TASTING MENU FALL

DUCK LIVER TERRINE MADE IN HOUSE
with pear-saffron chutney and toasted brioche strips

PUMPKIN CREAM SOUP
with pumpkin seeds and pumpkin oil

BOAR ENTRECÔTE
with portwine prune sauce potato gratin, red cabbage and caramelized chestnut

CHEESE PLATE
with fruitcake, walnuts and grapes

CHOCOLATE PUMPKIN CAKE
with quince purée sauce

3-course-menu CHF 69.00
5-course-menu CHF 89.00

All prices in CHF incl. VAT
SALADS

LETTUCE ✓
with roasted seeds and nuts
12.50

ASSORTED SALAD ✓
with herbed croutons
14.50

Choice of salad dressings:
French, Italian or Parkhotel style dressing or olive oil and vinegar

FIELD SALAD PARKHOTEL ✓
with egg, pickled Goji berries, seared mushrooms and pumpkin seeds
15.50

AVOCADO AND MANGO SALAD
with coriander and fried jumbo shrimp with sesame vinaigrette
16.00

STARTERS

GOATCHEESE WRAPPED IN FILO PASTRY ✓
with rosemary and honey, endive and orange salad apple-balsamic vinaigrette
16.00

IN-HOUSE MARINATED CHAR
with its tartar and trout caviar dill and mustard sauce, sour cream and herbs
18.50

DUCK LIVER TERRINE MADE IN HOUSE
with pear-saffron chutney and toasted brioche strips
19.50

BEEF TARTAR PARKHOTEL
from the Omoso-young beef, with cognac seasoned to your taste, mild, medium or spicy served with toast and butter as a main dish 36.00
23.50

SOUPS

PUMPKIN CREAM SOUP ✓
12.00

ROOT VEGETABLE SOUP «WAIDMANNSHEIL»
with vegetable juliennes, herbs and venison dumpling
12.50

FISH CREAM SOUP
with saffron and vegetables Parkhotel style as a main dish 22.50
14.50

All prices in CHF incl. VAT
FISH DISHES

PAN-FRIED TROUT FILLETS 32.00
with pumpkin pesto
sauerkraut with cream and cowberries
glazed potatoes and parsley

FISHERMAN PLATE “JOHANNES” 37.00
Pollan fillets from Lake Thun
with white wine sauce
boiled potatoes and spinach

DEEP-FRIED FISH 31.00
Pollan fillets chef’s style
marinated and deep-fried
with boiled potatoes and tartar sauce

PIKE-PERCH FILLET 39.00
with curry and coconut sauce
Sweet potato spaghetti and sugar peas
Jasmine rice

PAN-FRIED BERNENEZ CHAR FILLETS 42.50
creamy savoy cabbage with vegetable brunoises
perfumed with truffle oil
black rice
black walnuts and tomato sauce

POACHED SALMON SLICE 43.00
from a swiss fish farm
glass noodles
with okra Asian style and shrimp chips

All prices in CHF incl. VAT
MEAT AND VEGETARIAN DISHES

SIRLOIN BEEF STEAK 43.00
with Café de Paris butter small portion 37.00
French fries and vegetables

ESCALOPE VIENNESE STYLE 39.50
with lemon and mountain cranberries small portion 33.50
French fries

SIGRISWILER CORDON BLEU 37.50
Pork with French fries
And seasonal vegetables

PORK STEAK 28.00
with champignons in cream sauce small portion 21.00
Tagliatelle and seasonal vegetables

BOAR ENTRECÔTE 39.00
with portwine prune sauce small portion 31.00
potato gratin, red cabbage and caramelized chestnut

VENISON WITH PEPPER SAUCE HUNTER'S STYLE 36.00
with boletus noodles, butternut pumpkin ragout small portion 31.00
red cabbage, caramelized chestnut, brussels sprouts, apple with cowberries

ROE-DEER CUTLET SANKT HUBERTUS 34.50
with grapes, mushrooms and spätzli made in house, red cabbage, caramelized chestnut, brussels sprouts, apple and cowberries

SPÄTZLI-PAN WITH VEGETABLES AND MUSHROOMS 🍇 28.00
gratinated with cheese small portion 23.00

AUTUM SPECIALITIES 🍂 29.00
with spätzli made in house, red cabbage, small portion 24.00
caramelized chestnut, mushrooms and pumpkin ragout, brussels sprouts and dapple with cowberries

FALAFEL A LA MOHAMED 🍇 27.00
on vegetable bulgur and zaziki sauce small portion 22.00
with eggplant chip

All prices in CHF incl. VAT
SPECIALITIES

PREPARE YOUR OWN MEAT KEBABS

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

GOURMET KEBAB 44.00
Lamb
Beef
Chicken

SEEPARK KEBAB 45.00
Beef
Veal
Pork

SIDES
Salad plate
Rice or French-fries (your choice)
Various dipping sauces

All prices in CHF incl. VAT
FISH/MEAT DECLARATION & ALLERGIES

Veal, Pork, Beef and Chicken and dried meat
from our local butcher Brand / SWITZERLAND

Beef tartar
JUMI / SWITZERLAND

GAME MEAT

BOAR, DE/AT**
VENISON, ES
ROE-DEER, AT

Salmon
FISHFARM: Grisons

Whitefish fillet
from our local fisherman “von Gunten”
LAKE OF THUN, SWITZERLAND

Jumbo Shrimps
VIETNAM

Pike-Perch fillets
DK

Trout and char
FISHFARM: RUBIGEN, SWITZERLAND

Smoked Salmon**
NO/PL

Allergies:
Our personnel will be happy to inform you about ingredients in our meals that may cause allergies or intolerances (for example lactose/gluten). Please do not hesitate to ask.

** Please ask your server for specific information about the origin.

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