



A WARM WELCOME TO THE PARKHOTEL

Look forward to a culinary journey around Lake Thun - freshly prepared, locally sourced and made with great care.

Whether you choose one of our classics, a refined speciality or a delightful surprise:
we want you to simply relax and enjoy your time with us.

We are delighted to have you here - sit back, relax and enjoy.

Bon appétit from ...

Patrick Schmidt, Head Chef,

**our service and hospitality team, and the entire
Parkhotel team.**

Half portions:

Available on request. A discount of CHF 5.00 applies.

Allergies:

*Ingredients in our dishes that may cause allergies or intolerances
(e.g. lactose or gluten)
are indicated on the menu. Alternatively, please ask a member of our service team.*

Dietary options:

We mark vegetarian dishes with the symbol 
Vegan dishes are marked with the symbol. 

Bread, meat and fish declaration:

The origin of our bread, meat and fish products is displayed on the notice at the restaurant buffet. Alternatively, please ask a member of our team.

AUTUMN TASTING MENU



PORCINI & MOREL TERRINE

with marinated pumpkin and shallot ragout
and lamb's lettuce with honey-balsamic dressing



CREAM OF PUMPKIN SOUP

with pumpkin seeds and pumpkin seed oil



CHESTNUT RISOTTO Surf & Turf

with smoked wild boar ham, pan-fried king prawns,
glazed Brussels sprouts and pomegranate seeds,
cress and sprout salad



PORK FILLET MEDALLIONS

with creamy wild mushroom and cognac sauce,
buttered spaetzli,
red cabbage with caramelised chestnuts



CREAM PARFAIT

with red-wine pear and cinnamon mousse
garnished with cranberries

3-course menu CHF 78

5-course menu CHF 95

SALADS & STARTERS

Lamb's lettuce «Nature» 	12
Lamb's lettuce 'Forester style' <i>Gluten, lactose</i> with warm wild mushroom ragout and bacon strips and toasted herb croutons	16
Mixed vegetable salad <i>Lactose, mustard</i> Choice of salad dressings: Honey-balsamic dressing  Parkhotel dressing  <i>Celery, mustard</i> Balsamic vinegar di Modena and Sicilian olive oil 	15
Pumpkin mousse <i>Gluten, lactose</i> on cranberry jelly with smoked wild boar ham, caramelised walnut crunch and herb salad	16
Duet of porcini & morel terrine <i>Gluten, lactose</i> with pumpkin ragout and lamb's lettuce with balsamic-honey dressing	21
Chestnut Risotto <i>Lactose</i> with wild boar ham and glazed Brussels sprouts pomegranate seeds and cress and sprout salad with herb oil	19

SOUPS

Game consommé <i>Gluten, soy, mustard, lactose</i> with diced vegetables, fregola sarda and flat-leaf parsley	13
Musquée de Provence pumpkin soup, house style <i>Lactose</i> with pomegranate seeds, chorizo crisp and chives	15
Parkhotel cream of fish soup <i>Fish, lactose, celery, crustaceans</i> with king prawn ragout and julienne vegetables	21

FISH MAIN COURSES

- | | |
|--|------------------|
| <p>Crispy whitefish bites <i>Gluten, eggs, lactose</i></p> <p>From swiss lakes
 marinated and crisply fried, chef's style
 parsley potatoes and homemade remoulade sauce</p> | <p>36</p> |
| <p>'Parkhotel' fisherman's platter <i>Gluten, lactose</i></p> <p>whitefish fillets from Swiss lakes
 with creamy lavender fish sauce, parsley potatoes,
 and glazed root vegetable ragout</p> | <p>39</p> |
| <p>Pan-fried pike-perch fillet <i>Gluten, lactose</i></p> <p>creamy tarragon fish sauce and pilaf rice,
 braised fennel with orange</p> | <p>46</p> |
| <p>Pan-fried sea bass <i>Gluten, lactose</i></p> <p>on a wild mushroom, lentil, savoy cabbage and vegetable stew,
 wasabi and horseradish foam</p> | <p>49</p> |



WHEN I SEE THE LAKE, I NEED THE SEA NO MORE.

Did you know that Lake Thun reaches a depth of 217 metres at its deepest point off Beaten Bay and measures 3.5 km at its widest point?

After the last Ice Age, a lake known as Lake Wendel formed where two lakes lie today. Sediment deposited by the various mountain streams - particularly the Lombach and the Lüttschine - created a plain roughly in the middle of the lake. Known as the 'Bödeli', it is now home to the municipalities of Interlaken, Matten and Unterseen. This alluvial plain divided the lake into Lake Thun and Lake Brienz.

At normal water level, the lake's surface lies 557.8 metres above sea level. Its main tributary, the Aare, is fed in the south-east by Lake Brienz, which lies 6 metres higher, and has a catchment area of 2,500 km².

It is not only an important drinking-water reservoir for more than 100,000 people, but also a major energy store whose importance continues to grow as the energy transition progresses.

In 2016, archaeologists discovered parts of pile dwellings in Lake Thun for the first time. Remains of a Bronze Age village had already been found in autumn 2015. These discoveries shed new light on the region's settlement history.

MEAT FROM THE VILLAGE BUTCHER

Brand Butchery in Sigriswil has been well known and highly regarded around Lake Thun and beyond for decades. The quality of its specialities is consistently excellent, and whenever possible we source our meat from Brand Butchery.

With the exception of game from Austria, all meat in the dishes currently listed comes exclusively from Switzerland. We aim to prioritise regionality and seasonality not only for meat and fish, but also for vegetables.

MEAT MAIN COURSES

- | | |
|--|-----------|
| Braised beef <i>Lactose</i>
with Barolo herb jus,
on pumpkin, ginger and potato purée with glazed root vegetables | 46 |
| Pork fillet medallion <i>Eggs, gluten, lactose</i>
with creamy wild mushroom and cognac sauce,
buttered spaetzli and red cabbage with caramelised chestnuts | 42 |
| Sliced roe deer entrecôte <i>Gluten, lactose, eggs</i>
creamy game sauce and buttered spaetzli,
red cabbage with caramelised chestnuts, Mirza-apple filled with cranberries | 48 |
| Venison osso buco <i>Gluten, lactose, eggs</i>
with chocolate and coffee sauce
buttered spaetzli and glazed Brussels sprouts with red onions
Mirza apple filled with cranberries | 44 |

VEGETARIAN MAIN COURSES

- | | |
|--|-----------|
| Homemade falafel, oriental style  <i>Soy, sesame</i>
Inspired by our Sous Chef Mohamed
with creamy tahini sauce and pilaf rice
aubergine caviar and confit cherry tomatoes
cress and sprout salad with herb oil | 32 |
| Vegetarian autumn platter  <i>Gluten, lactose, eggs</i>
buttered spaetzli and red cabbage with caramelised chestnuts,
glazed Brussels sprouts with shallots
wild mushrooms à la crème and Mirza apple filled with cranberries | 38 |
| Chestnut risotto  <i>Lactose</i>
with glazed Brussels sprouts, wild mushrooms and pomegranate seeds
cress and sprout salad with herb oil | 28 |
| Hearty wild mushroom, lentil, savoy cabbage
and vegetable stew | 29 |