



YUKO MAKI MEETS PERU

On 10 September 1921, the Japanese Yuko Maki, together with three locals, achieved the first ascent of the Eiger via the famous Mittellegi ridge.

A few years later, thanks to a generous donation from Maki, a hut was built along this ridge.

Today, it is frequented by numerous mountaineers and climbers.

Our cuisine at “Yuko Maki” is inspired by the flavours and traditions of the legendary alpinist’s homeland.



Samuel Brawand, Yuko Maki, Fritz Steuri, Fritz Amatter



Mittellegigrat hut - 1924



OTSUMAMI

tuna ceviche

vegi bowl

edamame

SHABU SHABU

SAKANA TO NIKU

92

swiss wagyu beef | kingfish | shrimps

dashi | kombu | sake

shitake | pak choi | julienne | cabbage | lime | soy

BEJITARIAN

78

planted beef | tofu | tamagoyaki

dashi | kombu | sake

shitake | pak choi | julienne | cabbage | lime | soy

TARE

PONZU

soya - dressing | yuzu | mirin | dashi

SESAM

roasted sesame seeds | sesame oil | soy sauce |
rice vinegar

LIMA

red onions | chili | coriander | lemon oil

WAGASHI

MOTSCHI

grilled pineapple | wasabi ice cream | coconut crumbles

choice : mango | strawberry | kokusnuss



SAKE

sake is a Japanese alcoholic beverage made from fermented rice. There are many different varieties and flavors of sake, which vary depending on the ingredients, brewing process and degree of rice polishing.

	1 Fl.	5cl
KIZAKURA BIJJITO JUNMAI GINJO	75	6
a noble, delicately floral and fruity, slightly mineral mineral sake. Liquorice on the palate, rice powder, as well as notes of black pepper and coriander seeds. Balanced, round profile.		
DASSAI JUNMAI DAIGINJO 45	89	7
a high-quality sake made from 45% polished rice with a delicate aroma. It is ideal as an accompaniment to delicate dishes and is also the perfect choice for sake beginners. Optimal choice.		
DASSAI JUNMAI DAIGINJO 39	104	8.5
this version of Dassai leaves 39% of the rice grain of the rice grain remains, resulting in a complex and intense sake. Soft and intense in the mouth with notes of tropical fruit, melon, mango and papaya.		
FUKUJU YUZU 14	82	6.5
sweet and fruity: premium sake, Junmai, is flavored with yuzu. Fresh, slightly bitter citrus acidity combines with high-quality sake. An extremely interesting fusion for gourmets.		
HAKUTSURU PLUM WINE	67	5.5
the plum wine is characterized by its refreshing, semi-sweet and sour taste and its well-ripened plum aroma.		



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SPIRITS

yamazaki 12y	43 %	24
nika from the barrel	51.4 %	17
toki suntory	43 %	15
ki no bi kyoto dry gin	45.7 %	15

DRINKS

NEGRONI SAN 18

ki no bi dry gin | sake | plum wine

HATTORI HANZO 18

ki no bi dry gin | yuzu sake | lemon juice | cucumber

YUKO MAKI 18

toki suntory | plum wine | liquor | bitters

SAPPORO 16

sake | sesam | lemon | lime