

SALADS

LEAF SALAD **8.80**
Mixed leaf salads with crisp herb bread cubes Small portion 7.20

MIXED SALAD **9.80**
Mixed leaf and vegetable salads with roasted seeds Small portion 8.20

LAMB'S LETTUCE SALAD **10.50**
with egg and sprouts Small portion 9.00
with egg, bacon and bread cubes **12.50**
Small portion 10.50

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

STARTERS

SCOTTISH SALMON **14.00**
home-made marinated on herb pancake
with horseradish-sour cream and winter salad

BEEF TARTAR PARKHOTEL **16.00**
with cognac, spiced as desired, mild spicy or pikant
with leaf salad and toast

SMOKED GRABENMÜHLE TROUT FILLET **19.00**
with apple horseradish mousse and big capers, lemon and toast

RISOTTO WITH BURGUNDIAN TRUFFLE **21.00**
with red-leaved chicory and peas sprouts

TAGLIATELLE AL NERO DI SEPIA
WITH FRESHWATER CRAYFISH **19.00**
on lobster foam sauce

All prices in CHF incl. VAT

SOUPS

BEEF CONSOMME

with herb celestine

9.50

with sherry and diced vegetables

10.50

GEWÜRZTRAUMINER CREAM SOUP

with small pike dumplings and rosemary honey foam

12.50

SAUERKRAUT CREAM SOUP

with wine cheese cigar

11.50

MEDITERANEAN MUSSEL SOUP

with garlic bread

10.50

VEGETARIAN DISHES

LASAGNE WITH BEETROOTS

and olives

28.00

RISOTTO WITH BURGUNDIAN TRUFFLE

with red-leaved chicory and peas sprouts

34.00

Small portion 29.00

PUMPKIN QUICHE WITH HAZELNUTS

with red-cabbage with apples and rosemary honey foam

25.00

FISH DISHES

FILLETS OF POLLAN OF LAKE THUN	36.00
roasted with sage and bacon on tomato coulis Tagliatelle with saffron and winter vegetables	Small portion 31.00
GRABENMÜHLE TROUT FILLET	36.00
home-smoked on blood orange sauce Black Venere rice and winter vegetables	Small portion 31.00
ARCTIC CHAR FILLET FROM LAKE NEUCHÂTEL	38.00
poached with white portwine sauce Pilaf rice and winter vegetables	Small portion 32.50
FILLETS OF PERCH FROM VALAIS OR LAKE THUN	44.00
roasted on brown butter with hazelnuts, cashew nuts and walnuts Boiled potatoes and winter vegetables	

All our fish is of Swiss origin unless otherwise stated.

All prices in CHF incl. VAT

MEAT DISHES

FRENCH BREAST OF DUCK	38.00
oven roasted with orange balsamico juice Beetroots risotto with winter vegetables	
BEEF RIB-EYE FILLET STEAK	39.00
On cream sauce perfumed with smoked whiskey (16 years old) Mousseline potatoes and winter vegetables	
PORK STEAK WITH NUTS	36.00
with Lenk blue veined cheese sauce Tagliatelle al Nero di Sepia and winter vegetables	
SCLIED VEAL	39.00
on boletus cream sauce with roesti	Small portion 33.50
SCOTTISH SADDLE OF VENISON	44.00
home-made smoked on mousseline potatoes perfumed with tonka beans Game juice and winter vegetables	

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CLASSIC DISHES

BERNESE ROESTI		25.00
Roesti with bacon and onions Swiss pork sausage, farmer's ham and a fried egg		
PORK ESCALOPE IN CREAM SAUCE		30.00
with or without mushrooms Tagliatelle and winter vegetables		
		Small portion 25.50
ESCALOPE VIENNESE STYLE		38.00
Breaded escalope of veal French fries		
		Small portion 32.50
PARKHOTEL CORDON BLEU		40.00
Breaded escalope of veal with farmer's ham and Gruyere cheese filling Fried rosemary potatoes and winter vegetables		
SIRLOIN STEAK WITH CAFÉ DE PARIS	250 GRAMMES	44.00
gratinated with Café de Paris and French fries		
BEEF TARTAR PARKHOTEL		39.00
with cognac, spiced as desired, mild spicy or pikant with leaf salad and toast		

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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	41.00
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Chicken
Turkey
Ostrich

GARNISHING

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

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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

Ostrich

FISH

Dutch Claresse catfish

Norwegian Salmon

Vietnamese Shrimps

GARNISHING

Salad plate

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

Different home-made sauces

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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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GOURMET MENU

MEDAILLON OF WILD SOCKEYE SALMON FROM ALASKA

on herb pancake

served with autumn salad and horseradish sour cream

La Trémaille AOC

SAUERKRAUT CREAM SOUP

with wine cheese cigar

VARIATION OF BEETROOTS

Risotto, flan et chips of beetroots

Rosa Mati 2007

SCOTTISH SADDLE OF VENISON

on mousseline potatoes perfumed with tonka beans

Game juice and autumn vegetables

Ebo Val di Cornia 2008

ICED CHESTNUT GUGELHUPF

served with plums compote

Coffee / tea

for two persons or more

p. p. **105.00**

incl. 4 decilitre wine, mineral water and one coffee or tea

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