

SALADS

LEAF SALAD **8.50**
 Mixed leaf salad with crisp herb bread cubes Small portion 7.00

MIXED SALAD **9.50**
 Mixed leaf and vegetable salad with roasted seeds Small portion 8.00

MEDITERRANEAN SALAD **10.50**
 with garden rocket, trevisano, melon, olives,
 tomato and cucumber Small portion 9.00

Choice of salad sauces:
 French, Italian and Parkhotel salad sauces or oil and vinegar with herbs

STARTERS

SCOTTISH SALMON **14.00**
 Tartar of home-made marinated salmon **Main dish 24.00**
 with shallots, dill, apple capers and toast

MELON WITH GRAUBUNDEN AIR-DRIED HAM **14.00**
 marinated in white port wine **Main dish 24.00**

FARFALLE WITH CHANTERELLES **14.00**
 Mediterranean vegetables and pecorino cheese

TOMATO WITH SCHANGNAU BUFFALO MOZZARELLA **14.00**
 marinated in home-made pesto and Balsamico di Modena **Main dish 24.00**

All prices in CHF incl. VAT

SOUPS

BEEF CONSOMMÉ

with herb celestine

9.50

with sherry and diced vegetables

10.50

GAZPACHO

9.50

Cold Spanish vegetable soup

with garlic-rosemary-bread chips

TOMATO SOUP

9.50

Tomato soup with pesto crisp

VEGETARIAN DISHES

SPANISH TORTILLA

24.00

Egg omelette with potatoes and tomatoes

with peppers and chilli shot

FARFALLE WITH CHANTERELLES

28.00

Mediterranean vegetables and pecorino cheese

Small portion 24.00

BASMATI-RICE-CIGAR

26.00

with coconut, served on Asiatic vegetables

and foam of thai curry

Small portion 22.00

SALAD PLATE

18.00

Mixed leaf and vegetable salad with fruit, egg and puff-pastry stick

Choice of salad sauces

FISH DISHES

GRABENMÜHLE TROUT FILLET **36.00**
poached with summer herbs and tomato coulis
Vegetable ravioli in spinach-noodle-dough Small portion 31.00

VIETNAMESE PRAWNS **36.00**
roasted on Asiatic vegetables and foam of thai curry
Basmati-rice-cigars

SCOTTISH SALMON **35.00**
steamed on linguine al nero di sepia with garden rocket and spiced bacon foam of Sigriswil Small portion 30.00

STURGEON FILLET OF FRUTIGEN **49.00**
roasted on polenta with ratatouille and peppers foam

All fish dishes are also available as a fitness plate. These are served with a lavish assortment of salad with fruits and the salad sauce of your choice in place of garnishes and vegetables.

All our fish is of Swiss origin unless otherwise stated.

All prices in CHF incl. VAT

MEAT DISHES

BREAST OF FRENCH CHICKEN filled with olives, polenta Ticinese style Ratatouille and peppers foam	29.00
ICELANDIC HORSE FILLET STEAK 180 GRAMMES marinated with garlic, rosemary and chilli Mashed potatoes with tomatoes and summer vegetables	38.00
PORK STEAK 200 GRAMMES gratinated with cheese and mustard sauce Vegetable ravioli in spinach-noodle-dough	39.00
SLICED VEAL with chanterelles on cream sauce Roesti potatoes	38.00 Small portion 33.00
ENTRECÔTE OF IRISH BEEF 220 GRAMMES Cognac cream sauce Potato tart and assorted beans	49.00

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CLASSIC DISHES

BERNESE ROESTI	24.50
Roesti with bacon and onions Swiss pork sausage, ham and a fried egg	
CHICKEN WINGS IN A BASKET	28.00
seven spicy chicken wings on French fries with curry-, cocktail and barbecue sauce	
PORK ESCALOPE IN CREAM SAUCE	30.00
with or without mushrooms	Small portion 25.50
Noodles and vegetable garnish	
CRISP NUGGETS OF POLLAN FILLET	36.00
baked in beer and pistachio batter	Small portion 30.00
with tatare and chilli sauce Boiled potatoes	
WIENER SCHNITZEL	38.00
Bread-crumbed escalope of veal	Small portion 32.50
French fries and vegetable garnish	
PARKHOTEL CORDON BLEU	40.00
Breaded escalope of veal with ham and Gruyere cheese filling Potato tart and vegetable garnish	

Chicken wings and crisp nuggets of pollan fillet are also available as a fitness plate. These are served with a lavish assortment of salad with fruit and the salad sauce of your choice in place of garnishes and vegetables.

All our meat and fish are of Swiss origin unless otherwise stated.

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SPECIALITIES

PREPARE YOUR OWN MEAT KEBABS

Prepare your meat on a heated soapstone. Just as you like it!

GOURMET KEBAB	40.00
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Australian Lamb
Beef
Chicken

SEEPARK KEBAB	41.00
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Beef
Veal
Pork

POULTRY KEBAB	38.00
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Chicken
French Turkey
South African Ostrich

GARNISHING

Salad plate
Rice, French fries or Potato croquettes (of your choice)
Different home-made sauces

All our meat is of Swiss origin unless otherwise stated.
Lamb could be made with antibiotic or antimicrobial agents.

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SPECIALITIES

BA BOU CHI

Fondue Bacchus – Fondue Bourguignonne – Fondue Chinoise

From 2 person, à discrétion

p. p. 50.00

A festive meal to seduce the senses – luxurious lavish and wonderfully varied! We serve three different meat and fish fondues, richly garnished and with tasty home-made sauces.

MEAT

Beef

Veal

Chicken

Australian lamb

South African Ostrich

FISH

Dutch Claresse catfish

Norwegian salmon cubes

Vietnamese Shrimps

GARNISHING

Salad plate

Rice, French fries or Potato croquettes (of your choice)

Different home-made sauces

All our meat and fish are of Swiss origin unless otherwise stated.
Lamb could be made with antibiotic or antimicrobial agents.

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SPECIALITIES

CHILI

Our chilis are made with potatoes, sweet peppers, onions, celery, red beans and maize.

BEEF CHILI **29.50**
with swiss beef rib-eye fillet cubes

LAMB CHILI **29.50**
with lamb saddle cubes of new Zealand

VEGETARIAN CHILI **24.50**
with chick-peas

GARNISHING

Nachips (crispy maize chips)

Create the Chili with your own taste. We serve different spice and home made sauces.

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Lamb could be made with antibiotic or antimicrobial agents.

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DESSERT "SAISONAL"

SUMMER BERRIES	9.80
marinated in Cointreau and brätzeli biscuit with cream	11.00
COUPE "SUMMER TIME"	10.30
One scoop each of vanilla and strawberry ice cream small portion 8.20 with marinated summer berries, cream and brätzeli biscuit	
GRANDMOTHER'S CHERRY GUGELHUPF	12.50
Elderflowers granité and caraïbe chocolate sauce	
THREE CATALANE CREAMS	11.00
vanilla, currants, coconut - green tea	
WOODRUFF SUMMR BERRIES "GAZPACHO"	12.50
with white peach sherbet	

DESSERT "CLASSICS"

FRUIT SALAD	9.00
Home-made with brätzeli biscuit with cream	10.50
FRUIT PLATE "PARK"	9.50
diced fruits in season	
CARAMEL FLAN	8.50
with cream, fruits and brätzeli biscuit	
BRÖNNTI GREMÄ	9.00
Crème brulée with cream and brätzeli biscuit	small portion 8.00
DARK CHOCOLATE MOUSSE	12.50
with marinated mirabelles and elderflowers granité	
DESSERT VARIATION	15.00
Assortment of delights in unison on one plate	

All prices in CHF incl. 7.6% VAT