

Dear guests

Welcome to the Berggasthaus First



We are delighted that you have found your way to us and we bid you a warm welcome. 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 carefully processed. We make sure that our producers and suppliers use humane 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 we are happy to host 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 a wedding or birthday 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.

In the valley...

The next step was to take over the First-Lodge 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 First-Lodge 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 apartments in the village Grindelwald. These are also located directly at the valley station of the Firstbahn and are the ideal starting point for hiking in summer and skiing during the winter season.

What could be better than a short break in the après-ski bar?

The Genepi après-ski bar was already part of the overall concept back then.

In winter, you can expect live music, a good atmosphere, warm drinks and delicious food in the Genepi hut.



Breakfast
(until 10:30 AM)

«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 +1.00

With bacon +1.00

«Omelette nature»  

With ham +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 8.00

Bircher muesli 8.00










 Vegan

 Vegetarian

 Gluten-free

 Lactose-free


Salads

« Green Salad » with homemade vinaigrette  	9.50
« Mixed Salad » with homemade vinaigrette   	12.50 16.50
« First Bowl »  	
salad Beluga lentils red cabbage feta cucumbers tomatoes hummus radishes	18.50
with avocado	+3.50
with chicken	+5.00
« Caesar Salad » 	
Lettuce with Caesar dressing and Grindelwald sliced cheese bread croutons	18.50
with chicken	+5.00
« Sausage and cheese salad » 	
Classic with Lyon cheese Emmental cheese onions pickles	18.50
With French Fries	+5.00
« es Tröimli »	
Smoked pork sausages with homemade potato salad	21.50




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Starters

«Grindelwaldner sliced cheese» 	
with fruit bread and pickled vegetables	24.50
«Beef Tartar»	
with calvados toast garnishes	27.50 32.50
«Firstplättli» 	
Dried meat specialties and regional mountain cheese	28.50 31.50
«Tapas-Plättli» 	
Marinated olives Hummus Devil's Horns Spinach and feta triangles Alpine cheese Focaccia	28.50
With raw ham	+6.00




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Soups

- «**Soup of the day**»   9.50 | 12.50
- «**Barley soup from Graubünden**»
Homemade soup with carrots | leek | celery | dried Grison meat 10.50 | 12.50
- «**Goulash soup**»  12.50 | 14.50
Soup with beef | tomatoes | potatoes | peppers



Rösti & Hot cheese

«Bachalprösti»

Rösti nature with fried egg

16.50

Topped with raclette cheese

+3.00

«Raclette»

With potatoes | gherkins | silver onions

17.50

«Fiströsti»

Rösti with bacon slices | fried egg | topped with raclette cheese

23.50

«Bachalpschnitte»

Cheese slice with white wine | ham | fried egg

23.50

«Chäsfondue» (from 2 people)

Classic cheese fondue | potatoes | gherkins | silver onions

25.50 p.p.

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


Eiger Milch
GRINDELWALD[®]

Meat

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«Angus Burger»

Bio Angus-Patty BBQ-Beer sauce coleslaw rocket french fries	23.50
with Jalapenos	+1.50
with Cheddar cheese	+2.50
with Bacon	+2.50

«Chicken Burger»

with Chili-Cheese sauce coleslaw rocket french fries	23.50
with Jalapenos	+1.50

«Hörnli Gehacktes»

Pasta with a minced meat sauce garlic bread apple puree	24.50
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«Farmer sausage»

With rösti onion sauce	24.50
with french fries	25.50

«Chicken Suprême»

Sautéed mushrooms with port wine jus saffron risotto parmesan chips	29.50
Served as a fitness plate with mixed salad	29.50



Vegan



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Gluten-free



Lactose-free

«Calf's liver» 

With a port wine sauce | rösti | caramelized apples 32.50

«Cordon Bleu»

Pork with soft herb cheese | french fries | vegetable bouquet 34.50

«Beef hoof steak»

With pepper cream sauce | rösti croquettes | vegetable bouquet 34.50
Served as a fitness plate with mixed salad 34.50

«Zürcher Kalbsgeschnetzeltes»

Diced veal with a mushroom cream sauce | Rösti 36.50

«Signature Dish»

Tomahawk (1000g) | from 2 persons

market vegetables | french fries
pepper sauce | port wine sauce | herb butter | chimichurri

78.00 per person
(waiting time approx. 30 min.)

Choice of sauces: BBQ beer sauce | truffle mayonnaise | chili cheese sauce

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Fish

«Egli»

Perch fillets deep-fried in beer batter | remoulade | fries 29.50

Served as a fitness plate with mixed salad 29.50

«Tagliatelle Méditerranée»

Tagliatelle with giant prawns | white wine sauce | Mediterranean vegetables 32.50

«Salmon fillet»

White wine sauce | rosemary potatoes | creamed leek vegetables 32.50



Vegan



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Lactose-free

Vegetarian

«Vegi Burger»

Chickericki Burger | BBQ-Beer sauce | coleslaw | french fries
with Jalapenos
with Guacamole

23.50
+1.50
+3.50

«Masala»

Curry Masala | rice

24.50

«Penne all' Arrabiata»

Penne | spicy tomato sauce

24.50

«Safran Risotto»

Saffron risotto | sautéed mushrooms | parmesan chips

25.50

«Pierogi»

Dumplings with a quark and potato filling

25.50

«Spätzlipfanne»

Spaetzli | mushroom cream sauce | topped with raclette cheese

26.50



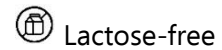
Vegan



Vegetarian



Gluten-free



Lactose-free

For the children
(until 12 years old)

«Portion French Fries»     8.00

«Spaghetti Napoli or Bolognese» 12.50

«Chicken Nuggets with French Fries» 12.50

«Sausages mit Pommes Frites»   12.50







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Snacks

«Portion French Fries»    	
Homemade spice mixture	9.50
«Club Sandwich» 	
Toast Sliced chicken breast bacon fried egg salad french fries with Guacamole	26.50 +3.50
«Club Sandwich Vegetarian» 	
with Chickericki salad cucumber tomatoes onions with Guacamole	26.50 +3.50

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Desserts

«Choice of Ice cream»

Vanilla | Chocolate | Coffee | Strawberry | Pistachio | Coconut |
Caramel with sea salt | Mango sorbet 4.50
With cream +1.50

«Frappé»

Vanilla | Chocolate | Coffee | Strawberry | Pistachio | Coconut |
Caramel with sea salt | Mango sorbet 7.50

«Homemade apple strudel»

With cream 10.00
with Vanilla sauce +1.50
with Vanilla sauce und ice cream +2.50
+5.50

«Coupe Danmark»

Vanilla ice cream | chocolate sauce | cream 12.50

«Ice Café»

Coffee ice cream | cream 12.50

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«Homemade Cream Cake» 

Puff pastry with vanilla cream

12.50

«Kaiserschmarrn» 

Vanilla sauce | stewed apple

14.50

«Banana Split» 

Vanilla ice cream | chocolate sauce | almond flakes | cream

14.50

«Coupe Romanoff» 


Vanilla ice cream | Strawberries | cream

14.50

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Cold Drinks

«Soft drinks on tap»

Coca-Cola Sprite Sparkling Water	0.3l 0.5l 1.0l	4.80 5.80 10.00
First Water*	0.3l 0.5l 1.0l	3.00 4.00 7.00

«Soft drinks in bottles»

Coca-Cola Coca-Cola Zero Fanta Sprite Apfelschorle Valser Classic Valser Silence Rivella Rot Rivella Blue Fuse Ice-Tea	0.5l PET	5.90
Focus Water - The Swiss Vitamin Water Orange&Dragonfruit Mirabelle&Rhabarber Antiox Lemon&Lime	0.5l	5.90

«Thomas Henry»

Tonic Water Bitter Lemon Ginger Ale Ginger Beer	0.2l	5.50
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«Red Bull»

0.25l	5.50
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«Orange juice»

0.2l	5.50
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«Multi-Vitamin juice»

0.2l	5.50
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«Tomato juice»

0.2l	5.50
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«Homemade Iced Tea»

0.5l 1.0l	6.00 11.00
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**As before, we only offer you our own still mountain water (the source springs 150 meters next door).*

Beer on tap

«Rugenbräu spezial hell»	0.3l 5.2%	5.00
«Rugenbräu Spez. Chübel»	0.5l 5.2%	6.00

Bottled Beer

«Rugenbräu spezial hell»	0.33l 5.2%	5.00
«Rugenbräu alkohol-free»	0.33l 0.0%	5.00
«Rugenbräu Lager hell»	0.5l 4.8%	6.00
«Zwickel Beer»	0.33l 4.8%	6.00
«Möhl Suure Moscht»	0.5l 4.0%	6.50
«Möhl Suure Moscht alkohol-free»	0.5l 0.0%	6.50

« Das Gelbe » Eigernordwand Bräu Naturtrüb hell	0.33l 4.9%	6.50
« Das Schwarze » Eigernordwand Bräu Thomahawk Ale	0.33l 5.4%	6.50
« Erdinger »	0.5l 3.1%	7.00
« Erdinger » alcohol-free	0.5l 0.0%	7.00

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 a great thirst.
L'Echappée is generally suitable for all dishes with which wine does not go so well"

Hot Drinks

«Kaffee Crème»	4.80
«Ristretto»	4.80
«Espresso»	4.80
«Punsch» Apple Orange Rum	4.80
«Espresso Macchiatto»	5.00
«Milk Coffee»	5.00
«Cappuccino»	5.00
«Hot Ovo Chocolate»	5.00
«Kaffee mélange»	5.60
«Latte Macchiatto»	5.60
«Hot Ovo Chocolate mélange»	5.60
«Double Espresso»	5.90
«Double Espresso Macchiatto»	5.90

With alcohol

« Kaffee Fertig » Zwätschge Bätzi Pflümüli Chrüter Kirsch	7.00
« Kaffee Lutz » Zwätschge Bätzi Pflümüli Chrüter Kirsch	7.00
« Holdrio Jagertee Münze- Zwetschge Fröschli »	7.00
« Glühwein »	7.00
« First-Coffee »	8.50
« Hot Chocolate mit Schuss » Rum Amaretto Baileys Rahm	8.50
« Coffee mit Schuss » Amaretto Baileys Rahm	8.50
« Irish Coffee »	8.50
« Schümüli Pflümüli »	8.50

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 an incomparably intense aroma and the invigorating scent of genuine Moroccan nana mint. A refreshing treat for all the senses.
- «Chamomile 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 verbena 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

Aperitifs & 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

Liquors

«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
«Ketel one»	4cl 40%	12.00
«Belvedere Vodka»	4cl 40%	14.00
«Belvedere 10»	4cl 40%	16.00

Rum

«Havana Blanco»	4cl 40%	8.00
«Havana Club Anejo especial»	4cl 40%	10.00
«Bon planation XO»	4cl 40%	14.00
«Eminente Rum Grand Reserva»	4cl 43.5%	14.00

Bourbon

«Boulleit Bourbon Red»	4cl 45%	12.00
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Whisky

«Glenmorangie» 4cl | 40% 12.00

«Swiss Highland Whisky» 4cl | 46% 12.00

«Dalwhinnie 15 Years» 4cl | 43% 14.00

Digestives

«Zwätschge | Pflümli | Chrüter | Williams | Kirsch | Bätzi» 4cl | 40% 7.00

«Williamine Morand» 4cl | 43% 8.00

«Volcan Blanco» 4cl | 40% 10.00

«Limoncello» 4cl | 30% 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 Tresolitre»	4cl 44%	18.00

Gin Tonic

including your choice of Thomas Henry Tonic Water / Bitter Lemon / Cherry Blossom

«Hendrick's»	4cl 41.5%	14.00
«Crystal Gin»	4cl 40%	14.00
«Monkey 47»	4cl 47%	14.00
«Gardener Gin»	4cl 21%	14.00

Longdrinks

«Apérol Spritz»	12.50
«Hugo»	12.50
«Limoncello Spritz»	12.50
«Whisky Cola»	12.50
«Campari Orange Soda»	12.50
«Cuba Libre»	14.00
«Mojito»	14.00
«Moscow Mule»	14.00
«Caribbean Mule»	14.00
«London Mule»	14.00

Apéro recommendation

Moët Chandon Spritz

10.50 / 1dl | 38.00 / Bottle

Wine – by the glass

White wine

«House Wine»	1dl	6.20
«Gespritzter» Sweet Sour	1dl	6.50

Rosé wine

«House Wine»	1dl 50cl	5.50 24.50
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Red wine

«House Wine»	1dl	6.20
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Prosecco

«Blue Millesimato» Val d'Oca	1dl 75cl	7.00 48.00
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Champagne – by the glass

«Reserve Cuvée» Veuve Cliquot <i>(Pinot noir / Pinot Meunier / Chardonnay)</i>	1dl 12%	12.00
«Imperial Brut» Moët & Chandon <i>(Pinot Noir / Pinot Meunier / Chardonnay)</i>	1dl 12%	12.00
«Ice Impérial» Moët & Chandon <i>(Pinot Noir / Pinot Meunier / Chardonnay)</i>	1dl 12%	12.00
«Ice Impérial Rosé» Moët & Chandon <i>(Pinot Noir / Pinot Meunier / Chardonnay)</i>	1 dl 12%	12.00

Champagne Bottles

Dom Perignon

«Vintage Brut»

(Chardonnay | Pinot Noir)

75cl | 12.5%

420.00

«Vintage Rosé Brut»

(Chardonnay | Pinot Noir)

75cl | 12.5%

480.00

Krug

«Grand Cuvée Brut»

(Pinot Noir | Pinot Meunier | Chardonnay)

75cl | 12.5%

420.00

Ruinart

«R de Ruinart Brut»

(Chardonnay | Pinot Noir)

75cl | 12%

95.00

«Ruinart Blanc de Blancs»

(Chardonnay)

75cl | 12.5%

140.00

«Ruinart Rosé Brut»

(Chardonnay | Pinot Noir)

75cl | 12.5%

140.00

Veuve Clicquot

«Reserve Cuvée»

(Pinot Noir | Pinot Meunier | Chardonnay)

75cl | 12.5%

85.00

«Yellow Lable Brut» Veuve Clicquot

(Pinot noir | Pinot Meunier | Chardonnay)

75cl | 12%

85.00

Moët & Chandon

«Impérial Brut»

(Pinot Noir | Pinot Meunier | Chardonnay)

20cl | 12%

25.00

«Impérial Brut»

(Pinot Noir | Pinot Meunier | Chardonnay)

75cl | 12%

85.00

« Ice Impérial»

(Pinot Noir | Pinot Meunier | Chardonnay)

75cl | 12%

85.00

«Ice Impérial Rosé» Moët & Chandon

(Pinot Noir | Pinot Meunier | Chardonnay)

75cl | 12%

85.00

White wine - bottles

Switzerland

«Petite Arvine» <i>(Petite Arvine)</i>	50cl 14%	34.00
«Nobler Weisswein» <i>(Riesling-Silvaner)</i>	75cl 12%	45.00
«Blanc de Noir» <i>(Pinot Noir)</i>	75cl 13%	46.00
«Molignon» <i>(Chasselas)</i>	75cl 12%	48.00
«Plan Loggier Trois» <i>(Heida Pinot Noir Sylvaner)</i>	75cl 13.5%	48.00
«Heida» <i>(Heida)</i>	75cl 13.5%	48.00
«Frauenkopf Twanner Chasselas» <i>(Chasselas)</i>	75cl 11.5%	48.00
«Quarteto Lenz Bio» <i>(GF48-12 Seyval blanc, Bianca Excelsior)</i>	75cl 10.5%	48.00
«Johannisberg Weidmannstrunk» <i>(Sylvaner)</i>	75cl 13.5%	52.00
«Escapade Spiez» <i>(Riesling-Sylvaner Viognier, Sauvignac)</i>	75cl 12%	52.00
«Viognier de Dardagny» <i>(Viognier)</i>	75cl 13.5%	58.00

New Zealand

«Cloudy Bay» <i>(Sauvignon Blanc)</i>	75cl 13.5	46.00
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Rosé wine - bottles

«The Pale» Esclans <i>(Grenache / Vermentino)</i>	75cl 13%	40.00
«Whispering Angel» Esclans <i>(Grenache / Syrah / Cinsault / Rolle / Mourvèdre)</i>	75cl 13%	45.00
«Minuty Prestige» <i>(Grenache / Tibouren / Syrah / Cinsault)</i>	75cl 12.5%	45.00
«Rock Angel» Esclans <i>(Grenach / Rolle)</i>	75cl 13.5%	48.00
«Minuty 281» <i>(Syrah / Cinsault)</i>	75cl 12.5%	62.00

Red wine - bottles

Switzerland

«Cornalin» <i>(Cornalin)</i>	50cl 13%	34.00
«Clos Du Château» <i>(Merlot, Pinot Noir)</i>	75cl 13.5%	44.00
«Selezione d'Ottobre» <i>(Merlot)</i>	75cl 12.5%	45.00
«Pinot Noir Collection Artiste» <i>(Pinot Noir)</i>	75cl 13.8%	48.00
«Lucifer» <i>(Pinot noir)</i>	75cl 13.5%	48.00
«Optimo» <i>(Diolinor, Ancelotta, Syrah, Gamaret, Cabernet, Sauvignon)</i>	75cl 13.5%	48.00
«Frauenkopf Pinot noir/Malbec» <i>(Pinot noir/ malbec)</i>	75cl 13%	52.00
«Zizers Selezciun PN» <i>(Pinot noir)</i>	75cl 13%	54.00
«Der Körper» <i>(Cabernet Sauvignon)</i>	75cl 13.5%	58.00
«Syrah Grandmaitre Barrique» <i>(Syrah)</i>	75cl 13.8%	62.00
«Merlot Grandmaitre Barrique» <i>(Merlot)</i>	75cl 13.8%	62.00
«Humagne Rouge» <i>(Humagne Rouge)</i>	75cl 14%	62.00

«Quattromani» <i>(Merlot)</i>	75cl 14%	85.00
«Sassi Grossi» <i>(Merlot)</i>	75cl 13.8%	98.00

Italy

«Ripasso Valpolicela Campotorbian» <i>(Corviva Rondinella)</i>	75cl 14.5%	48.00
«Nebbiolo D' Alba Quattro Cloni» <i>(Nebbiolo)</i>	75cl 14%	52.00

Argentina

«Terrazas de los Andes - Reserva Malbec» <i>(Malbec)</i>	75cl 14%	42.00
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Magnum bottles

«Clos Du Château» <i>(Merlot, Pinot Noir)</i>	150cl	95.00
«Ripasso Valpolicella Campotorbian» <i>(Corvina, Rondinella)</i>	150cl	95.00
«Lucifer» <i>(Pinot Noir)</i>	150cl	95.00

PRICES AND TIPS

All our prices are in Swiss Francs and include the legal VAT of 8.1%. Service is included. However, our staff will definitely appreciate a nice tip, which will go towards 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 - 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 best to ensure that you visit us again with a smile. Our time, energy & passion are dedicated to you here on site and "live".

DOGS

Four-legged friends are very welcome in our restaurant. However, please note that dogs must always be kept on a leash 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.

ALLERGIES

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.