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CATERING – excellence

WELCOME TO
CONGRESS CENTRE KURSAAL INTERLAKEN

The magnificent nostalgic halls from the 19th Century are ideal for festive banquets, gala dinners, anniversary celebrations and any other kind of culinary event.

The special ambience coupled with exquisite cuisine and first-class service is exactly what the demanding organiser requires.

Do you feel the challenge to offer your guests something really special? Our competent and motivated team knows how to realise your wishes to your full satisfaction. Let us introduce you to our fascinating world. Each and every event organiser will find what they need here with us to ensure an unforgettable event.

Our imaginativeness knows no bounds. For your next catering or banquet events an atmospheric ambience and culinary enticements will delight the senses of your guests. Trust us with your concept – we will make sure it is successfully implemented.

Delighting our visitors with our services is our central theme. Having said that, we are delighted that you have decided to work with us and look forward to enjoying your trust.

Have a good time!

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All prices incl. 8.0% VAT
Version of January 2012 / Prices, vintage and offers subject to change

COFFEE BREAKS

Choose from our coffee break offers or create your individual break:

☐ COFFEE BREAK BASIC	CHF	6.50
Coffee, selection of tea, fresh fruit juices, mineral water		
☐ WELCOME COFFEE	CHF	8.00
Coffee, selection of tea, fresh fruit juices, mineral water Butter, whole grain and soda-pickled croissant		
■ COFFEE BREAK STANDARD	CHF	12.00
Coffee, selection of tea, fresh fruit juices, mineral water various sweet pastries, fruit basket		
■ COFFEE BREAK EXCLUSIVE	CHF	25.00
Coffee, selection of tea, fresh fruit and vegetable juices, mineral water, soft drinks Various fresh cakes and gateaux, butter, whole grain and soda-pickled croissant, fruit basket and fruit salad		
■ COFFEE BREAK DELUXE	CHF	40.00
Coffee, selection of tea, fresh fruit and vegetable juices, mineral water, soft drinks and fresh ice-tea, milkshakes and hot chocolate, various fresh cakes and gateaux, butter, whole grain and soda-pickled croissant, fruit basket and fruit salad, whole-meal bread with Cantadou		

The prices given are per person and include our services for half an hour.
If you wish to extend your coffee break (drinks only), we charge CHF 3.00
per person and per 15-minute period started.

EXTEND YOUR COFFEE BREAK

<input type="checkbox"/> Fruit	per piece	CHF	1.50
<input type="checkbox"/> Butter, whole grain and soda-pickled croissants	per piece	CHF	1.70
<input type="checkbox"/> Milchschnitte (cream-filled sponge cake snack)	per piece	CHF	2.00
<input type="checkbox"/> Actifit	per piece	CHF	2.00
<input type="checkbox"/> sweet pastries	per piece	CHF	2.50
<input type="checkbox"/> Various chocolate bars and muesli bars	per piece	CHF	2.50
<input type="checkbox"/> Yoghurt	per piece	CHF	2.50
<input type="checkbox"/> Brownies	per piece	CHF	3.00
<input type="checkbox"/> Donuts	per piece	CHF	3.00
<input type="checkbox"/> Jelly babies	per piece	CHF	2.50
<input type="checkbox"/> Ice creams (Magnum, Cornetto)	per piece	CHF	3.00
<input type="checkbox"/> Ice creams from the trolley	per scoop	CHF	3.00
<input type="checkbox"/> Celebrations (little chocolates)	per piece	CHF	2.50
<input type="checkbox"/> Various small sandwiches	per piece	CHF	4.00
<input type="checkbox"/> Fruit on a skewer	per piece	CHF	4.00
<input type="checkbox"/> Fresh ice-tea	per piece	CHF	5.00
<input type="checkbox"/> Vegetable juices	per piece	CHF	5.00
<input type="checkbox"/> Fruit salad in a glass	per piece	CHF	5.00
<input type="checkbox"/> home made birchermuesli	per piece	CHF	5.00
<input type="checkbox"/> Cakes and gateaux	per piece	CHF	5.00
<input type="checkbox"/> Cakes and gateaux with cream	per piece	CHF	6.00

BREAKFAST

□ BREAKFAST BUFFET CONTINENTAL CHF 18.00

Butter croissant
Bread roll and home made breads
Various jam and honey
Butter and margarine

Boiled eggs
Muesli and Flakes with milk
Fresh fruits
Various yoghurt

Beverages:
Fresh orange juice and grape fruit juice
Mineral water still and sparkling
Coffee, espresso and various teas
Ovomaltine and chocolate, served hot and cold

□ BREAKFAST BUFFET AMERICAN CHF 28.00

Butter and whole grain croissant
Bread roll, home made breads and toast bread
Various jam and honey
Butter and margarine
Nutella

Scrambled eggs
Boiled eggs
Chipolata
Roasted bacon
Muesli and Flakes with milk
Birchermuesli
Cold meat plate (liver cheese, ham, salami)
Cheese plate with nuts and dried fruits

Fresh fruit salad
Fruit cake
Muffins

Beverages:
Fresh orange juice and grape fruit juice
Mineral water still and sparkling
Coffee, espresso and various teas
Ovomaltine and chocolate, served hot and cold

BRUNCH

Brunch (breakfast and lunch from English) is called a meal between breakfast and lunch. A brunch usually begins in the morning and goes over the lunch. We offer the brunch in the form of a buffet. You can choose from a variety of hot and cold food. Of course we can also integrate live cooking at the buffet.

□ KURSAAL BRUNCH CHF 75.00

Butter, whole grain and soda-pickled croissant
Bread roll, home made breads and toast bread, butter twist
Various jam, honey and nutella
Butter and margarine
Muesli and Flakes with milk
Birchermuesli
Various yoghurt

Roll mops und Bismarck herring with black bread
Sour cucumber and vinegar vegetables
Cold meat plate from the region
Cheese plate with nuts and dried fruits
Fish plate with smoked salmon and smoked trout

Scrambled eggs
Boiled eggs
Chipolata
Roasted bacon
Fresh roesti

Salad buffet with various salads and home made dressing
Clear beef soup
Meat-loaf with red wine sauce
Swiss chicken breast sautéed with white wine sauce
Seasonal vegetables
Potato gratin
Potato puree

Fresh fruits
Cake and pies with whipped cream
White and dark chocolate mousse
Sweet pastries



Beverages:

Fresh orange juice and grape fruit juice

Mineral water still and sparkling

Coffee, espresso and various teas

Ovomaltine and chocolate, served hot and cold

Prosecco

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SEMINARY CATERING

The purpose of a seminar is to spread knowledge or to work on it. The expression comes from Latin and means something along the lines of "to sow". This kind of knowledge sharing was introduced during the Idealism of the 18th and 19th Centuries and, today, plays a critical role at universities, colleges and also in company in-house further training. As a result, our range of food and drink is based on a light and healthy kitchen. The participants should be in a position to take in information during the event. The food is provided in the form of various buffets. Select your favourite:

■ SEMINARY STANDARD CHF 35.00

Choose from the following offer:

3 Starters

1 Main course

2 Desserts

■ SEMINARY EXCLUSIVE CHF 45.00

Choose from the following offer:

4 Starters

1 Soup

2 Main courses

3 Desserts

■ SEMINARY DELUXE CHF 55.00

Choose from the following offer:

5 Starters

2 Soups

3 Main courses

4 Desserts

KURSAAL SPECIAL

□ SEMINARY PICNIC CHF 65.00

We can put together a picnic basket and you can enjoy your lunch in our park in the fresh air with a breathtaking view of the Jungfrau massif.

CHOOSE FROM OUR OFFER YOUR FAVOURITES:

STARTERS

- Melon and cucumber salad
- Asian pasta salad
- Chicken salad with red lentils and vinaigrette
- Frisée salad with oranges and Parma ham
- Summery leaf salad with tomato vinaigrette
- Fennel salad with grapefruit
- Couscous salad with limes

SOUPS

- Gazpacho
- Cold melon soup
- Carrot and orange soup
- Curry soup with Thai-curry

MAIN COURSES

- Nasi Goreng with chicken
- Sweet and sour chicken with vegetables, pineapple and rice
- Tortellini alla panna with beef filling and cream sauce
- Paella
- Pan-fried spaetzli with vegetables
- Penne all'arrabiata
- Risotto with mushrooms
- Pariserli with curry-chicken salad, bread roll with turkey ham
Graham rolls with cheese, seed roll with chive butter
(each 1 per person)

DESSERT

- Fresh fruit salad
- Various fruit yoghurts
- Various fruit slices
- Mini muffins
- Mini doughnuts
- Various doughnuts
- Cookies
- Liège waffles
- Ice cream portions

SANDWICHES

<input type="checkbox"/> French roll sandwich	CHF	5.00
<input type="checkbox"/> Paillassesandwich	CHF	6.00
<input type="checkbox"/> French bread sandwich	CHF	6.50
<input type="checkbox"/> Soda-pickled bread sandwich	CHF	7.00
<input type="checkbox"/> Butter twist sandwich	CHF	7.00

Choose your filling (every filling is for every sandwich possible):

- Ham
- Salami
- Liver cheese
- Cheese panade
- Cheese slices
- Tuna
- Tomato and mozzarella

APERITIF

An aperitif provides an appetising and refreshing alternative before your dinner, buffet or individually designed event. Select something from our range or allow us to create an offer to suit your individual wishes.

■ STANDARD CHF 18.00

White wine, fresh fruit juices and mineral water still and sparkling potato chips and apero mix

■ EXKLUSIV CHF 25.00

Prosecco, fresh fruit juices and mineral water still and sparkling puff pastry bags and nut-mix

■ DELUXE CHF 38.00

Champagne, fresh fruit juices and mineral water still and sparkling Home made students nuts mix, curry chips, popcorn and grissini

KURSAAL SPECIAL

□ DRAFT BEER CHF 12.00

Extend your aperitif with freshly draft beer

The prices given are per person and include our services for half an hour. If you wish to extend your aperitif (drinks only), we charge CHF 3.00 per person and per 15-minutes period started.

EXTEND YOUR APERITIF

SMALL DELICACIES (per person)

<input type="checkbox"/> Pommes chips (nature, paprika)	CHF	2.50
<input type="checkbox"/> Salt biscuits	CHF	2.50
<input type="checkbox"/> Popcorn	CHF	2.50
<input type="checkbox"/> Salted peanuts	CHF	3.00
<input type="checkbox"/> Home made students nuts mix	CHF	3.00
<input type="checkbox"/> Celebrations chocolates	CHF	4.00
<input type="checkbox"/> Grissini with raw ham	CHF	4.00
<input type="checkbox"/> Vegetable sticks with two different sauce	CHF	4.00
<input type="checkbox"/> Tortilla chips with dip sauce	CHF	5.00
<input type="checkbox"/> Variation of olives	CHF	5.00
<input type="checkbox"/> Parmesan and aceto balsamico	CHF	6.00

CHIPPED CHEESE (per person)

- | | | |
|---|-----|-------|
| <input type="checkbox"/> Chipped cheese with butter twist | CHF | 10.00 |
|---|-----|-------|

DRIED MEAT (per person)

- | | | |
|--|-----|-------|
| <input type="checkbox"/> Dried meat with farmers bread and mixed pickles | CHF | 17.00 |
|--|-----|-------|

PASTRIES SNACKS (each 1 per person)

- | | | |
|--|-----|------|
| <input type="checkbox"/> Cheese tartlets, leek tartlets, ham croissants, mini pizzas | CHF | 8.00 |
|--|-----|------|

ASIA SNACKS (each 1 per person)

- | | | |
|---|-----|-------|
| <input type="checkbox"/> Deep-fried king prawn, spring roll filled with vegetables
Teriyaki chicken skewer, samosa | CHF | 15.00 |
|---|-----|-------|

OUR SPECIAL RECOMMENDATIONS FOR YOU

Choose from these classical offer your favourite:

CONTINENTAL APERITIF CHF 30.00

White wine, red wine, beer, fresh fruit juices,
mineral water still and sparkling, soft drinks
salt biscuits

AMERICAN APERITIF CHF 40.00

Rum, Vodka, Gin, Whiskey, Beer, white wine, red wine,
fresh tomato and orange juice, mineral water still and sparkling,
Schweppes tonic and bitter lemon
popcorn

COCKTAIL APERITIF CHF 50.00

Let you surprise from the world of cocktails and
enjoy to the aperitif with small and big cocktails, fresh fruit juices with and
without alcohol.

We serve you special snacks.

The prices given are per person and include our services for half an hour.
If you wish to extend your aperitif (drinks only), we charge CHF 3.00 per
person and per 15-minutes period started.

PASS AROUND AND FINGER FOOD

The convincingly simple combination system for every kind of event. Come and see for yourself what delightful, sophisticated specialities from all over the world our kitchen staff can serve up and make your own individual selection from it.

■ STANDARD CHF 14.00

Choose from the following 3 pages
3 pieces per person

■ EXCLUSIVE CHF 28.00

Choose from the following 3 pages
5 pieces per person

■ DELUXE CHF 53.00

Choose from the following 3 pages
7 pieces per person

EXTENT YOUR PASS AROUND AND FINGER FOOD

■ Standard each piece extra CHF 5.00

■ Exclusive each piece extra CHF 6.00

■ Deluxe each piece extra CHF 8.00

Select the drinks you want for the pass around and finger food yourself individually or combine them with our standard drinks.

PLEASE CHOOSE YOUR PASS AROUND AND FINGERFOOD FROM THE FOLLOWING OFFER:

YOUR COLD DELICACIES

- ■ ■ Briochain with herb cream
- ■ ■ Crostini with tapenade
- ■ ■ Guacamole with chipped Sbrinz cheese
- ■ ■ Couscous salad with Indian curry
 - ■ Melon salad with Parma ham
 - ■ Swiss buffalo mozzarella with pesto
 - ■ Feta salad with dried tomatoes and olive oil
 - Vitello tonnato with caper jelly
 - Truffle cheese with pumpernickel
 - Goose liver terrine with small brioches and port jelly

SOUPS FROM THE ESPRESSO CUP

- ■ ■ Iced cucumber soup with dill
- ■ ■ Gazpacho with olive crostini
 - ■ Essence of chicken with egg noodles and shitake mushrooms
 - ■ Consommé with truffle fagotini
 - Cappuccino of crustaceans and lemon

VEGETARIAN FOOD

- ■ ■ Vegetables Provençal with rosemary and olive oil
- ■ ■ Two kinds of ravioli with cream sauce
 - ■ Mini baked potatoes with cottage cheese
 - ■ Wok-fried vegetables with soya sauce
 - Ricotta gnocchi with spinach and pine nuts

MEAT

- ■ ■ Beef Tatar with potato crisps
- ■ ■ Spit-roast chicken with honey and ginger marinade
 - ■ Smoked breast of duck with fig and honey mustard
 - Fillet of beef tranche with crostini and blue cheese
 - Fillet of lamb with garden rocket

F I S H

- ■ ■ Smoked trout salad with apple and single cream
- ■ ■ Salmon Tatar with lemon
 - ■ Spit-roast shrimps with chilli oil
 - ■ Tuna fish with fennel and coriander vinaigrette
 - Medallion of monkfish with saffron sauce and black pasta

C A N A P E S

- ■ ■ Canapé with Tête-de-Moine cheese
- ■ ■ Canapé with raw ham
- ■ ■ Canapé with salami
- ■ ■ Canapé with fresh cheese
 - ■ Canapé with salmon
 - ■ Canapé with shrimps
 - ■ Canapé with smoked breast of duck and walnut pesto
 - ■ Canapé with air-dried Grisons meat and pepper butter
 - ■ Canapé with roast beef and remoulade sauce
 - Canapé with saddle of veal and tuna fish cream sauce
 - Canapé with fillet of beef Tatar and cucumber
 - Canapé with goose liver cream
 - Canapé with goat's fresh cheese and black nuts

P A R T Y S A N D W I C H E S

- ■ ■ Bread roll with turkey ham
- ■ ■ Graham rolls with cheese
- ■ ■ Soda-pickled roll with salami
- ■ ■ Seed roll with chive butter
- ■ ■ Pariserli with ham
- ■ ■ Silserli with salami
 - ■ Bread roll with curried chicken salad
 - ■ Soda-pickled bretzel with cheese
 - Farmer bread with cheese
 - Saffron buns with tuna

SWEETS

- ■ ■ Roast almond cream
- ■ ■ Berry compote with vanilla sauce
- ■ ■ Seasonal fruit salad
 - ■ Panna cotta with apricot chutney
 - ■ Baked banana with yoghurt and lime cream
 - Warm chocolate cake with coconut
 - Fruit sorbet with champagne

BAR CONCEPT

Set up your own bar according to your wishes or to our suggestions. The bars are presented and offered as self-service or as a flying buffet, and can be ordered for any kind of event.

■ STANDARD CHF 70.00

Choose from the following offer
3 Bar concepts

■ EXCLUSIVE CHF 140.00

Choose from the following offer
5 Bar concepts

■ DELUXE CHF 230.00

Choose from the following offer
7 Bar concepts

EXTENT YOUR BAR CONCEPT

■ Standard each bar extra CHF 25.00

■ Exclusive each bar extra CHF 30.00

■ Deluxe each bar extra CHF 35.00

The mentioned prices are per person. We are pleased to offer and calculate you other individual offers.



PLEASE CHOOSE YOUR BAR CONCEPT FROM THE FOLLOWING OFFER:

■ ■ ■ SALAD BAR

Here you can find modern and classical types of salad such as Caesar salad or salad Niçoise

■ ■ ■ BREAD AND SPREAD BAR

Experience the bakery on the spot with a huge selection of spreads to put on your bread.

■ ■ ■ SOUP BAR

Whether hot or cold, a huge selection of small soups.

■ ■ ■ BERNESE OBERLAND BAR

The Bernese Oberland with all its traditional specialities from hams to cheeses.

■ ■ ■ RAVIOLI AND PASTA BAR

Various pasta meals prepared on the spot.



■ ■ ■ MAIN COURSE BAR

You can compile with us your very own main course.
At this bar we also serve 2 types of vegetables and 1 side dish.

■ STANDARD

Loin cut of pork and chicken breast

■ EXCLUSIVE

Beef entrecôte, pork fillet and corn-fed chicken breast

■ DELUXE

Fillet of beef, rack of lamb and loin of veal

■ ■ ■ EIS UND SORBET BAR

And... saving the best until last. Various classical and modern kinds
of Ice cream and sorbets.

■ ■ ANTIPASTI BAR

Various vegetables marinated or in oil and olives, parmesan and further delicacies.

■ ■ HAM BAR

Enjoy some of Europe's specialities such as pata negra Iberico, Parma ham, mortadella or coppa and local classics.

■ ■ SUSHI BAR

The world of sushi – different nigiri, mahi and sashimi

■ ■ RISOTTO BAR

Risotto served in a hollowed-out parmesan wheel.

■ ■ FAR - EAST BAR

Saté, spring rolls, samosas, Dim Sum and deep-fried jumbo shrimps.

■ ■ CREPES BAR

Crêpes freshly prepared and flambéed.

■ ■ FRUIT BAR

Fresh local and exotic fruits

■ SLICE BAR

Delicious meat specialities sliced in front of the guest.

■ TATAR BAR

All the ingredients prepared on the spot in front of the guest according to his or her desires.

■ FRESH FISH BAR

Fresh fish in all its varieties, smoked, marinated or roasted.

■ SEAFOOD BAR

Mussels, lobster salad with avocado and lots more at this cooked-while-you-wait bar.

■ OYSTER BAR

Perfect with a glass of champagne, freshly opened oysters from Bretagne with lemon butter and pumpernickel bread

■ WOK BAR

Fresh vegetables and seafood from the wok – experience the world of Euro-Asian kitchen.



■ CHEESE BAR

Enjoy local and European cheese specialities. If you wish, we will have our affineurs at the bar to advise you.

■ CHOCOLATE BAR

Whether it's chocolate fondue, chocolate fountains or chocolate mousse, at this bar you can experience Swiss chocolate at its very best.

KURSAAL SPECIAL

□ MOLECULAR BAR

Eating in step with the time. We will organise specialists for you who will give you an insight into molecular cooking and we will gladly make you an offer.

MENU CONCEPT

The menu concept gives you the opportunity to put together your own personal menu with us from the following suggestions. We will be happy to advise you and, in addition, offer seasonal menus to suit the needs of your particular events.

■ STANDARD

Choose your 2 to 3 courses Menu from the following pages. The price will be calculated from the total prices from your choices.

■ EXCLUSIVE

Choose your 4 to 5 courses Menu from the following pages. The price will be calculated from the total prices from your choices.

■ DELUXE

Choose your 6 to 7 courses Menu from the following pages. The price will be calculated from the total prices from your choices.

C O L D S T A R T E R S

<input type="checkbox"/> Various seasonal leaf salads with sprouts and homemade dressing	CHF	9.00
<input type="checkbox"/> Field salad (seasonal available) with bacon Egg, croutons and home made dressing	CHF	14.50
<input type="checkbox"/> Caesar salad with chipped Sbrinz cheese, bacon croutons and French dressing	CHF	15.00
<input type="checkbox"/> Marinated tuna tartar with avocado and lemon pesto	CHF	16.50
<input type="checkbox"/> Marinated salmon with pineapple Carpaccio and sesame-chili oil	CHF	17.00
<input type="checkbox"/> Trilogy of salmon with honey and mustard sauce and salad	CHF	17.00
<input type="checkbox"/> Beef carpaccio with olive oil, balsamico and parmesan	CHF	19.50
<input type="checkbox"/> Smoked breast of duck with melon chutney and orange mousse	CHF	19.50
<input type="checkbox"/> Goose liver terrine with port jelly and brioche	CHF	30.00

H O T S T A R T E R S O R S N A C K S

<input type="checkbox"/> Cepe risotto with parmesan	CHF	18.00
<input type="checkbox"/> Ravioli with seasonal filling, tomato cubes fresh basil and olive oil	CHF	20.00
<input type="checkbox"/> Fried jumbo shrimps with lemon ravioli, fresh wine tomatoes and olive oil	CHF	21.00
<input type="checkbox"/> Marinated salmon cubes with saffron sauce and green asparagus	CHF	21.00
<input type="checkbox"/> Fillet of turbot with tomato-ginger stock and Asian vegetables	CHF	27.00
<input type="checkbox"/> Crayfish with crustacean sauce Ravioli and scallops	CHF	29.00

HOT AND COLD SOUPS

<input type="checkbox"/> Vegetable cream soup with cream and herbs	CHF	9.00
<input type="checkbox"/> Iced cucumber soup with tomato cubes and coriander	CHF	10.00
<input type="checkbox"/> Beef consommé with three color crepe strips	CHF	10.00
<input type="checkbox"/> Tomato cream soup with basil	CHF	10.00
<input type="checkbox"/> Potato soup with Macadamia nuts and Veltlins bresaola	CHF	10.00
<input type="checkbox"/> Curry cream soup with Thai-curry chicken Tandoori cubes	CHF	10.00
<input type="checkbox"/> Carrot and orange soup with pine nuts	CHF	10.00
<input type="checkbox"/> Tomato and chilli soup with sesame chips	CHF	11.00
<input type="checkbox"/> Essence of chicken with truffle ravioli and vegetable cubes	CHF	11.00
<input type="checkbox"/> Gazpacho with fresh basil	CHF	11.00
<input type="checkbox"/> Yellow pea soup with bacon and fresh marjoram	CHF	11.00
<input type="checkbox"/> Cauliflower soup with dried beef	CHF	12.00
<input type="checkbox"/> Cold melon soup with prosecco	CHF	12.00
<input type="checkbox"/> Leek cream soup with strips of smoked breast of duck	CHF	13.00
<input type="checkbox"/> Lobster cream soup with cognac	CHF	18.00

MAIN COURSES

PORK

<input type="checkbox"/> Pork ragout with bacon cubes silver skin onions and croutons	CHF	28.00
<input type="checkbox"/> Loin of pork	CHF	38.00
<input type="checkbox"/> Pork roast filled with dried plums	CHF	40.00
<input type="checkbox"/> Fillet of pork	CHF	42.00

POULTRY

<input type="checkbox"/> Breast of chicken	CHF	32.00
<input type="checkbox"/> Breast of corn-fed chicken	CHF	38.00
<input type="checkbox"/> Breast of duck	CHF	40.00

VEAL

<input type="checkbox"/> Kernel of veal	CHF	38.00
<input type="checkbox"/> Sliced veal Zurich style with mushrooms	CHF	42.00
<input type="checkbox"/> Loin cut of veal	CHF	50.00
<input type="checkbox"/> Fillet of veal	CHF	58.00

BEEF

<input type="checkbox"/> Suure Mocke (home made marinated)	CHF	35.00
<input type="checkbox"/> Larded braised beef with bacon cubes silver skin onions and croutons	CHF	40.00
<input type="checkbox"/> Roast beef	CHF	50.00
<input type="checkbox"/> Fillet of beef	CHF	58.00

BEO BEEF – MEAT FROM THE REGION

<input type="checkbox"/> Beef ragout 	CHF	38.00
<input type="checkbox"/> Roast beef 	CHF	52.00
<input type="checkbox"/> Fillet of beef (only reservation in advance) 	CHF	61.00

LAMB

<input type="checkbox"/> Gigot of lamb	CHF	38.00
<input type="checkbox"/> Loin cut of lamb	CHF	40.00
<input type="checkbox"/> Loin of lamb	CHF	50.00

Meat contry of origin

Beef:	Switzerland / Ireland / Argentina / Brazil	Veal:	Switzerland / Germany
Lamb:	New Zealand / Ireland / Switzerland	Pork:	Switzerland / Germany
Poultry:	Switzerland / France / Deutschland	Duck:	France

F I S H

<input type="checkbox"/> Fillet of salmon	CHF	30.00
<input type="checkbox"/> Fillet of char	CHF	30.00
<input type="checkbox"/> Fillet of pike-perch	CHF	30.00
<input type="checkbox"/> Fillet of salmon trout	CHF	32.00
<input type="checkbox"/> Fillet of sole rolled and filled	CHF	35.00
<input type="checkbox"/> Fillet of monkfish	CHF	38.00

All the fish come from sustainable fisheries.

V E G E T A R I A N M A I N C O U R S E S

<input type="checkbox"/> Quorn escalope with tomato coulis	CHF	21.00
<input type="checkbox"/> Vegetable curry with exotic fruits	CHF	23.00
<input type="checkbox"/> Puff pastry shells with mushroom cream sauce	CHF	24.00
<input type="checkbox"/> Cannelloni with spinach filling	CHF	24.00
<input type="checkbox"/> Vegetable strudel with tomato sauce	CHF	25.00
<input type="checkbox"/> Ravioli with seasonal filling, tomato cubes fresh basil and olive oil	CHF	26.00
<input type="checkbox"/> Cepe risotto with parmesan	CHF	28.00

S A U C E S

- Red wine sauce
- Mushroom cream sauce
- Morel sauce
- Béarnaise sauce
- Sweet and sour sauce
- White wine sauce
- Saffron sauce
- Lime sauce
- Truffle sauce
- Pepper sauce
- Mustard sauce
- Herb sauce

VEGETABLES

Every meal is served with a substantial selection of vegetables (on request also baby vegetables). Our vegetables are served according to the season and time of year to guarantee absolute freshness and also the best quality. In line with the season and time of year we put together a selection of vegetables to provide the best variety possible.

GARNISHINGS

- Potato with rosemary
- Potato gratin
- Mashed potatoes
- Various kinds of risotto
- Polenta slices
- Spaetzli
- Ricotta gnocchi
- Pappardelle
- Tagliatelle
- Wild rice
- Rice

LACTOSE FREE (LACTOSE INTOLERANCE)

<input type="checkbox"/> Various seasonal leaf salads with sprouts, vinegar and oil	CHF	9.00
<input type="checkbox"/> Vegetable bouillon with vegetables	CHF	10.00

<input type="checkbox"/> Fried tofu with vegetables in sesame	CHF	23.00
<input type="checkbox"/> Pumpkin ragout with pasta and pumpkin seed oil (seasonal available)	CHF	24.00

<input type="checkbox"/> Fresh fruit salad with mint	CHF	13.00
<input type="checkbox"/> Three kinds of sorbet	CHF	13.00

GLUTEN-FREE (GLUTEN INTOLERANCE)

<input type="checkbox"/> Various seasonal leaf salads with sprouts, vinegar and oil	CHF	9.00
<input type="checkbox"/> Tomato soup with fresh basil	CHF	10.00

<input type="checkbox"/> Ticino tomato polenta	CHF	23.00
<input type="checkbox"/> Garbanzos and vegetable curry	CHF	24.00

<input type="checkbox"/> Panna cotta with apricot chutney	CHF	12.00
<input type="checkbox"/> Fresh fruit salad with mint	CHF	13.00

C H E E S E

<input type="checkbox"/> Selection of cheeses, 3 types	CHF	12.00
<input type="checkbox"/> Truffle cheese with Valais bread	CHF	15.00
<input type="checkbox"/> Crème brûlée with Parmesan, honey and figs	CHF	15.00
<input type="checkbox"/> Selection of cheeses, 5 types	CHF	18.00

S O R B E T

<input type="checkbox"/> Lime sorbet with Vodka Swiss Xellent	CHF	9.00
<input type="checkbox"/> Apple sorbet with Calvados	CHF	9.00
<input type="checkbox"/> Raspberry sorbet with Raspberry liqueur	CHF	9.00

D E S S E R T

<input type="checkbox"/> Apple strudel with vanilla sauce and walnut ice cream	CHF	10.00
<input type="checkbox"/> Vacherin ice cream with vanilla and strawberry fruit bouquet with raspberry sauce	CHF	12.00
<input type="checkbox"/> Panna cotta with apricot chutney	CHF	12.00
<input type="checkbox"/> Lemon tart with meringue berries chutney sweet and sour	CHF	13.00
<input type="checkbox"/> Fresh fruit salad with whipped cream	CHF	13.00
<input type="checkbox"/> Warm chocolate cake with poached pears and nougat ice cream	CHF	13.00
<input type="checkbox"/> Tiramisu with fruit compote and caramel ice cream	CHF	13.00
<input type="checkbox"/> Variation of apple tart, cream an sorbet	CHF	14.00
<input type="checkbox"/> Pineapple chutney and mango sorbet with passion fruit mousse	CHF	14.00
<input type="checkbox"/> Lime mousse with apricot-almond biscuits and raspberry sorbet	CHF	15.00
<input type="checkbox"/> Panna cotta with coconut and litchi-kiwi salad passion fruit sorbet	CHF	15.00
<input type="checkbox"/> Variation of chocolate tart, mousse, ice cream	CHF	15.00

DESSERT AND CHEESE BUFFET

Choose from our various offer your favourite:

■ STANDARD

Different traditional desserts like burned custard or chocolate mousse as well as local cheese species

<input type="checkbox"/> Dessert buffet	CHF	20.00
<input type="checkbox"/> Cheese buffet	CHF	25.00
<input type="checkbox"/> Dessert and cheese buffet	CHF	28.00

■ EXCLUSIVE

Classical desserts combined with modern creations as well as local and foreign cheese varieties

<input type="checkbox"/> Dessert buffet	CHF	30.00
<input type="checkbox"/> Cheese buffet	CHF	35.00
<input type="checkbox"/> Dessert and cheese buffet	CHF	38.00

■ DELUXE

Desserts prepared while you wait and cheeses explained from a specialist

<input type="checkbox"/> Dessert buffet	CHF	40.00
<input type="checkbox"/> Cheese buffet	CHF	45.00
<input type="checkbox"/> Dessert and cheese buffet	CHF	48.00

KURSAAL SPECIAL

ICE SCULPTURE

Decorate your dessert buffet with an ice sculpture. We would be pleased to make you an offer to suit your needs.

ON THE WAY

- | | | |
|--|-----|-------|
| □ BREAKFAST BAG | CHF | 20.00 |
| <ul style="list-style-type: none"> 1 yoghurt 1 birchermuesli 1 butter 1 jam 1 french roll or bred roll 1 whole grain bread roll 1 darvida (whole grain biscuit) 1 boiled egg 1 piece cheese, wrapped 1 fruit 1 sweet pastry 2dl fruit juice 2dl chocolate drink or caffè latte 1 actifit | | |

Includes bag, cutlery, napkin, salt, pepper and freshen-up tissue.

- | | | |
|---|-----|-------|
| □ LUNCH BAG SMALL | CHF | 16.00 |
| <ul style="list-style-type: none"> 1 sandwich (salami or cheese) 1 fresh fruit 1 piece cake 5dl PET-Drink | | |

Includes bag, cutlery, napkin, salt, pepper and freshen-up tissue.

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|---|-----|-------|
| □ LUNCH BAG MIDDLE | CHF | 25.00 |
| <ul style="list-style-type: none"> 1 salad selection of the chef 1 portion dressing 1 whole grain bread roll 2 sandwiches (salami and cheese) 1 tomato 1 fruit 1 carrot (peeled) 1 piece cake 1 toblerone 5dl PET-Drink | | |

Includes bag, cutlery, napkin, salt, pepper and freshen-up tissue.

<input type="checkbox"/> LUNCH BAG LARGE	CHF	30.00
1 salad selection of the chef		
1 whole grain bread roll		
2 sandwiches (roast beef and cheese)		
10 vegetable sticks with 2 different sauces (cocktail sauce and curry sauce)		
6 cherry tomatoes		
2 fruits		
1 fruit salad		
1 piece cake		
1 toblerone		
2dl fruit juice		
5dl PET-Drink		

Includes bag, cutlery, napkin, salt, pepper and freshen-up tissue.

Choose a salad from the following selection for your lunch bag:

- Green leaf salad
- Chicken and curry salad
- Greek salad
- Rice salad
- Pasta salad

WINE LIST

WHITE WINES

SWITZERLAND

- | | | | | |
|---|------|------|-----|-------|
| □ Sélection Kursaal Interlaken
Lutry AOC
Association Vinicole de Cully, Waadt | 70cl | 2010 | CHF | 44.00 |
| □ Château de Perroy Blanc
Grand Cru AOC Cuvée Prestige
Château de Perroy, Waadt | 70cl | 2010 | CHF | 46.00 |
| □ Aigle Royal AOC
Eric Waldvogel & Fils, Waadt | 70cl | 2010 | CHF | 52.00 |
| □ Oro Bianco Ticinese
Tenimento dell'Ör, Tessin | 75cl | 2010 | CHF | 53.00 |
| □ La Contrada
Bianco di Merlot del Ticino DOC
Guido Brivio Vini SA, Tessin | 75cl | 2010 | CHF | 54.00 |
| □ Cuvée Mme Rosmarie Mathier Blanc AOC
Adrian Mathier Nouveau Salquenen AG, Wallis | 75cl | 2010 | CHF | 58.00 |
| □ Sauvignon Blanc de Dardagny AOC
Domaine des Hutins, Genf | 75cl | 2010 | CHF | 60.00 |
| □ Grottes des Moines
Dézaley Grand Cru AOC
Domaine Fonjallaz, Waadt | 70cl | 2010 | CHF | 62.00 |

FRANCE

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|---|------|------|-----|-------|
| □ Chardonnay du Pays d'Oc Massillan
Domaine Massillan, Montpellier | 75cl | 2009 | CHF | 52.00 |
| □ Sancerre AC Domaine de la Villaudière
Jean-Marie Reverdy, Loire | 75cl | 2010 | CHF | 56.00 |
| □ Chablis AC
Réserve de Vaudon
Joseph Drouhin, Burgund | 75cl | 2009 | CHF | 59.00 |

ITALY

- | | | | | |
|--|------|------|-----|-------|
| <input type="checkbox"/> Terlaner Classico DOC
Cantina di Terlano, Alto Adige | 75cl | 2010 | CHF | 45.00 |
| <input type="checkbox"/> Vermentino di Sardegna DOC
Vigne Surrau, Sardinien | 75cl | 2010 | CHF | 46.00 |
| <input type="checkbox"/> Soave classico DOC
Domini Veneti | 75cl | 2009 | CHF | 47.00 |
| <input type="checkbox"/> Pinot Grigio Collio DOC
Conti Formentini, Friaul | 75cl | 2010 | CHF | 48.00 |

SPAIN

- | | | | | |
|--|------|------|-----|-------|
| <input type="checkbox"/> Rioja blanco DO
Marqués de Cáceres, Rioja | 75cl | 2010 | CHF | 47.00 |
| <input type="checkbox"/> Lagar do Castelo
Rías Baixas Albariño DO
Bodegas Castro Boroña SL, Galizien | 75cl | 2010 | CHF | 48.00 |
| <input type="checkbox"/> Verdejo Viña Mocén DO
Bodegas Mocén, Rueda | 75cl | 2010 | CHF | 49.00 |

USA

- | | | | | |
|---|------|------|-----|-------|
| <input type="checkbox"/> Chardonnay of California
Bogle Vineyards, Kalifornien | 75cl | 2009 | CHF | 52.00 |
|---|------|------|-----|-------|

AUSTRIA

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|--|------|------|-----|-------|
| <input type="checkbox"/> Bergkristall
Grüner Veltliner Kremstal DAC
Weingut Müller, Krustetten/Krems | 75cl | 2010 | CHF | 52.00 |
|--|------|------|-----|-------|

CHAMPAGNES AND SPARKLING WINES

CHAMPAGNES

□ Champagne brut AC Laurent-Perrier, France	75cl	CHF 110.00
□ Champagne Ultra Brut Laurent Perrier, France	75cl	CHF 130.00
□ Champagne brut MillésiméAC Laurent-Perrier, France	75cl	CHF 140.00
□ Champagne Cuvée rosé brut AC Laurent-Perrier, France	75cl	CHF 160.00
□ Champagne Grand Siècle Laurent-Perrier, France	75cl	CHF 350.00

SPARKLING WINES

□ Prosecco 3° Millenio Vino spumante di Qualità d'Italia Vinicola San Martino, Marsango, Italien	75cl	CHF 54.00
□ Prosecco spumante di Valdobbiadene DOC De Faveri, Italien	75cl	CHF 56.00

ROSE WINES

SWITZERLAND

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|---|--|------|---------|-----|-------|
| □ | Oeil de Perdrix de Neuchâtel AOC
Château d'Auvernier
Thierry Grosjean, Neuenburg | 75cl | 2009/10 | CHF | 52.00 |
|---|--|------|---------|-----|-------|

RED WINES

SWITZERLAND

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|---|--|------|------|-----|-------|
| □ | Sélection Kursaal Interlaken
Assemblage de Cépages Nobles Vaudois AOC
Hammel Vins SA, Rolle, Waadt | 75cl | 2010 | CHF | 45.00 |
| □ | Prà Rosso
Merlot del Ticino DOC
Guido Brivio Vini SA, Tessin | 75cl | 2010 | CHF | 48.00 |
| □ | Château de Perroy Rouge
Grand Cru Cuvée Prestige AOC
Château de Perroy, Waadt | 75cl | 2009 | CHF | 48.00 |
| □ | Herrschaftswein
Maienfelder Pinot Noir
Emil Nüesch, Graubünden | 75cl | 2010 | CHF | 54.00 |
| □ | Humagne rouge du Valais AOC
Domaine du Maraudeur
Flanthey, Wallis | 75cl | 2010 | CHF | 56.00 |
| □ | Cuvée Mme Rosmarie Mathier Rouge AOC
Adrian Mathier Nouveau Salquenen AG, Wallis | 75cl | 2009 | CHF | 60.00 |
| □ | Collinare
Merlot Riserva del Ticino DOC
Colle degli Ulivi, Tessin | 75cl | 2009 | CHF | 63.00 |

FRANCE

□ La Clape AC Château Ricardelle, Languedoc-Roussillon	75cl	2009	CHF	46.00
□ Cabernet Sauvignon du Pays d'Oc Vignobles Vallat, Languedoc-Roussillon	75cl	2009	CHF	48.00
□ Château Rocher – Figeac MC St. Emillion AC, Bordeaux	75cl	2007	CHF	56.00
□ Crozes-Hermitage AC La Matinière Ferraton Père & Fils, Rhonetal	75cl	2009	CHF	58.00
□ Mercurey AC Domaine Voarick Michel Picard, Burgund	75cl	2006	CHF	64.00

ITALY

□ Piluna Primitivo del Salento IGT Castello Monaci, Apulien	75cl	2009	CHF	46.00
□ Nero d'Avola di Sicilia IGT Femar Vini, Monteporzio Catone	75cl	2009	CHF	48.00
□ Valpolicella classico Superiore Vigneti Torbe DOC Domini Veneti, Venezien	75cl	2009	CHF	52.00
□ Santagostino Rosso Baglio Soria Rosso di Sicilia IGT Casa Vinicola Firriato, Sizilien	75cl	2009	CHF	54.00
□ Lagone Rosso di Bolgheri IGT Aia Vecchia, Toscana	75cl	2008	CHF	56.00
□ Sincaru Cannonau di Sardegna DOC Vigne Surrau, Sardinien	75cl	2009	CHF	59.00
□ Piana Barbera d'Alba DOC Ceretto, Piemont	75cl	2010	CHF	64.00

SPAIN

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|--|------|------|-----|-------|
| <input type="checkbox"/> Edulis
Rioja Crianza DOCa
Bodegas Altanza SA, Rioja Alta | 75cl | 2006 | CHF | 52.00 |
| <input type="checkbox"/> Casa Castillo
Jumilla Monastrell DO
Julia Roch & Hijos, Jumilla | 75cl | 2008 | CHF | 54.00 |
| <input type="checkbox"/> Dehesa de Luna VDT
Bodega Dehesa de Luna, La Mancha | 75cl | 2008 | CHF | 58.00 |
| <input type="checkbox"/> Ribera del Duero
Vendimia Seleccionada DO
Bodegas Casajús, Ribera del Duero | 75cl | 2007 | CHF | 64.00 |
| <input type="checkbox"/> Coma d'en Romeu
Priorat DOQa
Celler Josep Ardèvol, Katalonien | 75cl | 2007 | CHF | 66.00 |

PORTUGAL

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|---|------|------|-----|-------|
| <input type="checkbox"/> Touriga Nacional Vinho Regional Terras do Sado
Agricola de Santo Isidro de Pegões | 75cl | 2009 | CHF | 54.00 |
|---|------|------|-----|-------|

CHILE

- | | | | | |
|---|------|------|-----|-------|
| <input type="checkbox"/> Limited Selection
Cabernet & Carménère of Colchagua Valley
Viña Montès | 75cl | 2009 | CHF | 57.00 |
|---|------|------|-----|-------|

SOUTH AFRICA

- | | | | | |
|---|------|------|-----|-------|
| <input type="checkbox"/> Merlot of Stellenbosch
Eikendal Vineyards, Stellenbosch | 75cl | 2007 | CHF | 59.00 |
|---|------|------|-----|-------|

ARGENTINA

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|--|------|---------|-----|-------|
| <input type="checkbox"/> Kaiken
Malbec Reserva of Mendoza
Bodegas Kaiken-Montès, Argentinien | 75cl | 2009/10 | CHF | 45.00 |
|--|------|---------|-----|-------|

A U S T R I A

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|--|------|------|-----|-------|
| □ Blauer Zweigelt Reserve
Göttweiger Berg
Weingut Müller, Krustetten/Krems | 75cl | 2008 | CHF | 56.00 |
|--|------|------|-----|-------|

SPECIAL SELECTIONS

W H I T E W I N E S

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|--|------|------|-----|--------|
| □ Vinattieri Bianco del Ticino DOC
Vinattieri Ticinesi, Tessin, Schweiz | 75cl | 2009 | CHF | 89.00 |
| □ Coma Alta DOCa
Mas d'en Gil, Spanien | 75cl | 2009 | CHF | 104.00 |

R E D W I N E S

- | | | | | |
|---|------|------|-----|--------|
| □ Nova
Ribera de Duero Gran Reserva DO
Bodega Alberto y Benito, Spanien | 75cl | 1999 | CHF | 99.00 |
| □ Château Laroze MC
Grand Cru classé AC
St. Emillion AC, Frankreich | 75cl | 2005 | CHF | 116.00 |
| □ Riflessi d'Epoca'
Merlot del Ticino DOC
Guido Brivio, Tessin, Schweiz | 75cl | 2009 | CHF | 135.00 |
| □ Arnione
Bolgheri Rosso Superiore DOC
Campo alla Sughera, Italien | 75cl | 2004 | CHF | 137.00 |
| □ Desiderio Cortona DOC
Avignonesi, Toscana, Italien | 75cl | 2007 | CHF | 142.00 |
| □ Vinattieri DOC
Vinattieri Ticinesi, Tessin, Schweiz | 75cl | 2008 | CHF | 195.00 |

SPIRITS

APERITIF AND BITTER

<input type="checkbox"/> Appenzeller	4cl	29 %	CHF	6.00
<input type="checkbox"/> Campari	4cl	23 %	CHF	6.00
<input type="checkbox"/> Cynar	4cl	16.5%	CHF	6.00
<input type="checkbox"/> Martini rot, weiss und trocken	4cl	15 %	CHF	6.00
<input type="checkbox"/> Pastis	2cl	45 %	CHF	6.00
<input type="checkbox"/> Fernet Branca	2cl	42 %	CHF	6.00

PORTO UND SHERRY

<input type="checkbox"/> Sandemann Port Fine Tawny	4cl	19.5%	CHF	6.00
<input type="checkbox"/> Tio Pepe Very Dry Fino Sherry	4cl	15 %	CHF	6.00

SCOTCH WHISKY

<input type="checkbox"/> Johnnie Walker Red Label	4cl	40 %	CHF	10.50
<input type="checkbox"/> Ballantine's	4cl	40 %	CHF	10.50
<input type="checkbox"/> Dimpel	4cl	43 %	CHF	12.50
<input type="checkbox"/> Johnnie Walker Black Label	4cl	40 %	CHF	14.50
<input type="checkbox"/> Chivas Regal, Glenlivet (Malt)	4cl	40 %	CHF	14.50

BOURBON AND CANADIAN WHISKEY

<input type="checkbox"/> Four Roses, Canadian Club	4cl	40 %	CHF	10.50
<input type="checkbox"/> Jeam Beam	4cl	40 %	CHF	10.50
<input type="checkbox"/> Jack Daniels Black Label	4cl	40 %	CHF	14.50

COGNAC AND ARMAGNAC

<input type="checkbox"/> Martell VS	2cl	40 %	CHF	7.50
<input type="checkbox"/> Remy Martin VSOP	2cl	40 %	CHF	8.50
<input type="checkbox"/> Cognac Napoleon VSOP	2cl	40 %	CHF	8.50
<input type="checkbox"/> Courvoisier VSOP	2cl	40 %	CHF	8.50
<input type="checkbox"/> Armagnac Napoleon	2cl	40 %	CHF	8.50

GIN, RUM AND WODKA

<input type="checkbox"/> Gordon's Dry Gin	4cl	37.5 %	CHF	8.00
<input type="checkbox"/> Bacardi Rum	4cl	37.5 %	CHF	8.00
<input type="checkbox"/> Smirnoff Wodka	4cl	40 %	CHF	8.00

HARD LIQUOR

<input type="checkbox"/> Obstbranntwein, Kräuter	2cl	37.5 %	CHF	4.00
<input type="checkbox"/> Williams, Kirsch, Grappa	2cl	37.5 %	CHF	6.00
<input type="checkbox"/> Pflümüli, Zwetschgen	2cl	37.5 %	CHF	6.00
<input type="checkbox"/> Marc de Bourgogne Morin	2cl	40 %	CHF	6.00
<input type="checkbox"/> Calvados Morin	2cl	40 %	CHF	7.50
<input type="checkbox"/> La Vieille Prune Morin	2cl	40 %	CHF	7.50

LIQUORS

<input type="checkbox"/> Grand Marnier, Cointreau, Drambuie	2cl	40 %	CHF	6.50
<input type="checkbox"/> Amaretto	2cl	28 %	CHF	6.50
<input type="checkbox"/> Malibu	2cl	21 %	CHF	6.50
<input type="checkbox"/> Baileys	2cl	17 %	CHF	7.50

SPIRITS IN SMALL BOTTLES

<input type="checkbox"/> Williams	2cl	40 %	CHF	5.50
<input type="checkbox"/> Kirsch	2cl	40 %	CHF	5.50
<input type="checkbox"/> Pflümüli	2cl	40 %	CHF	5.50
<input type="checkbox"/> Cognac	2cl	40 %	CHF	5.50
<input type="checkbox"/> Calvados	2cl	40 %	CHF	5.50
<input type="checkbox"/> Grappa	2cl	40 %	CHF	5.50

SPIRITS IN BOTTLES

<input type="checkbox"/> Wodka	75cl	40 %	CHF 110.00
<input type="checkbox"/> Gin	75cl	37.5 %	CHF 110.00
<input type="checkbox"/> Baccardi	75cl	37.5 %	CHF 110.00
<input type="checkbox"/> Calvados	75cl	40 %	CHF 125.00
<input type="checkbox"/> Grappa	75cl	37.5 %	CHF 125.00
<input type="checkbox"/> Pflümli	75cl	37.5 %	CHF 125.00
<input type="checkbox"/> Williams	75cl	37.5 %	CHF 150.00
<input type="checkbox"/> Canadian Club	75cl	40 %	CHF 150.00
<input type="checkbox"/> Johnnie Walker	75cl	40 %	CHF 150.00
<input type="checkbox"/> Chivas Regal	75cl	40 %	CHF 190.00
<input type="checkbox"/> Jack Daniels	75cl	40 %	CHF 190.00
<input type="checkbox"/> Hines Cognac	75cl	40 %	CHF 250.00
<input type="checkbox"/> Armagnac	75cl	40 %	CHF 250.00

COCKTAILS AND LONGDRINKS

PRE DINNER COCKTAILS

□ Americano Campari, Martini rosso, Soda	CHF	15.00
□ Dry Martini Gin, dry Martini	CHF	18.00
□ White Lady Gin, Cointreau, lemon juice	CHF	18.00
□ Wodka Martini Wodka, dry Martini	CHF	18.00
□ Negroni Gin, Campari, Martini rosso, Soda	CHF	18.00
□ Manhattan Bourbon Whiskey, Martini rosso, Angostura bitter	CHF	18.00

CHAMPAGNER COCKTAILS

□ Champagner Cocktail Cognac, Angostura bitter, Champagner	CHF	20.00
□ French 75 Gin, lemon juice, Champagner, sugar	CHF	20.00
□ Prince of Wales Cognac, Angostura bitter, Grand Marnier, Champagne	CHF	20.00
□ Kir Royal Crème de Cassis, Champagner	CHF	20.00
□ Kir Impérial Crème de Cassis, Champagner, Wodka	CHF	22.00
□ Maximilian Campari, Grand Marnier, Grapefruit, Champagne	CHF	22.00

KLASSISCHE COCKTAILS

□ Margarita Tequila, Cointreau, lemon juice	CHF	15.00
□ Daiquiri Rum, limes, lemon juice, sugar	CHF	15.00
□ Cosmopolitan Wodka, Cointreau, lemon juice, cranberry juice	CHF	18.00
□ Mojito Rum, peppermint, limes, lemon juice, soda	CHF	18.00

AFTER DINNER COCKTAILS

□ Amaretto sour Amaretto, lemon juice, orange juice	CHF	15.00
□ Brandy Alexander Brandy, Crème de Cacao, cream, nutmeg	CHF	15.00
□ Golden Cadillac Galliano, Crème de Cacao, cream	CHF	15.00
□ White or Black Russian White or black Wodka, Kaluha, cream	CHF	15.00
□ Rusty Nail Scotch Whisky, Drambuie	CHF	18.00

LONG DRINKS

Mix your own longdrinks

Wodka, Gin, Bacardi, Ballantines	4cl	CHF	10.00
Beverages extra Coca Cola, Schweppes Tonic, Schweppes Bitter Lemon Red Bull, orange juice		CHF	5.00

WATER LIST

SWITZERLAND

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|---|------------|-------|
| □ Jungfrau Alps water (<i>sparkling water</i>)
<i>The natural alpine water from our region Interlaken.</i> | 33 cl CHF | 5.00 |
| | 50 cl CHF | 6.50 |
| □ Passugger
Dissolved solids 1135 mg/l (<i>sparkling water</i>)
<i>Natural mineral water from the unique Tjeophil source in the region of Grisons near Chur. Fine bubbles and balanced mineralization.</i> | 50 cl CHF | 6.50 |
| □ Valser
Dissolved solids 1918 mg/l (<i>still or sparkling water</i>)
<i>Natural mineral water for 25 years in about 1000m depth of the Piz Aul refined and mineralized. The Valser is one of the Swiss traditional mineral water.</i> | 33 cl CHF | 5.00 |
| | 50 cl CHF | 6.50 |
| | 75 cl CHF | 9.00 |
| | 150 cl CHF | 15.00 |
| □ Adelbodner Alpenrose
Dissolved solids 2170 mg/l (<i>sparkling water</i>)
<i>Adelboden is not only a well-known resort for winter sports but also a natural mineral water with valuable and balanced mineralization. In the mineral and medicinal springs were established in 1949.</i> | 75 cl CHF | 8.00 |
| □ Appenzeller water
Dissolved solids 560 mg/l (<i>still or sparkling water</i>)
<i>A unique mineral water from the region of Appenzell. In the small hamlet Gontenbad gushes as a pure natural product from the depth of Alpstein. It takes 25 years, until the water through the Rock come to the source.</i> | 80 cl CHF | 8.00 |

FRANCE

- | | | |
|---|-----------|------|
| □ Perrier
Dissolved solids 475 mg/l (<i>slightly sparkling water</i>)
<i>One of the most consumed mineral water the world. It is known for its natural, finely bubbling temperament and lifestyle image.</i> | 33 cl CHF | 5.50 |
|---|-----------|------|

- | | |
|---|---------------------|
| <ul style="list-style-type: none"> □ Evian
Dissolved solids 357 mg/l (still water)
<i>On the 15 year journey through the French alps, Evian is a replaced and balanced mineral water. One of the world famous mineral water without carbon dioxide.</i> | 50 cl CHF 6.50 |
|---|---------------------|

ITALY

- | | |
|---|---------------------|
| <ul style="list-style-type: none"> □ Acqua Panna
Dissolved solids 475 mg/l (sparkling water)
<i>With a very low mineral content is Acqua Panna a very light mineral water. It leads to known better digestion at.</i> | 50 cl CHF 6.50 |
| <ul style="list-style-type: none"> □ San Pellegrino
Dissolved solids 1109 mg/l (sparkling water)
<i>Over 700 years was this mineral water discovered. Leonardo da Vinci was one of the first drinkers.</i> | 75 cl CHF 8.00 |

SCANDINAVIA

- | | |
|--|----------------------|
| <ul style="list-style-type: none"> □ Voss
Dissolved solids 22 mg/l (still water)
<i>The Norwegian word „Voss“ means waterfall – so does the name, the freshness and clarity of the water. The designer water in general.</i> | 80 cl CHF 14.00 |
|--|----------------------|

SOFTDRINKS, JUICES AND CO

SOFTDRINKS

<input type="checkbox"/> Softdrinks	33cl	CHF	5.00
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FRUIT JUICES

<input type="checkbox"/> Fresh orange juice	100cl	CHF	15.00
<input type="checkbox"/> Fresh grapefruit juice	100cl	CHF	15.00
<input type="checkbox"/> Other fruit juices	100cl	CHF	15.00

COFFEE / TEA

<input type="checkbox"/> Coffee	Cup	CHF	4.00
<input type="checkbox"/> Tea	Cup	CHF	4.00

B E E R

<input type="checkbox"/> Rugenbräu spezial	33cl	CHF	5.00
<input type="checkbox"/> Rugenbräu non-alcoholic	33cl	CHF	5.00
<input type="checkbox"/> Alpenperle draught beer	20l	CHF	280.00