«Your Event
our culinary
Highlights»

Grandhotel Giessbach
BRIENZ

YOUR EVENT AT THE GRANDHOTEL GIESSBACH IN 2026

Dear guests

It is our great pleasure to create your very personal event together with you at the unique Domaine Giessbach, with its historic Grandhotel, the oldest funicular railway in Europe, and our 22-hectare nature park – turning it into an unforgettable and special occasion.

From recommended excursions to the origin of the products used in our kitchen: Grandhotel Giessbach is deeply rooted in the region and pays tribute to this heritage. Carefully selected local producers contribute to the well-being of our guests. This deep connection reflects the legacy of the renowned environmental activist Franz Weber (1927–2019) and represents one of the most subtle forms of environmental protection: sourcing products locally rather than importing them from across the globe.

Naturally, gastronomy and well-being are at the heart of the experience. Our kitchen and service team aim to provide this to all guests, far removed from everyday stress. We are guided by the belief that this is best achieved when as much as possible is produced in-house. We cook in harmony with the seasons and nature – and it is no coincidence that these products simply taste the best.

Our herbs come from our own garden or historic greenhouses, and even the honey is produced by the Giessbach bees. All entirely natural. In our dishes, we exclusively use Swiss meat and fish to ensure the highest quality and regional authenticity.

Our wines are exclusively of European origin, and the water comes from our own spring. Enjoy.

The listed menu options and classics have been carefully composed by our kitchen brigade. Please inform us in advance of any allergies or intolerances so that we can accommodate them accordingly.

We wish you great pleasure in selecting your dishes and are happy to assist you personally at any time. We already look forward to welcoming you and your guests to Giessbach.

Lukas Stalder
Executive Chef

Apéro

APÉRO SNACKS

CHIPS AND ALMONDS
Plain chips v
Giessbach spices almonds v

CHF 6 per person / approx. 50g per person

APÉRO "KEHRLI"
Giessbach spices almonds v
Puff pastry sticks with olives and herbs v
Vegetable crudités with two dips v
Homemade cheese tartlets v
Rosemary-lemon sablé v

CHF 17 per person / Total 5 pieces per person

APÉRO "VON RAPPARD"
Giessbach spices almonds v
Vegetable crudités with two dips v
Homemade cheese tartlets v
Giessbach ham croissants
Alpine cheese cubes and dried sausage

CHF 22 per person / Total 6 pieces per person

APÉRO "DAVINET"
Giessbach spices almonds v
Puff pastry sticks with olives and herbs v
Vegetable crudités with two dips v
Seasonal vegetable soup cappuccino v
Cornets filled with beef tartare and pea cream v
Canapé with smoked Swiss Alpine salmon
Risotto praline with chutney v

CHF 28 per person / Total 8 pieces per person

MATCHING APÉRO DRINKS

Champagne	**Cuvée Pierre Premier Cru Brut AOC – Champagne FR** Pinot Noir | Pinot Meunier | Chardonnay	75cl	CHF	96
Sparkling wine	**Vin Mousseux Sélection Giessbach, Niklaus Wittwer – Wallis** Chasselas | Pinot Noir	75cl	CHF	65
	Prosecco Millesimato DOC, Azienda Vinicola Caccaro – Venetien IT Glera	75cl	CHF	62
White wine	**Lansilò Merlot Bianco IGT, Cantina il Cavaliere – Tessin** Merlot	75cl	CHF	58
	Pinot Grigio Friuli DOC – Friuli IT Pinot Grigio	75cl	CHF	56

Our Classics

MENU BELLE EPOQUE

Baked eggplant with cress, almonds and Swiss Alpine salmon

***

Mushroom cappuccino with thyme foam v

***

Homemade raviolo with fresh cheese filling, savoy cabbage, apple and parsley v

***

Local beef fillet Wellington, truffle jus, potato flan and seasonal vegetables

***

Bavarian cream with sorbet, compote and crumble

4 courses CHF 112
5 courses CHF 127

MATCHING WINE PAIRINGS

Champagne	**Cuvée Pierre Premier Cru Brut AOC – Champagne FR** Pinot Noir | Pinot Meunier | Chardonnay	75cl	CHF	96
White wine	**Mâcon-Blanc AC, Jean-Marc Boillot – Burgund FR** Chardonnay	75cl	CHF	75
Red wine	**Aione IGT, Azienda Agricola Aione – Toscana IT** Sangiovese | Cabernet Franc | Cabernet Sauvignon	75cl 150cl	CHF CHF	85 170

GIESSBACH DINNER

Enjoy a regional and seasonal 4-course dinner
based on our chef's creations

CHF 79

GIESSBACH LUNCH MENUS

MENU 1

Leaf salad with vegetables, seeds
croutons and alpine cheese v
***
Seasonal vegetable soup with cream and herb oil v
***
Giessbach veal meatloaf with crispy onions
Mashed potatoes and seasonal vegetables
***
Chocolate mousse with fruit

3 course CHF 49
4 course CHF 57

MENU 2

Leaf salad with vegetables, seeds
croutons and alpine cheese v
***
Seasonal vegetable soup with cream and herb oil v
***
Kernser alpine pasta with vegetable sugo
fresh cheese and apple v
***
Chocolate mousse with fruit

3 course CHF 49
4 course CHF 57

Please indicate your preferred starter for the 3-course menu.
Upon request, we are happy to send suggestions for individually tailored lunch menus.

MATCHING WINE PAIRINGS

White wine	**Chardonnay Sélection Giessbach AOC, Niklaus Wittwer – Wallis** Chardonnay	75cl	CHF	59
Red wine	**Assemblage Sélection Giessbach AOC, Niklaus Wittwer – Wallis** Merlot | Syrah | Humagne Rouge | Pinot Noir	75cl	CHF	64

Menu Selection

SEASONAL MENUS

THE SPRING
(MARCH - MAY)

Sour cream mousse with cress, buckwheat, apple, radish v and cured Rubiger salmon trout
***
White asparagus soup with wild garlic and croutons v
***
Roast veal shoulder with mushroom cream sauce, small potatoes and green asparagus
***
Rhubarb and strawberry délice with yogurt

THE SUMMER
(JUNE – AUGUST)

Marinated lentils with fennel, paprika cream v and Rubiger smoked trout
***
Chilled melon soup with mint from the Giessbach garden v
***
Roast beef entrecôte served whole, with tomato-olive salsa, oven potatoes and summer vegetables
***
Peach Melba with raspberries and vanilla

THE AUTUMN
(SEPTEMBER – NOVEMBER)

Meiringer fresh cheese with pear, pumpkin, and walnut and Appenzeller duck breast v
***
Apple-celery soup with cardamom and amaretti v
***
Roast venison saddle served whole, lingonberry cream sauce, bread dumplings, and autumn vegetables
***
„Coupe Nesselrode“ Giessbach

THE WINTER
(DECEMBER – FEBRUARY)

Variation of celery with pumpernickel, apple v and Rubiger trout
***
Poached egg with lamb's lettuce, truffle mousseline, and hazelnut v
***
Local beef entrecôte with béarnaise sauce, baked polenta, and parsley root
***
White chocolate surprise with mandarin and walnut

CHF 98

v Vegetarian

Dishes marked in green, which have a meat or fish component, are served with the same ingredients in a vegetarian form.

Our menus are not only focused on the highest quality and freshness but also consider various culinary preferences and dietary requirements. Please inform us of any allergies or special dietary preferences (vegetarian, vegan) at least 48 hours in advance, as changes on-site may incur additional costs.

Wine List

GIESSBACH CLASSICS – WINES BY NICK WITTWER FROM SION

Sparkling wine	**Vin Mosseux Sélection Giessbach** Niklaus Wittwer, Wallis Chasselas | Pinot Noir	75cl	CHF	65
White wine	**Chardonnay Sélection Giessbach AOC** Niklaus Wittwer, Wallis Chardonnay	75cl 150cl	CHF CHF	59 114
Rosé wine	**Rosé Sélection Giessbach AOC** Niklaus Wittwer, Wallis Merlot | Syrah | Humagne Rouge | Pinot Noir	75cl	CHF	59
Red wine	**Assemblage Sélection Giessbach AOC** Niklaus Wittwer, Wallis Merlot | Syrah | Humagne Rouge | Pinot Noir	75cl 150cl	CHF CHF	64 122

SPARKLING WINE & CHAMPAGNE

France	**Cuvée Pierre Premier Cru Brut AOC** Champagne Elodie D., Champagne Pinot Noir | Pinot Meunier | Chardonnay	75cl	CHF	96
	Grand Brut AOC Perrier-Jouët, Champagne Chardonnay | Pinot Noir | Pinot Meunier	75cl	CHF	99
Italy	**Prosecco Millesimato DOC** Azienda Vinicola Caccaro, Veneto Glera	75cl	CHF	62
	Franciacorta Essence Nature **Dosaggio Zero Millesimato DOCG** Antica Fratta, Lombardia Pinot Noir | Chardonnay	75cl	CHF	89

WHITE WINE

Switzerland	**Lansilò Merlot Bianco IGT** Cantina Il Cavaliere, Tessin Merlot	75cl	CHF	58
	Chasselas AOC Weingut Frauenkopf, Bielersee Chasselas	75cl	CHF	61
	La Trémaz AOC Niklaus Wittwer, Wallis Petit Arvine	75cl	CHF	67

Wine list

France	**Sancerre Blanc «Cuvée Silex» AOC** Domaine Serge Laloue, Loire Sauvignon Blanc	75cl	CHF	71
	Mâcon-Blanc AC Jean-Marc Boillot, Bourgogne Chardonnay	75cl	CHF	75
Italy	**Pinot Grigio Friuli DOC** Romano Vitas, Friuli Pinot Grigio	75cl	CHF	56
	Sua Signoria Trebbiano IGT Briziarelli, Umbria Trebbiano	75cl	CHF	62

ROSÉ WINE

Switzerland	**Œil de Perdrix AOC** Château d'Auvernier, Neuenburg Pinot Noir	75cl	CHF	65
France	**Cassis Rosé de Provence AOC** Domaine Sainte Magdeleine, Provence Cinsault | Grenache | Mourvèdre	75cl	CHF	67

RED WINE

Switzerland	**Aagne Pinot Noir Spätlese AOC** Weingut Familie Gysel, Schaffhausen Pinot Noir	75cl	CHF	66
	Humagne Rouge AOC Cave Ardévaz, Wallis Humagne Rouge	75cl	CHF	67
	Aurelio Riserva DOC Cantina il Cavaliere, Tessin Merlot	75cl	CHF	86
France	**Château Vieux Planty «Blaye Rouge» AOC** Château Vieux Planty, Bordeaux Merlot | Cabernet Sauvignon	75cl	CHF	68
	Châteauneuf-du-Pape AOC Domaine Mont-Olivet, Châteauneuf-du-Pape Grenache | Mourvèdre | Syrah	75cl	CHF	93

Wine list

Italy	**Ripasso Il Bugiardo Valpolicella Cl. Sup. DOC** Buglioni, Veneto Corvina | Rondinella | Molinara	75cl 150cl	CHF CHF	66 130
	Aione IGT Azienda Agricola Aione, Toscana Cabernet Franc | Cabernet Sauvignon | Sangiovese | Petit Verdot	75cl	CHF	85
	Amarone della Valpolicella Classico DOCG Monte del Frà, Veneto Corvina veronese | Corvinone | Rondinella	75cl	CHF	94
Spain	**Rioja Tobia Selección de Autor DOCa** Bodegas Tobia, Rioja Tempranillo | Graciano | Garnacha	75cl 150cl	CHF CHF	59 115

ALCOHOL-FREE

Sparkling	**Prickelnd Cuvée Blanc No1** Kolonne Null, Deutschland	75cl	CHF	49
	Feral N°5 Sparkling Rosé Pét-Nat Feral, Dolomiti IT Birke | Zitronenverbene | Schafgarbe | Brennessel | Aronia	75cl	CHF	48
White	**Cuvée Weiss Amesco alkoholfrei** Bioweingut Lenz, Thurgau	375cl	CHF	32
Rosé	**Cuvée Rosé Amesco alkoholfrei** Bioweingut Lenz, Uesslingen-Buch	375	CHF	32
Red	**Feral N°4** Feral, Dolomiti IT Rote Beete | Lavendel | Wacholder	75cl	CHF	48

We will be happy to send you our complete wine list on request.
All current vintages are available on request.

SEMINAR PACKAGES

DAILY PACKAGE INCLUDING DINNER CHF 184,00 PER PERSON & DAY
plenary room morning and afternoon with notepad and pen for each participant
Giessbach water and fruit basket available throughout the day
coffee break morning and afternoon with coffee, tea, fruit juices, pastries and snacks
basic technical equipment: beamer, screen, 1 flipchart, 1 pinboard, high-speed wi-fi
light 2-course lunch menu including Giessbach water or soft drink and coffee
a 3-course dinner according to the chef's choice including Giessbach water and coffee

Optional: 4-course dinner at an additional charge of CHF 15,00 per person

DAILY PACKAGE WITHOUT DINNER CHF 115,00 PER PERSON & DAY
plenary room morning and afternoon with notepad and pen for each participant
Giessbach water and fruit basket available throughout the day
coffee break morning and afternoon with coffee, tea, fruit juices, pastries and snacks
basic technical equipment: beamer, screen, 1 flipchart, 1 pinboard, high-speed wi-fi
light 2-course lunch menu including Giessbach water or soft drink and coffee

½-DAY PACKAGE INCLUDING LUNCH CHF 99,00 PER PERSON & ½ DAY
plenary room in the morning or afternoon (½ day) with notepad and pen for each participant
Giessbach water and fruit basket available throughout the day
coffee break morning and afternoon with coffee, tea, fruit juices, pastries and snacks
basic technical equipment: beamer, screen, 1 flipchart, 1 pinboard, high-speed wi-fi
light 2-course lunch menu including Giessbach water or soft drink and coffee

½-DAY PACKAGE WITHOUT LUNCH CHF 40,00 PER PERSON & ½ DAY
plenary room in the morning or afternoon (½ day) with notepad and pen for each participant
Giessbach water and fruit basket available throughout the day
coffee break morning and afternoon with coffee, tea, fruit juices, pastries and snacks
basic technical equipment: beamer, screen, 1 flipchart, 1 pinboard, high-speed wi-fi

ONLY VALID WITH A SEMINAR PACKAGE:

ADDITIONAL WELCOME COFFEE CHF 9,50 PER PERSON
welcome coffee with coffee, tea, fruit juices and mini croissants

ADDITIONAL BREAKOUT ROOM CHF 150,00 PER ROOM & DAY
incl. basic technical equipment: beamer, screen, 1 flipchart, 1 pinboard, high-speed wi-fi

ADDITIONAL EQUIPMENT CHF 15,00 PER ITEM & DAY
whiteboard, flipchart or pinboard

GRANDHOTEL GIESSBACH – A WINTER REFUGE

During summer months, guests often ask how the Grandhotel Giessbach feels in winter. Now is your chance to find out. Escape everyday stress and immerse yourself in a fairy-tale world of pristine nature and relaxing calm.

From November to March, the Grandhotel Giessbach opens its doors to individual guests and various events from Wednesday to Sunday. Celebrate your personal event in the "fairy-tale castle" and winter-enchanted nature park.

For exclusive events, the hotel and restaurant remain closed to guests not participating in the event.

After a refreshing walk in the park, enjoy your favorite book by the fireplace with a hot cup of tea or a glass of wine. In the evening, our restaurant team delights you in the historic rooms with loving creations and regional culinary specialties from the renowned Giessbach kitchen.

Our restaurant "Les Cascades" is open for lunch and dinner for day guests as well. Please reserve in advance and check opening hours.

ARRIVE – IMMERSE – RELAX
WE LOOK FORWARD TO WELCOMING YOU!

GIESSBACH SESSIONS

GIESSBACH SESSIONS - LIVE & UNPLUGGED

Did you know...
...that Grandhotel Giessbach opens its doors exclusively for the concert series GIESSBACH SESSIONS to 200 music enthusiasts?

Secure your ticket now for these unique events.

We look forward to your visit!

PROGRAM

GIESSBACH SESSIONS LIVE & UNPLUGGED

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"GIESSBACH – A WORLD OF ITS OWN"

Welcome to a world where history and elegance harmoniously unite – at Grandhotel Giessbach. Be transported back to the fascinating past of this unique place, which has embodied refinement and hospitality since the 19th century.

THE ORIGINS

Grandhotel Giessbach opened in 1875 and stands above Lake Brienz in the picturesque Swiss Alps. Its beginnings are rich with history and legendary personalities who experienced the glorious Belle Époque era.

THE GOLDEN AGE

During the "Golden Age" of Grandhotel Giessbach, artists, aristocrats, and writers stayed in the magnificent rooms. The breathtaking architecture and incomparable location made the hotel a meeting place for the elite of the 19th century.

THE SPLENDOUR OF YESTERDAY AND TODAY

Decades have passed, but the magic of Grandhotel Giessbach shines anew thanks to the heroic rescue led by Franz Weber. Once left to decay, the hotel was extensively renovated and revived from 1984 onward. The story of its rescue reminds us how passionate commitment can preserve a unique heritage. Historical elements were lovingly maintained to offer guests a unique blend of history and well-being. Grandhotel Giessbach now stands as a living monument to the past and enjoyment.

STORIES IN THE WALLS

If these walls could speak, they would tell stories of those who found peace and relaxation here – from special events to celebrations.

NATURE PARK & NATURE PARADISE

Immerse yourself in the world of the Giessbach waterfalls, where water roars and crashes – a unique natural wonder at the heart of our surroundings. Equally fascinating is the variety of flora and fauna. Since 2014, historical ornamental plants from the ProSpecieRara foundation adorn our domain.

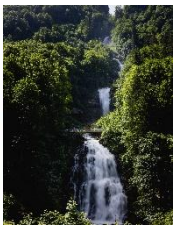
Today, we invite you not only to enjoy unique dishes but also to delve into the history of this magical place. Experience a time when timelessness and elegance merge into an unforgettable experience – Welcome to Grandhotel Giessbach!

HOTEL TOUR «BEHIND THE SCENES»

Dates: Year-round on request

Duration: 45–60 minutes

Price: CHF 200 flat rate per tour (5–20 persons)



GUIDED TOUR WITH OUR PARK RANGER

Dates: Year-round on request
min. 14 days in advance

Duration: 1.5 hours

Price: CHF 200 flat rate per tour (5–15 persons)