



**KIRCHBÜHL**  
HOTEL★★★★ GRINDELWALD

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

## **”LA MARMITE”**

HEAD CHEF:

**Daniel Herrmann**

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 8,1% VAT

## COLD AND WARM STARTERS

<b>Tuna tatar, roasted tuna, wasabi mousse, trout caviar and homemade beetroot blinis</b>		CHF	25
<b>Fried scallops and sole fillet champagne risotto, edamame and lime mousse</b>	starter	CHF	26
	main course	CHF	34
<b>Asian appetizer variation with homemade spring roll, in honey and sesame fried shrimp and apple-curry soup</b>		CHF	28

## **SOUPS AND SALADS**

<b>Mixed salad from the buffet</b>	CHF	11
<b>Large mixed salad from the buffet</b>	CHF	14
<b>Soup of the day</b>	CHF	10
<b>Potato cress soup with diced bacon and Belper Knolle (cheese)</b>	CHF	13
<b>Clear soup Célestine and brunoise</b>	CHF	12
<b>Apple-curry-coconut soup, garnished with sour cream, roasted pine-nuts and coriander</b>	CHF	13

## MAIN COURSES

<b>Coq au vin from Alpstein chicken with pearl onion and champignons</b>	CHF	36
<b>Eiger cordon bleu of veal with Mutschli (cheese) and diced dried meat</b>	CHF	47
<b>Roasted tender calf's liver with madeira sauce with herbs, garnished with apple slices</b>	CHF	40

## NATIVE FISH VARIETIES

<b>Rosted perch filet from Ringgenberg with almonds, boiled parsley potatoes and vegetable in season</b>	CHF	46
<b>Gsteigwiler trout, meuniere or blue boiled parsley potatoes and vegetables</b>	CHF	42

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

## OUR KIRCHBÜHL SPECIALITIES

### Beef from Bernese oberland Dry aged bone-in

Tender sirloin steak with  
Café de Paris sauce CHF 53

Sliced beef fillet Stroganov CHF 51

Beef fillet with fried goose liver  
Belper Knolle (cheese) with  
Marsala sauce CHF 59

Chateaubriand with bearnaise sauce,  
Vegetable variation **from 2 people**  
Per person CHF 75

Double fillet steak, scliced at the  
table, tarragon butter sauce and  
vegetables

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

# ASIAN MAIN DISHES

## THAILAND

-  **Red thai curry  
with shrimps, sweet peppers  
and vegetable-marrows** CHF 39

## VIETNAM

- Fried strips of chicken breast with sweet peppers,  
cashew nuts, pineapple and spring onions** CHF 34

## JAPAN

- TERIJAKI  
Chicken breast roasted in oven  
with teriyaki sauce** CHF 31

**all dishes are served with jasmin rice**

## VEGETARIAN DISHES

### Assorted vegetable plate

With bio tofu from Frutigen, baked in Tempura,  
Fruity mango-curry dip and jasmin rice

CHF 30

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

Starter	CHF	18
Main course	CHF	25

### Bean patty with tomato sauce, home made Tagliatelle and vegetable bouquet

CHF 31

### Saffron risotto, fried wild mushrooms

Conserved cherry tomatoes and truffle oil

CHF 27

### Pad Thai Kao Seuy

Vegetable curry with red thai sauce,  
organic tofu from Frutigen and  
jasmin rice

CHF 29

## **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