic Water, Bitter Lemon or Cherry Blossom)

«Hendrick`s»	4cl   41.5%	14.00
«Crystal Gin»	4cl   40%	14.00
«Amuerte Coca Leaf Gin White Edition »	4cl   43%	14.00
«Monkey 47»	4cl   47%	14.00

## Non-alcoholic Gin

«Ceder`s Wild Gin»	14.00
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## Wine

### White wine

«House wine»	1dl	6.20
«Yvorne»	1dl   50cl	5.00   24.50
«Fendant»	1dl   50cl	5.00   24.50
«Chardonnay»	1dl   50cl	5.00   24.50
«Wine spritzer» sweet   sour	1dl	6.50

### Rosé wine

«House wine»	1dl   50cl	5.00   24.50
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### Red wine

«House wine»	1dl	6.20
«Merlot Ticino»	1dl   50cl	5.00   21.50
«Pinot Noir»	1dl   50cl	5.00   21.50

## Winemaker Champagne

«Brut Premier Cru Signature» Bauchet <i>(Chardonnay, Pinot Noir)</i>	75cl	85.00
«Brut Origine» Bauchet <i>(Pinot Noir, Chardonnay)</i>	75cl	95.00
«Brut Rose Seduction» Bauchet <i>(Chardonnay, Pinot Noir, Rotwein)</i>	75cl	95.00
«Brut Blanc de blancs Premier Cru» Bauchet <i>(Chardonnay)</i>	75cl	185.00

## Champagne

<b>«Ice Impérial Rosé»</b> Moët & Chandon <i>(Chardonnay, Pinot Noir, Pinot Meunier)</i>	75cl	135.00
<b>«Grand Vintage 2009»</b> Moët & Chandon <i>(Chardonnay, Pinot Noir, Pinot Meunier)</i>	75cl	210.00
<b>«La grand année 2014»</b> Bollinger <i>(Pinot Noir, Chardonnay)</i>	75cl	285.00
<b>«Vintage 2012»</b> Dom Perignon <i>(Chardonnay, Pinot Noir)</i>	75cl	590.00

## Prosecco

<b>«Blue Millesimato»</b> Val d'Oca <i>(Glera)</i>	1dl   75cl	7.00   48.00
<b>«au 7ème Ciel Vin Mousseux»</b> Gregor Kuonen <i>(Glera)</i>	1dl   75cl	7.00   48.00

## Bottles of white wine

### Switzerland

<b>«Petite Arvine»</b> Varone <i>(Petite Arvine)</i>	50cl	34.00
<b>«Molignon»</b> A&D Mathier <i>(Chasselas)</i>	75cl	46.00
<b>«Plan Loggier Trois»</b> Charles Bonvin <i>(Heida, Pinot Blanc, Sylvaner)</i>	75cl	46.00
<b>«Blanc de Noir»</b> Gregor Kuonen <i>(Pinot Noir)</i>	75cl	46.00
<b>«Heida»</b> Varone <i>(Heida)</i>	75cl	48.00
<b>«Johannisberg Weidmannstrunk»</b> A&D Mathier <i>(Johannisberg)</i>	75cl	48.00

## Italy

« <b>Roero Arneis</b> » Gigi Rosso <i>(Arneis)</i>	75cl	42.00
« <b>Chardonnay Centofile</b> » Brangero <i>(Chardonnay)</i>	75cl	48.00
« <b>Pinot Grigio delle Venezie Riva d` Oro</b> » Alibrianza <i>(Pinot Grigio)</i>	75cl	48.00

## France

« <b>Sauvignon blanc Les Carisannes</b> » Hubert Brochard <i>(Sauvignon blanc)</i>	75cl	42.00
« <b>Borgougn blanc</b> » Capuano-Ferreri & Fils <i>(Chardonnay)</i>	75cl	46.00

## Austria

« <b>Riesling</b> » Leo Sommer <i>(Riesling)</i>	75cl	42.00
« <b>Grüner Veltliner am Berg</b> » Bernhard Ott <i>(Grüner Veltliner)</i>	75cl	48.00

## Bottles of rosé wine

« <b>Œil de Perdix Tartegnin Les Alluets</b> » Riem & Daepf. Schweiz <i>(Pinot noir)</i>	75cl	44.00
« <b>Gluegglich Rose</b> » Fred Loimer. Österreich <i>(Pinot Noir . Saint Laurent . Zweigelt)</i>	75cl	48.00

## Bottles of red wine

### Switzerland

« <b>Cornalin</b> » Varone <i>(Cornalin)</i>	50cl	34.00
« <b>Clos Du Château</b> » Charles Bonvin <i>(Merlot. Pinot Noir)</i>	75cl	44.00
« <b>Pinot Noir Collection Artiste</b> » Gregor Kuonen <i>(Pinot Noir)</i>	75cl	48.00
« <b>Syrah Grandmaitre Barrique</b> » Gregor Kuonen <i>(Syrah)</i>	75cl	62.00
« <b>Merlot Grandmaitre Barrique</b> » Gregor Kuonen <i>(Merlot)</i>	75cl	62.00
« <b>Humagne Rouge</b> » Cava Biber <i>(Humagne Rouge)</i>	75cl	62.00
« <b>Quattromani</b> » Brivio. Delea. Gialdi. Tamborini <i>(Merlot)</i>	75cl	85.00
« <b>Cuvée 1858</b> » Charles Bonvin <i>(Cornalin. Syrah. Humagne Rouge)</i>	75cl	98.00

### Italy

« <b>Bolgheri Rosso</b> » Tenuta Le Colonne <i>(Cabernet Franc. Cabernet Sauvignon. Merlot)</i>	75cl	42.00
« <b>Ripasso Valpolicella Campotorbian</b> » Mezzane Di Sotto <i>(Corvina. Rondinella)</i>	75cl	46.00
« <b>Nebbiolo D` Alba Quattro Cloni</b> » Brangero <i>(Nebbiolo)</i>	75cl	48.00
« <b>Barbera D` Alba Superiore</b> » Brangero <i>(Barbera)</i>	75cl	48.00
« <b>Palmeri Celeste</b> » Nero d`Avola <i>(Cabernet Sauvignon)</i>	75cl	54.00
« <b>Palmeri Blu</b> » Nero d`Avola <i>(Cabernet Sauvignon. Merlot)</i>	75cl	75.00

## France

<b>«Fleuri»</b> Cave de Fleuri <i>(Gamay)</i>	75cl	42.00
<b>«Châteneuf du Pape»</b> Domaine L'Abbe Dine <i>(Grenache. Syrah. Mourvèdre)</i>	75cl	72.00
<b>«Château Cantemerle»</b> 5 <sup>ème</sup> Cru Classé Haut-Médoc <i>(Cabernet Sauvignon. Merlot. Cabernet Franc. Petit Verdot)</i>	75cl	72.00
<b>«Château Soutard»</b> Grand Cru Classé <i>(Merlot. Cabernet Franc. Cabernet Sauvignon. Malbec)</i>	75cl	124.00


## Magnum & Double Magnum

<b>«Clos Du Château»</b> Charles Bonvin <i>(Merlot. Pinot Noir)</i>	150cl	89.00
<b>«Ripasso Valpolicella Campotorbian»</b> Mezzane Di Sotto <i>(Corvina. Rondinella)</i>	150cl	89.00
<b>«Lucifer»</b> A&D Mathier <i>(Pinot Noir)</i>	150cl	95.00
<b>«Cruor»</b> Casa Grand el Siurana <i>(Samsó. Garnatxa. Syrah)</i>	150cl	130.00
<b>«Coma Vella 2012. Mas Dèn Gil»</b> R. Carbonell <i>(Garnacha. Syrah. Carinena)</i>	150cl	134.00
<b>«Ruïstal»</b> Varone <i>(Syrah. Pinot Noir)</i>	300cl	254.00

## ALLERGEN

Ingredients that may cause allergies or intolerances are marked on the menu. If you have any questions, please do not hesitate to contact our service staff.

Please understand that most of our dishes are composed in such a way that they cannot always be changed. If you are affected by an intolerance, we kindly ask you to choose a dish that does not contain the ingredient in question.

-  Vegan
-  Vegetarian
-  Gluten-free
-  Lactose-free

## DOGS

Four-legged friends are very welcome in our restaurant. However, please note that dogs must always be kept on a lead in our restaurant and on the terraces and are not allowed on the guests' seats.

## PRODUCTS AND SUPPLIERS

We believe that the secret of delicious and authentic food lies in using only the best and freshest ingredients. We therefore place great emphasis on working closely with our producers and suppliers to ensure that wherever possible our products are fresh, locally produced and of the highest quality.

## PRICES AND TIPS

All our prices are in Swiss Francs and include the legal VAT of 7.7%. Service is included. However, our staff will definitely appreciate a nice tip, which is intended for the whole team.

## COMPLAINTS & CRITICISM

Say it now or never. Our primary goal is to provide you with good quality service in all our establishments and to make you a 'regular' during your stay with us. If, despite our commitment, something should go wrong or you are not happy, we will always be ready to listen to you - according to the principle 'your fist belongs on the table and not in the sack or the net': directly and on the spot. If you notify us of a complaint or criticism 'here and now', we have the opportunity to settle it 'immediately and conclusively'. In doing so, we do our utmost to ensure that you visit us again with a 'smile'. Our time, energy & passion is dedicated to you here on site and 'live'.

## WATER

As before, we offer you exclusively our own mountain water still (the spring rises 150 metres next door). We are happy to serve you this water & of course free of charge! However, for the service (service, glasses, washing up etc.) we charge you per 0.5 l = CHF 4.00.