



KIRCHBÜHL
HOTEL★★★★ GRINDELWALD

Let the Brawand family and their team
pamper you in our french Restaurant

”LA MARMITE”

HEAD CHEF:

Peter Nydegger

We cook all dishes with fresh ingredients "a la minute". But this takes time, sometimes it takes a little longer. Take it easy, enjoy a good glass of wine and chat with your companions. Thank you for your understanding and bon appétit.



Our prices include 7.7% VAT

COLD AND WARM STARTERS

**Tuna Tatar and roasted tuna
Wasabi mousseline and homemade blinis** CHF 21

**Fried scallops and sole fillet
on spinach risotto,
Edamame and yuzu sauce** CHF 23

**Asian appetizer variation
with spring roll, small steamed snacks
and coconut-lime soup with chicken** CHF 20


**Homemade spring rolls
with vegetables and different sauces**

1 piece	CHF	7
2 pieces	CHF	13

SOUPS AND SALADS

Soup of the day	CHF	9
Pumpkin cream soup with croutons and core oil	CHF	10
Potato cress soup with diced bacon and Belper Knolle (cheese)	CHF	10
Tom Kha Gai Coconut-lime soup with chicken	CHF	14
Mixed salad from the buffet	CHF	10
Large mixed salad from the buffet	CHF	13

MAIN COURSES

Coq au vin from Alpstein chicken with pearl onion and champignons	CHF	33
Eiger cordon bleu of veal with mutschli (cheese) and diced dried meat	 CHF	45
Roasted tender calf's liver with Madeira sauce with herbs, garnished with apple slices	CHF	38
Tender sirloin steak with Café de Paris sauce	CHF	49
Sliced beef fillet Stroganov	CHF	47
Beef fillet with fried goose liver and Belper Knolle (cheese) with Merlot sauce	CHF	55

All meat dishes are served with
fresh vegetables and a choice of:
Rice, noodles, rösti, boiled potatoes, french fries,
potato croquettes or gratin dauphinois

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NATIVE FISH VARIETIES

Rosted perch filet with almonds CHF 44

**Gsteigwiler trout fillet Sous Vide cooked
Spiezer Riesling sauce and pea puree** CHF 43

OUR KIRCHBÜHL-SPECIALITY

Chateaubriand with bearnaise sauce **from 2 people**
p.pers. CHF 67

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ASIAN MAIN DISHES

THAILAND

-  **Fried king prawns with green Thai curry** CHF 39
-  **Red Thai curry with diced chicken breast, sweet peppers and vegetable-marrows** CHF 31

VIETNAM

- Fried strips of chicken breast with sweet peppers, Cashew nuts, pineapple and spring onions** CHF 31

JAPAN

- Chicken breast roasted in oven with teriyaki sauce** CHF 29

VEGETARIAN DISHES

**Assorted vegetable plate
raclette potatoes with sour cream** CHF 25

**Home-made spinach and ricotta ravioli in basil paste,
brown butter and diced tomatoes**

Starter	CHF	16
Main course	CHF	23

**Breaded aubergine stuffed with buffalo mozzarella,
tomato sauce, homemade noodles** CHF 25

**Saffron risotto with boletus
and air-dried tomatoes** CHF 22

**Puff-paste slices with mushroom stew
and assorted vegetable garniture** CHF 24

 **Pad Thai Kao Seuy
Vegetable curry with red Thai sauce** CHF 23

COUNTRY OF ORIGIN OF MEAT:

You can find our meat and fish declaration
at the entrance of the restaurant.
Please contact our staff if you have any questions.

INTOLERANCES:

Please contact our staff in case
of any food allergenics or intolerances.

NOT SO HUNGRY:

We will provide smaller portions,
the price reduction is CHF 5.