

FOOD MENU

STARTERS

Beef Tartar 19
Brioche, egg yolk, red onion, Belper Knolle
(Swiss cheese)


 **Burrata & Nectarine** 18.5
Tomato, walnuts, pesto

BaseCamp Salad 16.5
Cherry tomatoes, radish, carrot, salted granola,
Grindelwald mountain cheese, bacon
• Home-made dressings:
Ranch / Honey-Rosemary / Pomegranate

APÉRO TIME

Pinsa Buffalina 21
Burrata, cherry tomatoes, prosciutto, rucola

 **Pinsa Rustica** 18.5
Pear, walnuts, Grindelwalder goat cheese

BaseCamp Platter ( option available)
Pomegranate hummus, local cheese, dried
meats, olives, pickles, pinsa bread
• for 2 pax 28
• for 4 pax 42

 Vegetarian  Vegan


For allergies/intolerances please ask our staff.

SIGNATURES


Smash Burger ( option available) 21
Cheddar, onion, tomato, lettuce, BaseCamp sauce

Chicken Piri-Piri 19.5
Chicken thighs, spring onion, Piri-Piri sauce


Katsu Sando 26
Crispy pork collar sandwich, coleslaw, Tonkatsu
sauce

 **Vegan Taco** 21
Plant-based mince, pico de gallo, chipotle vegan
mayo, avocado cream, roasted corn

SIDES


 **French Fries** 7
Add ons:
• Truffle +4
• Belper Knolle (Swiss cheese) +4


 **Small Salad** 6
Mixed greens, home-made dressing

 **Vegetable Tempura** 7
Seasonal vegetables, tempura batter, vegan
miso mayo

DESSERTS

 **Spiced Pear** 11
Gingerwald, saffron vanilla ice cream

 **Chocolate Delice** 12.5
Chocolate tart, sour cream ice cream

 **Yogurt & Cassis** 12.5
Black currant sorbet, yogurt mousse,
caramelised white chocolate

 **Ice Cream Selection (per scoop)** 3.5
Vanilla / chocolate / strawberry / coffee

FOOD MENU

VORSPEISEN

Rinds Tartar 19
Brioche, Eigelb, rote Zwiebel, Belper Knolle

 Burrata & Nektarine 18.5
Tomate, Walnüsse, Pesto



BaseCamp Salat 16.5
Kirschtomaten, Radieschen, Karotten, salziges
Granola, Grindelwalder Bergkäse, Speck
• Hausgemachte Dressings :
Ranch / Honig-Rosemarin / Granatapfel

APÉRO ZEIT

Pinsa Buffalina 21
Burrata, Kirschtomaten, Rohschinken, Rucola


 Pinsa Rustica 18.5
Birne, Walnüsse, Grindelwalder Ziegenkäse

BaseCamp Plättli ( Option möglich)
Granatapfel Hummus, Grindelwalder Käse,
Trockenfleisch, Oliven, Pickles, Pinsa Brot
○ für 2 Personen 28
○ für 4 Personen 42

 Vegetarisch  Vegan


Bei Allergien/Intoleranzen frage bitte unsere Mitarbeitenden.

HAUPTGANG


Smash Burger ( Option möglich) 21
Cheddar, Zwiebel, Tomate, Salat, BaseCamp Sauce


Chicken Piri-Piri 19.5
Pouletschenkel, Frühlingzwiebel, Piri-Piri Sauce


Katsu Sando 26
Knuspriges Schweinehals-Sandwich, Coleslaw
Salat, Tonkatsu Sauce

 Vegan Taco 21
Pflanzliches Hackfleisch, Pico de Gallo, vegane
Chipotle Mayo, Avocado Creme, gerösteter Mais

BEILAGEN

 Pommes 7
Zusätze:
• Trüffel +4
• Belper Knolle +4


 Kleiner Salat 6
Gemischter Salat, hausgemachtes Dressing

 Tempura Gemüse 7
Saisonales Gemüse im Tempurateig, vegan Miso
Mayo

DESSERTS

 Gewürzbirne 11
Gingerwald, Safran-Vanille Glace

 Schoggi Delice 12.5
Schokoladen Tarte, Sauerrahm Glace

 Joghurt & Cassis 12.5
Cassis Sorbet, Joghurt Mousse, karamalisierte
weisse Schokolade

 Glace Auswahl (pro Kugel) 3.5
Vanille / Schoggi / Erdbeer / Kaffee

DRINKS MENU

SOFT DRINKS

	3 dl / 5 dl / 10 dl		
Water still / sparkling	2	3	6
Eiger Eistee	4.5	6.5	10
Apple Schorle	4.5	6.5	10
Bitter Lemon	4.5	6.5	10
Lemon	4.5	6.5	10
Orange	4.5	6.5	10
Cola / Cola Zero	4.5	6.5	10

SOFT DRINKS BOTTLES

Ginger Ale Organics	5
Ginger Beer Organics	5
Tonic Water Organics	5
Le Tribute Tonic Water	5
Red Bull / Red Bull Zero	5
Rivella red / blue	5
El Tony Mate	6

JUICES

	2 dl
Orange	4.5
Cranberry	4.5
Pineapple	4.5

COFFEE & TEA

Coffee / Espresso	4.5
Milk Coffee	4.5
Cappucino	5
Latte Machiatto	5
Hot Ovomaltine	5
Hot Chocolate	5
Different Tea Options	4.5

DRAFT BEER

	2 dl / 3 dl / 5 dl / 15 dl			
Light	4.5	5	6.5	18.5
Amber	4.5	5	6.5	18.5
Seasonal Beer	4.5	5	6.5	18.5

BEER BOTTLES

Rugenbräu alcohol free	6.5
Suure Moscht (Apple Cider 4%)	7
Nordwand naturtrüb 3970 (4.9%)	7
Mango Beer (5%)	7
Rugenbräu Weizen (5.2%)	7.5

SPRIZZ

Prosecco brut/rosé	6.5
White Wine Sprizz sweet/sour	8
Aperol Sprizz	12
Hugo Sprizz	12
Campari Sprizz	12
Passoa Sprizz	12
Limoncello Sprizz	12
BaseCamp Sprizz	12

CLASSICS

Mojito (classic/orange)	15
Mules (Moscow/London/Mexican)	15
Sours (choose your spirit)	15
Caipirinha	15
Negroni	15
Old Fashioned	15
Long Drinks	15

MOCKTAILS

Virgin Mojito (classic/orange)	10
Hugo Zero	8.5
Ginger Ale Fizz	8.5

DRINKS MENU

SOFT DRINKS

	3 dl / 5 dl / 10 dl		
Wasser mit / ohne	2	3	6
Eiger Eistee	4.5	6.5	10
Apfel Schorle	4.5	6.5	10
Bitter Lemon	4.5	6.5	10
Zitrone	4.5	6.5	10
Orange	4.5	6.5	10
Cola / Cola Zero	4.5	6.5	10

SOFT DRINKS FLASCHEN

Ginger Ale Organics	5
Ginger Beer Organics	5
Tonic Water Organics	5
Le Tribute Tonic Water	5
Red Bull / Red Bull Zero	5
Rivella rot / blau	5
El Tony Mate	6

SÄFTE

	2 dl
Orangen	4.5
Cranberry	4.5
Ananas	4.5

KAFFEE & TEE

Kaffee / Espresso	4.5
Milchkaffee	4.5
Cappucino	5
Latte Machiatto	5
Heisse Ovomaltine	5
Heisse Schokolade	5
Verschiedene Teesorten	4.5

BIER VOM FASS

	2 dl / 3 dl / 5 dl / 15 dl			
Hell	4.5	5	6.5	18.5
Amber	4.5	5	6.5	18.5
Saison Bier	4.5	5	6.5	18.5

BIER

Rugenbräu alkoholfrei	6.5
Suure Moscht (4%)	7
Nordwand naturtrüb 3970 (4.9%)	7
Mango Bier (5%)	7
Rugenbräu Weizen (5.2%)	7.5

SPRIZZ

Prosecco brut/rosé	6.5
Weisswein Sprizz süss/sauer	8
Aperol Sprizz	12
Hugo Sprizz	12
Campari Sprizz	12
Passoa Sprizz	12
Limoncello Sprizz	12
BaseCamp Sprizz	12

KLASSIKER

Mojito (classic/orange)	15
Mules (Moscow/London/Mexican)	15
Sours (wähle deine Spirituose)	15
Caipirinha	15
Negroni	15
Old Fashioned	15
Long Drinks	15

MOCKTAILS

Virgin Mojito (classic/orange)	10
Hugo Zero	8.5
Ginger Ale Fizz	8.5