



# Menu & Banquet offer

## 2019

Menu offer starting off 15 person  
Per occasion 1 unit menu or by appointment  
Seasonal menus or courses on request  
Exact number of persons 24 hours in advance

**Menu1**  
**„Fiescherlücke“**

Green salad with carrots and cucumber  
on french dressing



Beef ragout with pearl onions and croutons,  
With mashed potatoes and glazed carrots



Cream caramel

29.50

**Menü 2**  
**„Bäregg“**

Consommé with pasta



White fish fillet meunière with almonds and lemon,  
steamed rice and season vegetables



Mixed ice cream

26.50

**Menü 3**  
**„Blüemlisalp“**

Vegetable cream soup with bacon and croutons



Pork steak au gratin with tomato and mountain cheese from Grindelwald  
fried potatoes and summer vegetables



Fruit salad

36.50

**Menü 4**  
**„Berner Teller“**

Mixed salad



Loin ribs, boiled meat and tongue sausage  
on mustard and horse radish,  
served with boiled potatoes and sauerkraut



Duet off sherbet

31.50

**Menü 5**  
**„Silberhornmenü“**

Tomato soup with gin



Roasted salmon tranche with sauce Bernaise,  
boiled potatoes and leaf spinach



Panna Cotta with raspberry coulis

36.50

**Menü 6**  
**„Bussalp“**

Chicken consommé with sesame celestine



Braised beef „Bordelaise“  
with Rösti croquettes and green beans with bacon



Fresh fruit salad with Kirsch and lime sherbet

32.50

**Menü 7**  
**„Männlichen“**

Field salad with orange fillets and balsamic dressing



Roasted chicken breast with mushroom sauce,  
herb risotto and glazed carrots



Duet off dark and white chocolate mousse

39.50

**Menü 8**  
**„Eigernordwand“**

French onion soup with cheese toast



„Cordon bleu off Grindelwald veal“  
filled with tried meat and mountain cheese,  
with French fries and butter peas



Italian Tiramisu

42.50

**Menü 9**  
**„Grosse Scheidegg“**

Consommé with mushroom ravioli



Grilled pork fillet medaillon „Madagaskar“  
with pepper cream sauce, pommes duchesse and duet off carrots



Bavarian cream with bourbon vanilla  
and fresh fruits of the season

43.50

**Menü 10**  
**„Grindelwalder Gletscher“**

In Port wine perfumed melon fan with Parma ham



Celery essence with saffron royal



Veal steak au gratin with mushrooms and sauce hollandaise  
herb tagliatelle and vegetable bouquet



Toblerone mousse in a wafer shell

53.50

**Menü 11**  
**„Bachalpsee“**

Carrot cream soup with chive cream



Roasted salmon trout fillet with trout caviar sauce,  
green tagliatelle and fresh market vegetables



Tartelette filled with fresh fruits

41.50

**Menü 12**  
**„Fiescherhorn“**

Beef fillet Carpaccio  
with balsamic and olive oil



Pork steak au gratin with tomato and mozzarella,  
herb risotto and broccoli with almonds



White mocca mousse with berry ragout

42.50

**Menü 13**  
**„Wetterhorn“**

Mixed salad with herb croutons and roasted kernel



Cauliflower cream soup with curry cream



Lamb Entrecote roasted with rough mustard and herbs  
on red wine sauce, Potato gratin and green beans



Chocolate mousse on advokaat sauce

58.50

**Menü 14**  
**„Aletschhorn“**

Crisp leaf salad with roasted scampi and tomato vinaigrette



Mexican corn cream soup



Beef fillet steak with sauce bearnaise  
on sweet pepper-courgette vegetables with pommes duchesse



Refreshing sherbet platter with fruits of the season

62.50

**Menü 15**  
**„Vegetarisches Menü“**

Field salad with mixed kernels,  
orange fillets and balsamic vinaigrette



Vegetable soup with chives



Courgette-piccata on tomato sauce  
with spaghetti and broccoli with almonds



Melon-mint-salad with lime sherbet

45.50

**Menü 16**  
**„Jungfrau“**

Parma ham with melon sheets and roasted pepper



Beef consommé with sherry and vegetable pearls



Mixed salad with roasted bred croutons  
and raspberry vinaigrette



Beef-, veal- and pork fillet with three different sauces,  
Rösti croquettes, noodles and fresh market vegetables



Vanilla ice cream with strawberry salad and whipped cream

72.50

**Menü 17**  
**„Schreckhorn“**

Smoked mountain trout with horse radish cream



Wild mushroom cream soup with herb cream



Medium roasted roast beef on sauce béarnaise,  
Potato gratin and vegetable bouquet



Homemade berry parfait

49.50





**Menü 18**  
**„Mittellegi-Grat“**

Grisons barley soup



Veal schnitzel au gratin with green asparagus and sauce hollandaise,  
with butter potatoes and braised cherry tomatoes



Mango mousse with sherbet and exotic fruits

46.50

All menus can be extended arbitrarily with the components on the following pages or modified. For seasonal menus or extensions, please contact us.

## **Fondues**

Fondue Bourguignonne, (180gr. Beef or Turkey) with different sauces and garnishes, French fries	43.-
Fondue Chinoise, (Beef, Veal, Turkey) 180 gr., with different sauces and garnishes, French fries and rice	43.-
À discrétion additional	7. -
Cheese fondue with boiled potatoes	24.-

## **Suitable with Fondue**

Mixed Salad	7.-
Dried meat platter	13.-
Potato-leek cream soup with bacon cubes	8.50
Fruit salad with sherbet	8.50
Burned cream in a glas	8.00

## **Aperitif offers**

### **cold:**

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|---|--------|
| 1. Salted nuts and snacks   | gratis |
| 2. Canapés with cheese, smoked salmon<br>dried meat and salami 4 pieces per person  | 10.-   |
| 3. Vegetable sticks with 3 different dipping sauces per person  | 6.-    |
| 4. Dried meat platter with smoked meat, bacon and sausage<br>from Grindelwald, Grisons dried meat and planing cheese,<br>mixed pickles and bread (platter per 4 person) | 19.-   |

### **warm:**

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|---|------|
| 4. Mini ham croissant, mini pizza und cheese cake<br>1 piece of each per person                             | 4.20 |
| 5. Fried spring rolls, king prawns, chicken skewer with<br>chili-garlic-sauce and cocktail sauce per person | 5.60 |

When combinations of several elements (1-6)  
Adjusted according to quantity and the price.