


FOOD MENU

STARTERS


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


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


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 22.5
Flat bread with burrata, cherry tomatoes,
prosciutto, rucola


 **Pinsa Rustica** 19.5
Flat bread with 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) 23
Beef burger, cheddar, onion, tomato, lettuce,
BaseCamp sauce


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


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

 **Vegan Tacos** 23
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, choice of home-made dressing:
Ranch / Honey-Rosemary / Pomegranate

 **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 / seasonal