

Wine suggestions

Enjoying with origin

From the recommended excursion destinations to the origin of the products used in the kitchen: The Grandhotel Giessbach is supported by the region and pays respect to this heritage. Many farmers and local producers contribute with their products to the well-being of the guests. This deep anchoring carries the legacy of Franz Weber and embodies one of the most subtle forms of environmental protection

Our noble drops

WHITEWINE

Pinot Gris Les Hautins- Dardagny
Domaine Les Hautins – Genf/CH

On the nose, slightly honeyed aromas and quince. Rich and warming on the palate. Supported by a slight liveliness that brings a certain freshness.

CHF 60

REDWINE

Pinot Noir Classic 2020
Erich Meier – Zurich/CH

*Fresh bouquet with aromas of raspberries and dark cherries.
The palate is balanced, lean and supple.*

CHF 58



Classic menu

		CHF
Starters	GIESSBACH SALAD BOWL WITH VARIOUS LEAF SALADS, vegetables, roasted seeds, bread cubes, Sbrinz cheese & cress, marinated with house dressing	18/11
	SOUP OF THE DAY, With pleasure our service team informs you about the soup of the day	11
	LOCAL BEEF TARTAR with capers, radishes, cress, mustard-mayonnaise and homemade brioche	26/38
Main courses	GIESSBACH-HAMBURGER WITH PULLED TURKEY with homemade mango mustard, barbecue sauce, red onions and coleslaw salad, served with French fries or salad	31
	ENTRECOTE (200g) OF LOCAL BEEF MATURED ON THE BONE with herb butter, green pepper sauce, young potatoes and oven vegetables	48
	FILLET OF TROUT FROM THE RUBIGENHOF with melted almond-herb butter, young potatoes and spinach	41
	HOMEMADE AGNOLOTTI filled with Meiringer herb cream cheese, Abegglen's alp cheese and confit cherry tomatoes with garden herbs	32
Dessert	SURPRISE ROMANOFF with strawberries, crumble and sorbet	16
	HOMEMADE SORBET OF THE DAY OR ICE CREAM WITH FRUITS	8
	THREE CHEESES FROM THE JUMIVERSE with garnishes and homemade fruit bread	18

On request, our staff will be happy to inform you about the ingredients in our dishes that can trigger allergies or intolerances. Please note that we can only guarantee dishes that are low in allergens and not completely allergen-free, as we use many of the substances in our kitchen on a daily basis.

We only use Swiss meat, poultry and fish.

