



HOTEL GRIMSEL PASSHÖHE

Essen

Geniessen

Lachen

Leben

Reden

Lieben

SALADS & COLD DISHES

Large Salad

Seasonal salad with home-made dressing garnished with shaved cheese, ham, apple slices and roasted nuts

28.00

Greek salad

Colourfully garnished with feta and olives

26.00

Luncheon sausage & cheese salad

With Swiss Luncheon sausage, alpine cheese, onion, cucumber, and home-made dressing

26.00

“Grimsel-Plättli”

With regional specialities

1 Person

20.00

2 Persons

37.00

4 Persons

62.00

MEAT

Napoleon's Legacy

On August 14th, 1799 the decisive battle between French and Austrian troops took place on the Grimselpass.

Niklaus Fahner, a farmer from Guttannen, lead Napoleon's troops across the mountain flanks of the Gerstenhorn a Nägelisgrätli to the Grimselpass, where they surprised and vanquished the Austrian troops. This battle was decisive for Switzerland's unique democratic judicial system.

Napoleon-Skewer

Grill skewer with bacon wrapped pork fillet served with a Mustard cream sauce, seasonal vegetables and your choice of a side dish

46.00

Beef-Entrecote

served with pepper sauce or homemade herb butter, seasonal vegetables and your choice of a side dish

49.00

Fillet of beef

served with pepper sauce or homemade herb butter, seasonal vegetables and your choice of a side dish

59.00

Fahner-Schnitzel

Pork schnitzel in breadcrumbs with home-made lingonberry jam and your choice of side dish

29.00

Chicken breast

served with a Mustard cream sauce, seasonal vegetables and your choice of a side dish

38.00

Your choice of side dishes:

Pasta of the day, safranrisotto, French fries or vegetable "Rösti"

GRIMSEL- SPECIALITIES

The Scottish Galloway cattle from the butcher Florian Hallenbarter spend their summer in the Nassboden on the Grimsel Pass. The fresh alpine herbs give the unique aroma of Galloway beef an additional natural note.
100% antibiotic free 100% nature 100% Grimselpass

Galloway-Burger

Beefburger with onions, cheese, bacon and salad
with French fries and a small salad 33.00

Sidelhorn-Pan

Pasta in a light cream sauce with bacon, onions, garlic,
cheese and cherry tomatoes 29.50

🌿 also available without bacon, with vegetables 27.50

Rarebit

Grilled bread with melted cheese and ham 28.00

🌿 also available without ham 26.00

Safran-Risotto

with parmesan, cherry tomatoes and spinach 27.00

«Ghackets mit Hörnli»

Hörnli with strong beef Bolognese
served with parmesan 29.00

🌿 Vegetable-plate with vegetable „Rösti“ 27.50

KIDS MEALS

Chicken nuggets with French fries	14.00
«Ghackets mit Hörnli» Hörnli with strong beef Bolognese	14.00
Pork schnitzel with French fries	16.00
Kids dessert one scoop of ice-cream of your choice with Smarties, Lollipop and cream	6.00

DESSERTS

Fresh Fruitsalad with cream	8.50 +1.50
with ice cream	+4.50
„Pure Chocolate“ Homemade chocolate parfait with cream	14.00
Fruit tarts ask our service personnel	8.00
with cream	+1.50
Warm chocolate cake with a liquid core, with vanilla ice cream and cream	14.00

ICE-CREAM & COUPS

Giolito was created thanks to the courage, enthusiasm and belief in genuine Italian gelato of Dr. Hans Merki, a gastroenterology specialist from Bern. "Giolito" comes from the old Italian and means "joy and pleasure". Top quality from "all natural" production, straightforward and authentic.

Coupe Denmark

Vanilla ice-cream with warm chocolate sauce and cream	12.50
Mini	9.50

Coupe Baileys

Vanilla- and mocca ice-cream with 2cl Baileys and cream	12.50
Mini	9.50

Ice Coffee

Mocca ice-cream and espresso with cream	12.50
Mini	9.50

Hot Berry

Vanilla ice-cream, warm forest berries and cream	12.50
Mini	9.50

Meiringer Meringue

With vanilla ice-cream and cream	12.50
Mini	9.50

Ice-cream by the scoop

Vanilla, chocolate, coffee, walnut, stracciatella, caramel, pistachio		
mango sorbet, lemon sorbet, strawberry sorbet		
raspberry sorbet	per scoop	4.50
With Cream		+1.50

Lemon sorbet

with vodka	12.50
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All ice creams are gluten-free and the sorbets are lactose-free.

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Our meat is of Swiss and the fish of Europe origin.

COFFEE

Coffee-crème, milk coffee, espresso, ristretto	4.80
Cappuccino	5.00
Double espresso	6.00
Latte macchiato	6.00
Kaffee-Lutz	
Coffee with plum, pome fruit or herb schnapps	7.00
House coffee with house schnapps and fresh cream	8.00
Ovomaltine / chocolate (cold or warm)	5.00
milk (cold or warm)	4.50

TEA & PUNCH

Länggass-tea	
black tea, herbal mixture, peppermint, rosehip, berner verbena, verveine, rooibos, Indian Chai, green tea, Gingerlemon	5.50
the teas are served in a big cup	
Apple punch	5.00

SOFT DRINKS

	3 dl	5 dl	1 L
Still Sidelhorn-water	3.00	4.00	7.00
Sparkling Sidelhorn-water	4.50	6.00	9.50
Homemade Ice Tea			
with wild herbs	5.00	6.50	10.00
Bottles			20 cl
Schweppes Tonic / Bitter Lemon / Ginger Ale			5.00
Bottles			33 cl
Elmer Citro, Ramseier apple frizz, Coca Cola, Coca Cola Zero, Sinalco, Rivella red or blue			5.00
Le Sirupier de Berne	2 dl	3 dl	5 dl
Alpine herbs, Besser aus Ystee, flowers	3.50	5.50	7.00
Raspberry cordial (for kids only)			free

BEER & CIDER

Draft beer	2 dl	3 dl	5 dl
Jungfraubräu Helles	4.50	5.00	7.00
Jungfraubräu «Huusbier»	4.50	5.00	7.00
Bottles with alcohol		3.3 dl	5 dl
Jungfrau Weissbier			8.00
Bottles, non alcoholic			
Eichhof		5.50	
Weissbier		5.50	
Cider			
Ramseier „Suure Moscht“			7.00
Ramseier „Suure-Moscht“, non alcoholic			7.00
Hard Seltzer			
«WESS» (produced in Valais / Switzerland)		6.50	

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WINE OPEN

White wine	1 dl	2 dl	5 dl
Johannisberg AOC Wallis, Niklaus Wittwer	6.50	13.00	32.50
Terre di Gudo Bianco DOC Tessin, Terre di Gudo/Tamborini	6.50	13.00	32.50
Fendant AOC Wallis, Niklaus Wittwer	6.50	13.00	32.50
Heida AOC Wallis, Fernand Cina	8.50	16.50	42.00
Rose wine			
Blanc de Rouge AOC Wallis, Niklaus Wittwer	6.50	13.00	32.50
Red wine			
Pinot Noir AOC Wallis, Niklaus Wittwer	6.50	13.00	32.50
Merlot Runchet Tessin, Taborini	6.00	12.00	30.00
Primitivo IGT Apulien, Vigneti Papadopoli	6.00	12.00	30.00
Pinot Noir de Salquenen AOC Wallis, Fernand Cina	8.00	15.50	39.00

APERITIF AND SPIRITS

Cocktails/Drinks

Campari Orange oder Soda	23 Vol.-%	11.00
Gommer Gin Tonic	43 Vol.-%	15.00
Faceplant Gin (Guttannen) diverse Sorten	43 Vol.-%	15.00
Holunder Bitter	alkoholfrei	9.00
Aperol Spritz	11 Vol.-%	12.00
Hugo	6.8 Vol.-%	12.00
Abricot Spritz (Morand)	15 Vol.-%	12.00
Aperol Spritz	alkoholfrei	9.00
Sanbitter Orange	alkoholfrei	9.00
Cynar Orange oder Soda	16.5 Vol.-%	11.00

Aperitif, 4cl

Martini Rosso	15 Vol.-%	9.00
Appenzeller	29 Vol.-%	7.00
Amaretto	28 Vol.-%	7.00
Martini Bianco	15 Vol.-%	9.00
Pastis51	45 Vol.-%	9.00
Campari	23 Vol.-%	7.00
Cynar	16.5 Vol.-%	7.00
Heuschnaps		9.00
Ingwer Zenzerello		9.00
Limoncello		9.00

Edel-Destillate, 2cl

Vieille Poire, Fassbind	40 Vol.-%	9.00
Vieille Prune, Fassbind	40 Vol.-%	9.00
Vieille Williams, Fassbind	36 Vol.-%	9.00
Berner Rosenapfelbrand Barrique,	40 Vol.-%	11.00
Marc de Borgogne	40 Vol.-%	14.00

Grappa, 2cl

Elisi, Berta	43 Vol.-%	9.00
Grappa di Nebbiolo	44 Vol.-%	11.00
Grappa di Amarone	41 Vol.-%	11.00

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APERITIF AND SPIRITS

Whiskey, Cognac, Brandy, 4cl

Glenkinchie Single Malt 12 years	43 Vol.-%	12.00
Dalwhinnie Single Malt 15 years	43 Vol.-%	15.00
Rémy Martin (2cl)	40 Vol.-%	10.00
Carlos, Brandy Jerez	38 Vol.-%	12.00

Rum, 4cl

Ophimus 15 years	38 Vol.-%	15.00
Zacapo Nr. 23 Reserva, 23 years, Matusalem	40 Vol.-%	15.00
Gran Reserva, 12 years	40 Vol.-%	14.00

Spirits, 2cl

Kernobst	45.0 Vol.-%	5.00
Zwetschgen	37.5 Vol.-%	5.00
Kräuter	37.5 Vol.-%	5.00
Kirsch	37.5 Vol.-%	5.00
Pflümüli	37.5 Vol.-%	5.00