

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 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

With bacon

7.00
+1.00

+1.00

«Omelette nature»

With ham

With bacon

With mushrooms

7.00
+1.00

+1.00

+1.50

Extras

Nutella | honey | jam

Bread

Fried bacon

Raw ham

Small meat platter

2 fried eggs

Mountain cheese

Bircher müsli

2.00

3.50

4.00

6.00

7.00

7.00

7.00




8.00

Salads & Starters

«Green salad» with homemade vinaigrette

  9.50

«Mixed salad» with homemade vinaigrette

   12.50 | 16.50

«First Bowl»

Lettuce, Beluga lentils, feta, cucumber, tomato salad, hummus

  18.50

With chicken

+5.00

With avocado

+3.50

«Sausage and cheese salad»

Classic with Lyoner, Emmental, onions and pickle

 18.50

With french fries

+5.00

«Beef tartare»

With calvados, toast and trimmings

27.50 | 32.50

«Firstplättli»

Dried meat specialties and regional mountain cheese

 28.50 | 31.50

«Tapas- Plättli» vegetarian tapas variation

Marinated olives, hummus, devil's horns, Nacho Cheese Triangles

and alpine cheese, served with focaccia

 28.50

With Serrano ham

+6.00

Soups

«Soup of the day»

  9.50 | 12.50

«Grisons barley soup»

Homemade soup with rüepli, leek, celery and grison meat

10.50 | 12.50

«Goulash soup»

Soup with beef, tomatoes, potatoes, hot peppers

 12.50 | 14.50

Rösti & hot cheese *

«Bachalprösti»

Rösti nature with fried egg
With gratinated raclette cheese

   16.50
+3.00

«Raclette»

With potatoes, cornichons and silver onions

  17.50

«Fiströsti»

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»

| | |
|----------------|-------|
| | 23.50 |
| 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 |
|--|-------|

«Äpler»

| | |
|---|-------|
| Pasta with bacon, fried onions, potatoes and applesauce | 25.50 |
|---|-------|

«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

«Beef steak»

On a pepper cream sauce with grilled vegetables and rösti croquettes

34.50

Served as fitness plate with mixed salad

32.50

«Bratwurst»

With rösti and onion sauce

24.50

With French fries

23.50

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

With jalapenos

With guacamole

 23.50

+1.50

+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

«Club sandwich»

Toast, sliced chicken breast, bacon, fried egg, lettuce and fries

With guacamole

 26.50
+3.50

«Club sandwich Vegetarian»

With mushrooms, omelette, lettuce, tomatoes, cucumbers and onions

With guacamole

26.50
+3.50

Desserts

| | |
|---|----------------------------------|
| «Ice cream of your choice» Vanilla Chocolat Caf  Strawberry raspberry sorbet Mit Rahm | 4.50 +1.50 |
| «Frapp » Vanilla Chocolat Caf  Strawberry | 7.50 |
| «Homemade apple strudel» nature With whipped cream With Vanilla sauce With Vanilla sauce and Ice cream | 10.00 +1.50 +2.50 +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 |
| Valser classic. Valser silence. Rivella red refresh blue | 0.5l PET | 5.70 |
| Fusetea Ice Tea | 0.5l PET | 5.70 |
| Focus Water - The Swiss Vitamin Water | 0.5l PET | 5.70 |
| (Orange & Dragonfruit Mirabelle & Rhubarb Antiox Lemon & Lime) | | |

«Thomas Henry»

| | | |
|---|------|------|
| (Tonic Water. Bitter Lemon. Ginger Ale. Cherry Blossom) | 0.2l | 5.00 |
|---|------|------|

«Red Bull»

| | |
|-------|------|
| 0.25l | 5.50 |
|-------|------|

«Orange juice»

| | |
|------|------|
| 0.2l | 5.50 |
|------|------|

«Multivitamin»

| | |
|------|------|
| 0.2l | 5.50 |
|------|------|

«Tomato juice»

| | |
|------|------|
| 0.2l | 5.50 |
|------|------|

«Homemade Ice Tea»

| | |
|-------------|--------------|
| 0.5l 1.0l | 6.00 11.00 |
|-------------|--------------|

Drafted beer

| | | |
|-------------------------|-------------|------|
| «Rugenbräu spez» Stange | 0.3l 5.2% | 4.90 |
| «Rugenbräu spez» Chübel | 0.5l 5.2% | 6.00 |

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

| | |
|--|------|
| «Gentle Blue» | 5.00 |
| This noble black tea classic delights with a hint of lemony freshness, which it owes to organic cultivated bergamot. | |
| «Moroccan Mint» | 5.00 |
| Fascinates with incomparably intense aroma and the invigorating scent of genuine Moroccan nana mint. A refreshing treat for all the senses. | |
| «Camomile Orange Blossom» | 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. | |
| «Piz Palü» | 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. | |
| «Red Kiss» | 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. | |
| «Japanese Sencha» | 5.00 |
| This traditional green tea from Japan is organically cultivated and very popular in its homeland thanks to its round aroma. | |
| «Ginger Lemon Dream» | 5.00 |
| Natural ingredients cleverly combined for a delightful exotic treat. A refreshing, sweet and spicy composition: vitalizing for body and mind. | |
| «Verbena» | 5.00 |
| Organically grown, genuine verveine from Paraguay, the original home of this remarkable plant: invigorating and refreshing. | |
| «Rooibos Tangerine» | 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

| | | |
|-----------------------------|-----------|-------|
| «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% | 10.00 |
| « Aranciata » | 4cl 16% | 10.00 |
| «Hennessy VS Cognac» | 4cl 40% | 12.00 |
| « Vieille Prune » | 4cl 36% | 12.00 |

Grappa

| | | |
|-----------------------------|-----------|-------|
| «Grappa di Moscato» | 4cl 41% | 12.00 |
| «Grappa Brunello» | 4cl 41% | 12.00 |
| «Grappa di Barbera» | 4cl 41% | 12.00 |
| « Grappa Berta Tresilitre » | 4cl 44% | 18.00 |

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 |
| «Mojito» | 14.00 |
| «Moscow Mule» | 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 |
| «Monkey 47» | 4cl 47% | 14.00 |
| «Gardener Gin» | 4cl 42% | 14.00 |

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 |
|--------------|------------|--------------|

Red wine

| | | |
|-----------------|------------|--------------|
| «House wine» | 1dl | 6.20 |
| «Merlot Ticino» | 1dl 50cl | 5.00 24.50 |
| «Pinot Noir» | 1dl 50cl | 5.00 24.50 |

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

| | | |
|--|------|--------|
| « Brut Imperial » Moët & Chandon <i>(Pinot Noir. Pinot Meunier. Chardonnay)</i> | 75cl | 85.00 |
| «Ice Impérial Rosé» Moët & Chandon <i>(Chardonnay. Pinot Noir. Pinot Meunier)</i> | 75cl | 135.00 |
| «Grand Vintage 2009» Moët & Chandon <i>(Chardonnay. Pinot Noir. Pinot Meunier)</i> | 75cl | 210.00 |
| «La grand année 2014» Bollinger <i>(Pinot Noir. Chardonnay)</i> | 75cl | 285.00 |
| «Vintage 2012» Dom Perignon <i>(Chardonnay. Pinot Noir)</i> | 75cl | 590.00 |

Prosecco

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

Bottles of white wine

Switzerland

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

Italy

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

France

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

Austria

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

Bottles of rosé wine

| | | |
|--|------|-------|
| « Oeil de Perdix Tartegnin Les Alluets » Riem & Daepf. Schweiz <i>(Pinot noir)</i> | 75cl | 44.00 |
| « Gluegglich Rose » Fred Loimer. Österreich <i>(Pinot Noir . Saint Laurent . Zweigelt)</i> | 75cl | 48.00 |
| « Château de Miraval Rosé » <i>(Cinsault. Grenache. Rolle. Tibouren)</i> | 75cl | 48.00 |

Bottles of red wine

Switzerland

| | | |
|---|------|-------|
| « Cornalin » Varone <i>(Cornalin)</i> | 50cl | 34.00 |
| « Clos Du Château » Charles Bonvin <i>(Merlot. Pinot Noir)</i> | 75cl | 44.00 |
| « Pinot Noir Collection Artiste » Gregor Kuonen <i>(Pinot Noir)</i> | 75cl | 48.00 |
| « Syrah Grandmaitre Barrique » Gregor Kuonen <i>(Syrah)</i> | 75cl | 62.00 |
| « Merlot Grandmaitre Barrique » Gregor Kuonen <i>(Merlot)</i> | 75cl | 62.00 |
| « Humagne Rouge » Cava Biber <i>(Humagne Rouge)</i> | 75cl | 62.00 |

| | | |
|---|------|-------|
| « Quattromani » Brivio, Delea, Gialdi, Tamborini <i>(Merlot)</i> | 75cl | 85.00 |
| « Cuvée 1858 » Charles Bonvin <i>(Cornalin, Syrah, Humagne Rouge)</i> | 75cl | 98.00 |

Italy

| | | |
|--|------|-------|
| « Bolgheri Rosso » Tenuta Le Colonne <i>(Cabernet Franc, Cabernet Sauvignon, Merlot)</i> | 75cl | 42.00 |
| « Ripasso Valpolicella Campotorbian » Mezzane Di Sotto <i>(Corvina, Rondinella)</i> | 75cl | 46.00 |
| « Nebbiolo D` Alba Quattro Cloni » Brangero <i>(Nebbiolo)</i> | 75cl | 48.00 |
| « Barbera D` Alba Superiore » Brangero <i>(Barbera)</i> | 75cl | 48.00 |

France

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

Magnum & Double Magnum

| | | |
|---|-------|--------|
| «Clos Du Château» Charles Bonvin <i>(Merlot. Pinot Noir)</i> | 15Ocl | 89.00 |
| «Ripasso Valpolicella Campotorbian» Mezzane Di Sotto <i>(Corvina. Rondinella)</i> | 15Ocl | 89.00 |
| «Lucifer» A&D Mathier <i>(Pinot Noir)</i> | 15Ocl | 95.00 |
| «Château de Miraval Rosé» AOC <i>(Cinsault. Grenache. Rolle. Tibouren)</i> | 15Ocl | 98.00 |
| «Cruor» Casa Grand el Siurana <i>(Samsō. Garnatxa. Syrah)</i> | 15Ocl | 130.00 |
| «Coma Vella 2012. Mas Dèn Gil» R. Carbonell <i>(Garnacha. Syrah. Carinena)</i> | 15Ocl | 134.00 |
| «Château de Miraval Rosé» AOC <i>(Cinsault. Grenache. Rolle. Tibouren)</i> | 300cl | 210.00 |
| «Ruistal» 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.