


ENTRÉE & SOUPE

DECLINATION AROUND ASPARAGUS CITRUS CREAM		19
SALAD AROUND THE GOAT (LADIES / GENTLEMEN)		18/26
TOAST WITH GOAT CHEESE AND HONEY GOAT BALLS WITH SMOKED PAPRICA		
BURRATINA FARMER BREAD TOMATOES COCKTAIL SALAD		14
GRAVED SALMON (NO) MARINATED WITH COMBOVA		23
KAMPOT PEPPER LEMON BASIL SORBET SMALL SALAD		
BEEF CARPACCIO (CH) WILD GARLIC PESTO		27
MIX OF PEANUTS WASABI		
GRILLED KING PRAWNS (VIE) CUCUMBER KIWI TARTARE CRISPY RICE LEAF		25
GASPACHO OF SEASON BALSAMICO PEARLS		11




NOS PLATS

SIRLOIN STEAK (CH) SAUCE OF GREEN PEPPER FRESH FRENCH FRIES WITH TOMATO SPICES	39
CORDON BLEU OF CHICKEN (FR) REVISITED BY THE CHEF GRISONS DRY SALTED BEEF (CH)	39
GRUYÈRE CREAM PEAS CARROTS FRESH FRENCH FRIES WITH TOMATO SPICES	
PAN ROASTED LAMB (CH) PURÉE OF RED LENTILS CHILI & MINT BUTTER	45
TRIO GRILL FROM SEA KING PRAWNS (VIE) OCTOPUS (ES) SALMON (CH) (FOR 2 PERSONS)	44 PP
COMBAVA MAYONNAISE FRESH FRENCH FRIES OR FRESH PASTA SMALL VEGETABLES	
TUNA SEMI-COOKED (IO) MARINATED WITH CORIANDER & HONEY	39
FRESH NOODLES COURGETTES PESTO VEGETABLES	
ROYAL BURGER 100% BEEF (CH)	34
ALP CHEESE TOMATES COMPOTE OF EGGPLANT	
THE GREEN RISOTTO PEAS COCKTAIL CHIPS DE LÉGUMES	 29

DESSERTS

PANNA COTTA TONKA BEAN GREEN LEMON ROASTED COCO	12
HOME MADE SELECTION OF SORBETS OLIVE OIL HOME MADE CRACKER	14
SWISS MOUSSE AU CHOCOLAT CHANTILLY VANILLA HOME MADE FRESH FRUITS	12
PLANCHE OF DIFFERENT CHEESES FROM THE ALP REGION (MEIRINGEN)	20
EXOTIC CHEESECAKE COULIS KIWI	 14
ROASTED FRUITS HONEY & ROMARIN MOUSSE MASCARPONE	14

A LA SUISSE

INTERLAKEN SLICED VEAL (CH)	 49
ERYNGII. RÖSTI CREAMY VEAL JUICE MUSHROOMS	
BERNER RÖSTI	26
OEUF AU PLAT LARDON DE VEAU (CH) ONIONS RACLETTE	
WALLISER RÖSTI	 24
TOMATOES OGNIONS RACLETTE	
FONDUE FROMAGE BÖDELI	 39 PP
BREAD POTATOES GRENAILLES PICKLES CHERRY TOMATOES (FOR 2 PERSONS)	

MENU INSPIRED BY HER

GASPACHO DE SAISON
BALSAMICO PEARLS



TUNA SEMI-COOKED (IO) MARINATED WITH CORIANDER & HONEY
FRESH NOODLES | COURGETTES PESTO | VEGETABLES

ROASTED FRUITS | HONEY & ROMARIN | MOUSSE MASCARPONE

65

MENU SIGNATURE

GRILLED KING PRAWNS (VIE)
CUCUMBER KIWI TARTARE | CRISPY RICE LEAF

INTERLAKEN SLICED VEAL (CH)
ERYNGII. RÖSTI, CREAMY VEAL JUICE, MUSHROOMS

EXOTIC CHEESECAKE | COULIS KIWI

85


WHEN THE GLACIERS RETREATED AND THE "BÖDELI" EMERGED, THE MONASTERY OF INTERLAKEN WAS FOUNDED IN 1130. THE NUNS AND MONKS PRACTICED FISH. FARMING ON LAKE BRIENZ AND HAD THE RIGHT TO ENJOY THE ALPS IN THE AREA. THEY FISHED THE FISH (WHITEFISH), PREPARED THE "INTERLAKEN" GESCHNETZELTES ON PUBLIC HOLIDAYS AND RIPENED THEIR CHEESE IN VAULTS OF THE ABBEY.

ENJOY A PIECE OF HOME AND CULTURE FROM INTERLAKEN WITH THE
INTERLAKEN SLICED VEAL (CH)

SIGNATURE MENU

KIDS

(up to 12 years old)

FRESH NOODLES TOMATOES OR MUSHROOM SAUCE		10
FRIED CHICKEN FRESH FRENCH FRIES MAYONNAISE & KETCHUP		12
MINI-BURGER OF BEEF FRESH FRENCH FRIES		14

ALL OUR DISHES ARE PREPARED AND COOKED ENTIRELY ON SITE FROM RAW INGREDIENTS OR TRADITIONALLY PREPARED PRODUCTS IN THE KITCHEN. WE USE AS MUCH AS POSSIBLE LOCAL AND SEASONAL INGREDIENTS IN ORDER TO ENSURE HIGH QUALITY FOOD AND RESPONSIBLE DISHES. PRICES IN CHF | SURCHARGE FOR DISH TO SHARE: 12 CHF / PERSON

WE GLADLY INFORM YOU ON REQUEST ABOUT INGREDIENTS IN OUR FOOD, WHICH CAN CAUSE ALLERGIES AND INTOLERANCES,

OPEN FROM 12 TILL 14 AND 18 TILL 22 O'CLOCK - ALL PRICES IN CHF AND 8.1% VAT INCLUDED - CH: SWITZERLAND FR: FRANCE VIE: VIETNAM NO: NORWAY SP: SPAIN OI: INDIAN OCEAN

ALL OUR DISHES ARE PREPARED AND COOKED ENTIRELY ON SITE FROM RAW INGREDIENTS OR TRADITIONALLY PREPARED PRODUCTS IN THE KITCHEN. WE USE AS MUCH AS POSSIBLE LOCAL AND SEASONAL INGREDIENTS IN ORDER TO ENSURE HIGH QUALITY FOOD AND RESPONSIBLE DISHES

