

Dear guest

Welcome to the Mountainguesthouse First!



We are very happy that you found your way to us and we are here to spoil you today. Together with my team, we want to make your stay as comfortable as possible.

Grindelwald - First «Top of Adventure» - is committed, that's why we value regional products, which are freshly processed. It is very important to us that manufacturers and suppliers are mindful of 'gentle and appropriate' production and delivery. This isn't always easy on the mountain, as all of our products have to be brought to us via the gondola lift.

We cordially invite you and look forward to welcoming you «Firstlich»

Tom Ysebaert & das First Team

At the beginning there was...

... everything started in 2012 with the takeover of Berggasthaus First.

The constantly growing tourism is a big challenge, which we gladly accepted. Whether your private occasion is weddings, birthdays, or a business meeting. Everything is possible here. Up to 100 people can even stay in different room categories. A unique experience is a night at over 2'200 meters above sea level.

At this time, the Apres Ski Bar Genepi is a part of the whole. In winter we offer live music every Saturday and in summer the Genepi invites you to linger.



The next step was the takeover of the Firstlodge in February 2019. Do you want to sleep like you're in your grandmother's time? This is our lodge, which is right next to the valley station First with 13 possible rooms. Come and enjoy the charm.



And brand new from December 2019 we also offer three apartments in Grindelwald. Centrally located at the valley station First. The best starting point in summer for hiking or skiing in winter!

Breakfast

«Z'Morge füre chli Hunger»

1 hot drink of choice | 1 croissant | 1 bread roll | 1 butter | 1 jam 9.50

«Z'Morge füre gross Hunger»

1 hot drink of choice | 1 orange juice | 1 fried or scrambled egg | 1 croissant | 1 bread roll
1 butter | 1 jam | 1 cheese | 3 slices ham 15.50

«Z'Morge de Luxe»

1 hot drink of choice | 1 Prosecco | 1 fried or scrambled egg | fried bacon |
1 croissant | 1 bread roll | 1 butter | 1 jam | 1 cheese | 3 slices ham 21.00

Extras

Fried bacon	3.50
Raw ham	5.50
Small meat plate	5.50
Scrambled egg	5.50
Scrambled egg & ham	7.00
Scrambled egg & bacon	7.00
2 fried eggs	5.00
Bread	1.50
Nutella or honey	1.50
Mountain cheese	5.50
Muesli Swiss style	4.50

Salad

◀Green salad▶ with home-made vinaigrette	9.50
◀Mixed salad▶ with home-made vinaigrette	10.50
◀Wurst-Chäs Salat▶ Mountain cheese with Swiss pork sausage and a small salad with steakhouse fries	17.50 21.50
◀Caesar Salat▶ Iceberg salad with a caesarsauce, parmesan, croutons with sliced chickenbreast	19.50 22.50

Soup

◀Soup of the day▶	9.00 12.50
◀Barley soup▶ Homemade soup with carrots, leek, celery and Bündnerfleisch (dry meat)	9.00 12.50
◀Goulash soup▶ Homemade soup with beef, tomato, potatoes, sweet pepper and different herbs	10.50 14.50

Cold Dishes

◀Firschtplättli▶

Dry meat and regional Swiss cheese

25.50 | 29.50

◀Beeftartar▶

With Calvados and toast

24.50 | 27.50

◀Tröimli▶

Smoked sausage from Grindelwald with home-made potato salad

19.50

Vegetarian Dishes

◀Grindelwalder Chäschueche▶

Home-made cheesecake with green salad

18.50

◀Chili con Verduras▶

Vegetable plate with parsley root, guacamole and tortillas

24.50

Fitness Plate

◀Yakitorispiessli▶

Roasted spiced chickensatay skewers with sweet chili sauce

25.50

◀Wanderteller▶

Beef steak with home-made herb butter

29.50

Meat Dishes

«Fleischkäse»

Minced meat loaf with fried egg, spinach and French fries 23.50

«Angus- Burger»

Angus Beef Burger (168 gr.) with a home-made barbeque sauce and French fries 23.50

«Schnipo»

Home-made pork escalope Vienna-style with vegetables and French fries 23.50

«Hackbraten»

Meat loaf with morel cream sauce, vegetables and homemade mashed potatoes 28.50

«Kalbsleberli mit Rösti»

Typical Swiss hash browns with veal liver on a home-made portwine sauce 29.50

«Rinds- Entrecôte» (180gr)

Cafe de Paris or pepper cream sauce, seasonal vegetables and rosemary potatoes 34.50

Fish

«Salmon fillet»

Leek cream, Pommery-Mustard sauce and sautéed potatoes with Fleur de Sel 28.50

Pasta

«Äpler»

Typical home-made Swiss pasta, with bacon, fried onions, potatoes and apple compote 22.50

«Hörnli & Gehackets»

Pasta plate with minced meat, garlic bread and apple compote 22.50

Rösti

«Oberjochrösti»

Roasted veal-sausage with Swiss hash browns and home-made onion sauce

23.50

«Firschrösti»

Swiss hash browns gratinated with Swiss cheese, bacon slices and a fried egg

21.50

«Bachalprösti»

Swiss hash browns and a fried egg

16.50

Gratinated with swiss raclette cheese

19.00

Hot cheese

«Raclette»

Hot melted Swiss cheese with potatoes, pickled gherkins and pearl onions

16.50

«Bachalpschnitte»

Bread with melted raclette cheese, wine, ham and egg

21.50

Snacks

«Clubsandwich»

Toast, sliced turkey breast, bacon, fried egg, salad and French fries

25.50

«French Fries»

9.50

Children`s Menü (until 12 years old)

«French Fries»	6.00
«Spaghetti Napoli or Bolognese»	10.50
«Chicken Nuggets with French fries»	10.50
«Wienerli (pork sausage) with French fries»	10.50
«Schnitzel (pork escalope) with French fries and vegetables»	12.50

Dessert

Ice-cream Vanilla Chocolate Coffee Walnut Strawberry	3.50
With whipped cream	+ 1.50
Milk shake Vanilla Chocolate Coffee Strawberry	7.50
«Coupe Danmark» Vanilla ice-cream with chocolate sauce and whipped cream	10.50
«Coupe First» Walnut, Coffee and Chocolate ice-cream with walnuts and whipped cream	10.50
«Ice Café» Vanilla ice-cream with cold coffee and whipped cream	10.50
«Meringue Glace» Vanilla and Strawberry ice-cream with Meringue and whipped cream	10.50
«Homemade Applestrudel» Natural	8.00
with cream	9.50
with Vanilla sauce	9.50
with Vanilla sauce and Ice-cream	12.50
«Kaiserschmarrn» with strawberry, cream, and vanilla sauce	13.50

Cold Drinks

«Mineral im Offenausschank»

Coca Cola. Sprite. sparkling water 0.3l | 0.5l | 1.0l

4.30 | 5.40 | 9.80

Tap water 0.3l | 0.5l | 1.0l

3.00 | 4.00 | 7.00

«Mineral Fläschli»

Coca Cola. Coca Cola Zero. Fanta. Sprite 0.45l PET

Valser classic. Valser silence. Rivella rot. Rivella blau. Apfelschorle. Fusetea Ice Tea 0.5l PET

5.50

Focus Water 0.5l PET | Swiss Vitamin Water

5.50

«Thomas Henry» 0.2l

Tonic Water. Bitter Lemon. Ginger Beer

4.80

«Red Bull» 0.25l

5.00

«Orange juice» 0.2l

5.00

Draft Beer

«Rugenbräu spez» Hergöttli

0.2l | 5.2%

3.60

«Rugenbräu spez» Stange

0.3l | 5.2%

4.50

«Rugenbräu spez» Chübel

0.5l | 5.2%

5.80

Bottles

«Rugenbräu spezial hell»	0.33l 5.2%	4.80
«Rugenbräu Lager hell»	0.5l 4.8%	5.80
«Zwickel Bier»	0.33l 4.8%	5.00
«Rugenbräu alkoholfrei»	0.33l	4.80
«Möhl Suure Moscht»	0.5l 4.0%	6.00
«Möhl Suure Moscht alkoholfrei»	0.5l	6.00
«Leffe Blonde»	0.33l 6.6%	6.50
«Leffe Bruin»	0.33l 6.5%	6.50
«Weissbier HB München»	0.5l 5.1%	7.00

Hot Drinks

Coffee	4.30
Espresso	4.30
Double Espresso	5.80
Milky coffee	4.50
Cappuccino	4.80
Coffee mēlange	5.50
Latte Macchiato	5.50
Hot Ovomaltine Chocolate	4.50
Hot Ovomaltine Chocolate with whipped cream	5.50
Punch Apple Orange Wild berries	4.50
Tee	
Black Tea China Green Peppermint Chamomile Verbena rooibos rose hip Wild berries	4.50
Swiss Alpine herbs	4.90

With Alcohol

First- Coffee	8.50
Hot chocolate with Rum Amaretto Baileys and whipped cream	8.50
Coffee Amaretto Baileys with whipped cream	8.50
Irish Coffee	8.50
Schūmli Pflūmli	8.50
Glühwein red	6.50
Coffee Fertig Prune Stonefruit Plum Herb	7.00
Coffee Prune Stonefruit Plum Herb	7.00
Holdrio Jagertee Münze- Zwätschge Fröschli	7.00

Spirituosen

Unsere Aperio- Empfehlungen

«Moët & Chandon Ice Imperial Rosé» 0.1l | 12% 12.00

Aperitif & Bitter

«Martini Bianco» 4cl | 15% 8.00

«Campari» 4cl | 23% 8.00

«Cynar» 4cl | 16.5% 8.00

«Appenzeller» 4cl | 29% 8.00

«Jägermeister» 4cl | 35% 8.00

«Ramazotti» 4cl | 30% 8.00

«Ricard» 4cl | 45% 8.00

Liquer

«Amaretto» 4cl | 28% 8.00

«Baileys» 4cl | 17% 8.00

«Genepi Morand» 4cl | 32% 8.00

«Grand Marnier» 4cl | 40% 8.00

Vodka

«Belvedere» 4cl | 40% 12.00

Vodka White, green, red 4cl | 40% 8.00

Gin

«Hendrick's» 4cl | 41.5% 12.00

«Crystal Gin» 4cl | 40% 12.00

Rum

«Barcadi»	4cl 40%	8.00
«Havana Club Anejo Reserva»	4cl 40%	8.00
«Black Tears»	4cl 35%	8.00

Whisky

«Gold Label»	4cl 40%	8.00
«Ballantine`s»	4cl 40%	8.00
«Glenmorangie»	4cl 40%	12.00
«Lagavulin 16 Jahre»	4cl 43%	12.00
«Swiss Highland Whisky»	4cl 46%	12.00

Digestif

«Prune Plum Herbs Pear Cherry Stonefruit»	4cl 40%	7.00
«Williamine Morand»	4cl 43%	8.00
«Apricot Morand»	4cl 43%	8.00
«Sierra Tequila»	4cl 38%	8.00
«Calvados Morin Père & Fils»	4cl 40%	8.00
«Vielle Prune Morin Père & Fils»	4cl 40%	8.00
«Hennessy VS Cognac»	4cl 40%	12.00

Grappa Bepi Tosolini

«Moscato»	4cl 40%	12.00
«I legni Rovere»	4cl 40%	12.00
«Most Acquavite Da Most d'Uva»	4cl 40%	13.00

Signature by First

First Kiss | Gin. Sour cherries. Lavender. Tonic 12.00

Longdrinks & Cocktails

Aperol Spritz 10.50

Hugo 10.50

Whisky Cola 12.00

Rum Cola 12.00

Gin Tonic 12.00

Jägermeister Bull 12.00

Cynar Orange 12.00

Campari Orange | Soda 12.00

Mojito | white Rum. cane sugar. Mineral. lime and mint 12.00

Cuba Libre | Rum. Cola. Cane sugar and lime 12.00

Moscow Mule | Vodka. Ginger Beer. Lime and cucumber 12.00

Wine

Top 50 White wine

«House wine»	1dl	6.20
«Yvorne Arlequin»	1dl 50cl	4.70 21.50
«Fendant»	1dl 50cl	4.70 21.50
«Chardonnay»	1dl 50cl	4.70 21.50
«Mixed Wine» sweet sour	1dl	6.50

Top 50 Rosé

«Dole Blanche AOC Valais»	1dl 50cl	4.70 21.50
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Top 50 Red wine

«House wine»	1dl	6.20
«Merlot Ticino»	1dl 50cl	4.70 21.50
«Pinot Noir»	1dl 50cl	4.70 21.50

Prosecco

«Goccia d'Oro» Trevisio»	1dl 75cl	7.00 45.00
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Champagne

- «Moët & Chandon» Imperial. brut premier»
- «Moët & Chandon» Ice Imperial»
- «Moët & Chandon» Ice Imperial Rosé»

1dl | 75cl | 150cl 12.00 | 85.00 | 160.00

«Moët & Chandon» Champagne brut Grand Vintage 2009	75cl	160.00
«Dom Perignon Millesime 2009»	75cl	245.00
«Krug Champagner Gran Cuvee Edition»	75cl	295.00

Bottles of White Wine

«Petite Arvine Océane» Charles Bonvin. Sion. CHE	50cl	34.00
«St. Saphorin» Lauvaux AOC	75cl	36.00
«Johannisberg Weidmannstrunk» AOCV Mathier. CHE	75cl	42.00
«Molignon» AOC Valais. CHE	75cl	42.00
«Plan Loggier Trois» Charles Bonvin. CHE	75cl	42.00
«Twanner Frauenkopf Chasselas» Bielersee AOC. CHE	75cl	45.00
«Quarteto Bio Swiss VDP» Uesslingen TG. CHE	75cl	45.00
«Heida Varone» AOC Valais. CHE	75cl	46.00

Bottles of Rosé

«Gran Rosé» Brivio Vino. Mendrisio. CHE	75cl	42.00
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Bottles of Red Wine

«Cornalin Antico» Charles Bonvin. Sion. CHE	50cl	34.00
«Barbera d'Asti Tirteo Superiore» Piemont. ITA	75cl	42.00
«Clos Du Château» Charles Bonvin. Sion. CHE	75cl	42.00
«Ripasso Soraighe Valpolicella Classico Superiore» Verona. ITA	75cl	45.00
«Merlot del Ticino» Selezione d'Ottobre	75cl	40.00
«Cornalin Antico» Charles Bonvin. Sion. CHE	75cl	58.00
«Humagne Rouge» Adrian Mathier. Salgesch. CHE	75cl	62.00
«Quattromani» Tamborini. CHE	75cl	85.00
«Cuvée 1858» Charles Bonvin. Sion. CHE	75cl	98.00

Magnum Bottles

«Clos Du Château» Charles Bonvin. Sion. CHE	150cl	78.00
«Ripasso Soraighe Valpolicella Classico Superiore » Verona. ITA	150cl	85.00
«Pinot Noir Lucifer» Adrian Mathier. Salgesch. CHE	150cl	92.00
«Coma Vella 2012» Priorat. Mas D'en Gil	150cl	134.00
«Vins de Chevalier»	150cl	145.00

ALLERGIES

We have listed ingredients that can trigger allergies or intolerances in a separate menu card, which we will be happy to provide you on request. If you have additional questions, our boss or his representative will provide you with more detailed information.

COMPLAINTS & CRITICISM

Say it now or never. Our primary goal is to provide you with good quality in all aspects of our company, to be able to win you over as a 'regular' special guest. If, despite our commitment, something should go wrong, or if we displease you, we always have an open ear-according to the principle 'the fist should be on the table and not in the bag or in the net' immediately and on site. If you tell us a complaint or criticism 'here and now', we have the option of settling it 'immediately and conclusively'. We do everything we can to make sure that you visit us again with a smile. Our time, energy, & passion is a destined for you here live and on site.

WATER

As before, we offer you our own mountain spring water. (the source rises 150 meters next door). We are happy to serve you this water & of course free of charge! However, we charge you for the service (service, glasses, cleaning, stocking, etc.) per 0.5L = CHF 4.00

DOGS

Four-legged friends are very welcome. However, please note that dogs must always be kept on a leash in our restaurant and on the terrace, not on the guests' seats.

PRICE AND TIPS

All our prices are in Swiss Francs and include the statutory value added tax of 7.7%, the service is included. However, our employees are definitely looking forward to a nice tip, which is intended for the entire team.