

Aperitif & Menu Suggestion

The Bergwelt Grindelwald is the perfect backdrop for every occasion. Here you can celebrate corporate and family events in an inspiring environment and indulge in culinary delights.



Elinor, 42m²	30	40	10
Ostrom, 46m²	40	40	15
Elinor Ostrom, 88m²	70	80	25

Flying Buffet & Fingerfood

Bruschetta Tomatoes Basil	4
Serrano ham Grated Parmesan	7.5
Char fillet Apple Cucumber Beetroot	8.5
Beef tartare Toast	5.5
Grissini Parma Ham	4.5
Small beef hamburgers Mashed Potatoes	7
Small Wiener Schnitzel Cranberry	6.5
Lobster Corn	12
Avocado Mango	4.5
Roasted duck breast Red Cabbage	9
Tramezzini Tuna Arugula	4
Veal meat Jerusalem artichoke cream	7.5
Marinated Swiss Salmon Dill Mustard Sauce	5.5
Spicy Thai Curry Soup Coriander	4.5
Rack of lamb Lentils	8
Edamame King crab	9
Baked berries with sabayon	8.5
Pistachio Creme Brulee Strawberry Basil Sorbet	8.5
Lemon Tartlet Mango	7.5
Pastry Pads Vanilla cream Berries	7



**BERGWELT
GRINDELWALD**
ALPINE DESIGN RESORT

Aperitif Léger - Suggestion

Prosecco Extra Dry DOCG

Selection of house wines in white, red or rosé

Mineral, draft beer & fresh juices

Chips & Nuts

starts at CHF 30 per person

Aperitif Riche - Suggestion

Prosecco Extra Dry DOCG

Selection of house wines in white, red or rosé

Mineral, draft beer & fresh juices

Individually adapted selection of appetizers and finger food

starts at CHF 60 per person

Tasting menu BG's - suggestion

Simmental beef carpaccio

or

Char fish ceviche

or

Seasonal salads

Seasonal vegetable soup

or

Thai curry soup

Simmental beef entrecôte

or

Oberländer saddle of veal

or

Grilled Lostallo salmon fillet

Homemade specialties from the patisserie

3-course menu at CHF 89 per person /

4-course menu at CHF 108 per person
