

Press release

Bergwelt Grindelwald reinterprets the fondue hut

Swiss tradition and Japanese-inspired creations in a sophisticated ambience - the Bergwelt Grindelwald Alpine Resort offers culinary fans plenty of new and unexpected experiences to discover. And all with a view of the north face of the Eiger.

The Bergwelt Grindelwald Alpine Resort, which opened in 2021, is breaking new culinary ground. Guests at the four-star superior resort in the Bernese Oberland can now indulge themselves in the futuristic "Tubbo". The "Tubbo" is a modular structure for the outdoor area that protects guests from all weather conditions and offers a panoramic view of the stunning landscape. The Tubbo is equipped with several LED lights that illuminate the interior in changing colors and creates a very special atmosphere, especially in the dark.

Tradition in a modern guise

Under the name "Almer's", named after the first climber of the Eiger, the "Tubbo" will welcome guests in front of the "Pinte" restaurant starting in January. The "Pinte" is one of the oldest - and incidentally one of the most beautiful - restaurants in Grindelwald and is also part of the "Bergwelt". It serves the traditional Swiss dish, the cheese fondue. But even here, the creativity of renowned Bergwelt chef Urs Gschwend is not so easily restrained, and so in addition to the obligatory moitié-moitié, you can also order a tomato fondue, an Alpine herb and prosecco fondue or a truffle fondue. The starter is a local Grindelwald platter, which comes with a variety of charcuterie; or you can opt for another Swiss classic: a fresh lamb's lettuce salad.

In addition to the classic fondue side dishes, guests who like to experiment can also opt for an inside-out cordon-bleu. The breaded veal escalope is draped with ham and then dipped in hot cheese.

Japanese specialty in the middle of the Swiss mountains

If you want to dine in the "Tubbo" until mid-December, you can look forward to a version of the Japanese scalded fondue "Shabu Shabu" interpreted by Bergwelt head chef Urs Gschwend. The term "Shabu Shabu" is onomatopoeic and corresponds to the sound made when the meat is pulled through the hot broth. This dish is presented under the name Yuko Maki - a reference to the Japanese mountaineer of the same name. In 1921, this pioneer and three locals were the first to climb the Eiger via the famous Mittellegi ridge.

A variation of dumplings is served as a starter. The actual shabu shabu is accompanied by salmon, shrimps and beef - of course there is also a vegetarian alternative - all of the highest quality. The various sauces created by Urs Gschwend are outstanding. The menu is accompanied by Japanese sakes and whiskeys. Mochi, wasabi ice cream and grilled pineapple strips are served as a sweet finish. Like Urs Gschwend's entire cuisine, the creations are innovative, yet clearly unpretentious and focused on the product.

"Yuko Maki" on the terrace of the Bergwelt Resort can be booked until mid-December. Then the "Tubbo" will become "Almer's". Further information about the offer: <https://bergwelt-grindelwald.com/restaurant-bar/>