



CONGRESS
KURSAAL
INTERLAKEN

Strandbadstrasse 44 · 3800 Interlaken
+ 41 33 827 61 52 · www.congress-interlaken.ch · gastronomie@congress-interlaken.ch

2026
OFFER
GASTRONOMY

WE ARE DELIGHTED TO HAVE YOU HERE!

We specialise in creating unforgettable culinary experiences. Our proficient catering team develops tailor-made concepts that use fresh, regional ingredients and offer an extensive range of culinary delights.

Whether you are looking for finger food, varied buffets or exquisite menus, with us you have the full choice. Thanks to our collaboration with local producers, we are able to source first-class seasonal ingredients from the surrounding area. Regional, seasonal and fair – that is our claim.. Wherever possible, we use Swiss meat and fish; otherwise you will find the declaration of origin in our offer.

We focus on creative cuisine, flexible advice and reliable service. Every moment is perfectly organised to make your event an unforgettable experience.

All prices are in Swiss francs, excluding VAT. The calculations are per person for food | per unit for beverages.

The current situation on the labour market and the drastic rise in commodity prices are forcing us to take action after many years without price adjustments. Despite this challenge, we refuse to compromise on quality. On the contrary, we intend to further strengthen our focus on fair trade and to reduce food waste with targeted offers.

We are always at your disposal with our personalised advice service.

Let us inspire you!

Ve = Vegan

We are happy to provide information about ingredients that can cause allergies or intolerances.



our breakfast

EIGER*

7.5

coffee · espresso · tea · fruit juice · infused water

MÖNCH*

9.5

coffee · espresso · tea · fruit juice · infused water
fruit basket · mini croissant

JUNGFRAU*

11

coffee · espresso · tea · fruit juice · infused water
fruit basket · mini croissant | bread rolls · eiger-yoghurt · smoothies

OUR SUPPLEMENT:

Extend the beverage offer by 15 minutes

3

*basis 30 minutes



our morning snack

EIGER*

10

coffee · espresso · tea · fruit juice · infused water
fruit basket · mini croissant · mini Danish pastry

MÖNCH*

11

coffee · espresso · tea · fruit juice · infused water
fruit basket · mini croissant | mini pain-au-chocolat · mini chocolate croissant

JUNGFRAU*

14

coffee · espresso · tea · fruit juice · infused water
fruit basket · mini croissant · mini pain-au-chocolat · mini chocolate croissant
mini sandwiches

OUR SUPPLEMENT:

Extend the beverage offer by 15 minutes

3

*basis 30 minutes



EIGER SUSTAINABLE FROM THE REGION

27

leaf salad · house dressing · bread variety

chilli con carne made from tender Swiss beef · sweetcorn · beans · sour cream · rice
 chilli sin carne with red lentils · sweetcorn · beans · almond yoghurt | ^{Ve}

fruit mousse

MÖNCH

33

leaf- and marinated salad · house dressing · bread variety

ribelmais chicken thigh steak with jus · seasonal vegetable selection · risolee potatoes
 lentil and vegetable curry with almond yoghurt | ^{Ve}

choice of desserts

JUNGFRAU

45

leaf- and marinated salad · cores · croutons · house dressing · bread variety

Beef ragout with forest mushrooms ·

seasonal selection of vegetables · homemade poppy seed spaetzli

poached fish with lime and dill jus and baked capers · baked potatoes

Planted. Chicken mit Thymian-Jus | ^{Ve}

sweet bakery



EIGER*

9.5

coffee · espresso · tea · fruit juice · infused water
fruit basket · sponge cake

MÖNCH*

12.5

coffee · espresso · tea · fruit juice · infused water
fruit basket · sponge cake | ham croissants · quiches

JUNGFRAU* FIT & VITAL

14

coffee · espresso · tea · fruit juice · infused water
fruit basket · sponge cake | selection of different wraps · dried fruits · savoury nuts ·
broken chocolate

OUR SUPPLEMENT:

Extend the beverage offer by 15 minutes

3

*basis 30 minutes



our aperitif

EIGER*

19

top wines carefully selected by our banquet manager

mineral water · fruit juice | beer and softdrinks on request

MÖNCH*

39

top wines carefully selected by our banquet manager

mineral water · fruit juice | beer and softdrinks on request

sausage · dried meat · cheese · wholegrain bread · braided loaf

marinated olives · new roots · crackers

JUNGFRAU*

44.5

top wines carefully selected by our banquet manager

mineral water · fruit juice | beer and softdrinks on request

sausage · dried meat · cheese · wholegrain bread · braided loaf · **different dips**

marinated olives · new roots · crackers

smoked fish · horseradish · capers · lime

*basis 30 minutes



APERITIF RICHE*

31

sausage · dried meat · mountain cheese
rye bread · braided loaf

mini liver cheese on creamed spinach · beer sauce
roasted potatoes · onion tart · mushroom quiche

petits fours · fruit salad

OUR COMBINATION

Basic aperitif Eiger	19
Lallier Champagne Brut R.019, 10cl	6
Beer and pretzel <i>(available from 50 people with draft beer)</i>	4
Extend the beverage offer by 15 minutes	4.5

*basis 30 minutes excl. beverages



EIGER OUR MENU

45

Leaf salad · quinoa · cucumber · tomato

roasted corn poulard breast · pomegranate jus
grilled vegetables · polenta gnocchi

Tiramisu reinterpretation · potted fruit · coffee syrup

OUR EXTRA COURSE:

pea soup · Meiringen yoghurt · mountain thyme · citrus salt

5

MÖNCH OUR MENU

67

lettuce · sbrinz dressing · cress · chopped egg · croutons

Swiss entrecote roasted in one piece · chimichurri
grilled broccoli · herb potatoes

lukewarm chocolate cake · passion fruit mousse · granola

OUR EXTRA COURSE::

Gnocchi Malfatti con Scala Gusti · mild mountain cheese sauce · baked sage

11



JUNGFRAU OUR FAVORITE MENU

74

roasted steak tartare · potted vegetables · leaf salad · lime

Duet of veal

braised cheeks · back roasted in one piece

gin jus · celery puree · glazed vegetables · mashed potatoes

lemon tartlet · meringues · yoghurt mousse

OUR SUPPLEMENT:

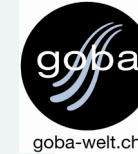
Lukewarm porcini mushroom raviolo · mushroom sauce · pine nuts

14



MINERAL & SOFT DRINKS

Goba Appenzell mineral sparkling | silence
 Goba Appenzell mineral sparkling | silence
 Goba soft drinks diverse



50 cl 6.5
 80 cl 8
 33 cl 4.7

RAMSEIER

apple spritzer
 house tea mint
 apple cider <<Suure Moscht>> 4 vol. % | alcohol-free

33 cl 4.7
 33 cl 4.7
 50 cl 6



On request, all mineral waters and soft drinks are also available in ePET bottles (50 cl & 150 cl).

CONGRESS FRIDGE

Goba Appenzell mineral sparkling | silence
 Goba soft drinks diverse
 self service



PET 50 cl 4
 PET 50 cl 4



HOMEMADE ICE TEA

seasonal fruit and herbs

glass carafe 100 cl 8.5

INFUSED WATER WATER STATION

cucumber-lemon-mint

750 cl 14

orange-lime-mint

750 cl 14

other flavours available on request

FRUIT JUICES

Ramseier fruit juices

glass carafe 100 cl 14

orange · apple



COFFEE & TEA

coffee*	cup 4.5
espresso	cup 4.5
tea	cup 4.5
black tea peppermint green tea fruit tea	

OUR SUPPLEMENT:

milk coffee*	cup 4.5
cappuccino*	cup 4.5

*various milk varieties are available



BEER RUGENBRÄU MATTEN

Rugenbräu special light	33 cl	4.7
Rugenbräu alcohol free	33 cl	4.7
Draft beer Alpenperle, incl. tapping system	20 lt	260

BEER JUNGFRAUBRÄU BRIENZ

Jungfrau BERGFÜHRER - Gletschers Kraft	33 cl	4.7
Jungfrau AMBER - das Rote	33 cl	4.7
Jungfrau SCHWARZMÖNCH - Black Ale	33 cl	4.7



CONGRESS
KURSAAL
INTERLAKEN

OUR WINE SELECTION

A SELECTION OF OUR PARTNERS - WE WOULD LOVE TO ORDER YOUR FAVOURITE WINE



DOMAINE

Jean-René Germanier

BALAVAUD

*Une histoire de famille
autour de l'amour de la vigne.*



BLANC DE MER ASSEMBLAGE AOC VALAIS

58

Intense, fine and complex nose. Fruity, with scents reminiscent of blackberries and grilled bread. Delicate, lively and full-bodied on the palate. With its imposing structure and persistent aroma, this is a very special wine.



Amigne · Chardonnay · other white grape varieties



Bottle volume 75cl | Alcohol content: 13% vol.



Fish · white meat · curry dishes



BAROQ ASSEMBLAGE RÉSERVE AOC VALAIS

70

Expressive and complex wine with notes of blackcurrant, dark chocolate and cloves. Its fullness on the palate and silky soft tannins enchant with every sip. The finish with hints of preserved red fruits and spicy notes awakens a desire to travel.



Merlot · Cabernet · Cornalin



Bottle volume: 75cl | Alcohol content: 13% vol.



Game dishes · braised meat · Alpine cheese



HEIDA AOC VALAIS

60

A wine with a distinctive character. Citrus flavours on the nose compete with the fruit and mineral notes on the palate, subtly supported by a hint of tannin.



Heida (Savagnin blanc)



Bottle volume: 75cl | Alcohol content: 13.9% vol.



Hard cheeses · fish with a firmer bite



CAYAS SYRAH RÉSERVE AOC VALAIS

85

This wine, which comes from around 15 parcels and was harvested later than the 2019 due to the longer ripening period, is full-bodied, dense and intense, but also pure and lively, with juicy and elegant fruit, a wonderful balance of tannins, salt, bitter lemon peel on a very intense and long finish.



Syrah



Bottle volume: 75cl | Alcohol content: 14.5% vol.



Red meat · feathered and hair game · cheese



Staatskellerei
Zürich

*Als junges, experimentierfreudiges Team
kombinieren wir über 150 Jahre
Weintradition bewusst mit allen Facetten
moderner Weinbankunst.*



Staatskellerei
Zürich

SOLARIS AOC

59

The Solaris grape is a very young strain and still has a pioneering character with its completely new flavour profile. The balancing act between sweetness, freshness and structure has been optimally achieved. The Fintan Foundation in the vineyard and the Staatskellerei Zurich grow and produce this full-bodied white wine in accordance with strict biodynamic Demeter guidelines. On the nose, it surprises with a seductive, intense fruit bouquet reminiscent of exotic fruit and peach.



Solaris



bottle volume: 75cl | Alcohol content: 12.5% vol.



aperitif · Asian or vegetarian dishes · cheese · dessert creations

EO NOIR VDP

62

The nose reveals fresh berries (raspberry, blackcurrant) on the one hand and ripe fruit flavours reminiscent of plums on the other. This is accompanied by roasted flavours, spices and a hint of chocolate and nougat.



Gamaret · Merlot



bottle volume: 75cl | Alcohol content: 13.5% vol.



game (venison stew · saddle of venison)
beef (entrecote - café de Paris - hors d'œuvre) grilled meat · braised dishes · mushroom dishes · mature cheese



SCHRECKBICHL
COLTERENZIO



*Eigentlich wollte ich schon immer Bäuerin werden.
Heute bewirtschafte ich zusammen mit meiner Familie
unseren Obst- und Weinbaubetrieb.*



SCHRECKBICHL
COLTERENZIO



PINOT GRIGIO DOC

51

Schreckbichl's Pinot Grigio wines are known for their richness and finesse - and this one is a fine example. The nose reveals aromas reminiscent of citrus fruit, peach, honeydew melon and floral notes.



Pinot Grigio



bottle volume: 75cl | Alcohol content: 13.5% vol.



fish · poultry · veal · pasta



LAGREIN DOC

53

Whoever says South Tyrol must also say Lagrein! Schreckbichl presses a typical South Tyrolean Lagrein that leaves nothing to be desired, from the spicy fruit bouquet to the powerful finish. The nose is characterised by a wide range of aromas including violets, black berries, cinnamon and some chocolate.



Lagrein



bottle volume: 75cl | Alcohol content: 13% vol.



Bacon · charcuterie · meatloaf · brasato ·
grilled meat · mature cheese

WEINGUT
GROSS
SÜDSTEIERMARK

*Inmitten von Wäldern, Streuobstwiesen und Weingärten,
umgeben von unserer Familie, erfüllt von Liebe- und
hingebungsvollen Taten finden wir unser Glück.*



EHRENHAUSEN SAUVIGNON BLANC DAC

61

The nose opens with intensity and great diversity: redcurrants, gooseberries and citrus fruits, typical Sauvignon Blanc spice and notes of herbs as well as floral aromas unfold on the nose. The whole is beautifully interwoven and balanced.



Sauvignon Blanc



bottle volume: 75cl | Alcohol content: 12.5% vol.



freshwater fish · poultry · Wiener schnitzel · asparagus · vegetable quiche · mild curry dishes



EHRENHAUSEN STARTIN MORILLON DAC

58

The aroma is reminiscent of kumquat, baked apple, dried peach and rusk. These are complemented on the nose by subtle mineral, salty notes reminiscent of sea water and seaweed leaves.



Chardonnay



bottle volume: 75cl | Alcohol content: 12.5% vol.



fish · seafood · poultry · veal

A photograph of two men in a wine cellar. The man on the left is older, with grey hair, wearing a dark blue sweater. The man on the right is younger, with dark hair, wearing a light blue denim shirt. They are both smiling and looking at each other. The background shows large wooden wine barrels.

MAISON
TARDIEU-LAURENT
FAMILLE TARDIEU

C'est en ne cessant jamais de déguster chez les meilleurs vignerons de toutes régions que l'on acquiert la culture du « bon », ciment indispensable à la compréhension du vin et du terroir



CROZES HERMITAGE VIEILLES VIGNES AOP

68

The nose reveals a pure Syrah aroma reminiscent of spices, black pepper, tobacco, subtle notes of leather, undergrowth and ripe fruit (blackberry, raspberry and blackcurrant). On the palate, this Crozes - Hermitage shows a lot of mellowness and accessibility.

This wine needs some time and decanting is advisable in order to fully express its potential.



Syrah



bottle volume: 75cl | Alcohol content: 13.5% vol.



game dishes · beef (roast · burger) · lamb gigot grillades · cheese

CHÂTEAUNEUF-DU-PAPE GALETS D'OR AOP

74

The intense bouquet of dried herbs, red berries, black fruits, fine, sweet spices (liquorice), as well as chocolate and roasted aromas flow from the glass.

It is a typical growth from the municipal appellation Château-neuf-du- Pape, which is mouth-filling and powerful in the glass.



Grenache · Syrah · Mourvèdre



bottle volume: 75cl | Alcohol content: 14.5% vol.



game- · meat dishes (rabbit à la provençale · roast beef) · barbecue · vegetable stew · mushroom dishes



*Tradition, Genuss,
Emotion und Innovation*



FOLIE À DEUX BRUT VALAIS AOC

60



The high acidity grapes are harvested early and vinified according to the traditional Champagne method. After fermentation in stainless steel tanks, the wines undergo a second fermentation process in the bottle to produce carbon dioxide – giving rise to the delicate sparkling bubbles. After extensive ageing, the yeast sediment is carefully removed.



Blanc de Noir from Pinot Noir grapes



Bottle volume: 75cl | Alcohol content: 14% vol.



A fine sparkling wine that adds a special elegance to any meal.

FOLIE À DEUX DEMI-SEC VALAIS AOC

60



The high acidity grapes are harvested early and vinified according to the traditional Champagne method. After fermentation in stainless steel tanks, the wines undergo a second fermentation process in the bottle to produce carbon dioxide – giving rise to the delicate sparkling bubbles. After extensive ageing, the yeast sediment is carefully removed and the liquid level in the bottles is topped up with the so-called dosage. The dosage gives the Folie à deux Demi-sec its charming residual sweetness.



Blanc de Noir from Pinot Noir grapes



Bottle volume: 75cl | Alcohol content: 14% vol.



A fine sparkling wine that adds a special elegance to any meal.

JOHANNISBERG WEIDMANNSTRUNK AOC VALAIS 56



This varietal white wine with its charming flavour is guaranteed to delight not just hunters. A deceased uncle of Adrian Mathier, Diego Mathier's father, was himself a passionate hunter and devoted Salgesch winegrower throughout his life. Whenever he went hunting, his favourite wine, the Johannisberg, always went with him. And so after his death, this wine was named "Weidmannstrunk" in his honour and a proud pheasant adorns the label.



Sylvaner



Bottle volume: 75cl | Alcohol content: 13.5% vol.



Aperitif · asparagus · artichokes · cheese specialities

PETITE ARVINE LES PYRAMIDES AOC VALAIS

60



This flavoursome wine is grown in the sun-kissed hamlet of Mollignon, above the city of Sion. The predominant slate rock bears the local name of "brisier", which translates as "quarry". The clay slate rocks actually look like puff pastry, with its thin, flaky layers, and are responsible for the high mineral content of the soil and therefore also for the fruitiness and minerality of the Petite Arvine wine.



Petite Arvine



Bottle volume: 75cl | Alcohol content: 13.5% vol.



Aperitif · poultry · rabbit · hors d'oeuvres



MOLIGNON TERRE PROMISE AOC VALAIS 54



This Fendant is grown in the hamlet of the same name, Molignon, high above Valais's cantonal capital, Sion. The soil is characterised by a high slate content, which guarantees the minerality and fruitiness of the Molignon. The south-facing slope also protects the vines from frost and allows them to enjoy an extended period of time basking in the sun, even until late in the evening. Molignon is characterised by a brilliant colour with golden reflections.



Chasselas



Bottle volume: 75cl | Alcohol content: 12.5% vol.



Aperitif · hors d'oeuvres · freshwater fish · cheese



HEIDA PETIT GIGOLO AOC VALAIS 56

The Heida Petit Gigolo is characterised by its freshness. A fruity, full-bodied wine with a medium strength bouquet. The structure is soft, full-bodied and harmonious and underscores the dominant fruit.



Savagnin Blanc



Bottle volume: 75cl | Alcohol content: 11.8% vol.



Aperitif · Light dishes



CUVÉE MADAME ROSMARIE MATHIER BLANC 61

The assemblage is blended from different grape varieties from various cultivation sites. The terroir is optimally matched to the respective grape variety to create a unique taste experience in the glass. Composed of Petite Arvine, Pinot Blanc, Johannisberg and Pinot Gris, the proportions of the individual grape varieties change from year to year. However, the base wine is always Petite Arvine.



Petite Arvine · Pinto blanc | gris · Johannisberg



Bottle volume: 75cl | Alcohol content: 13% vol.



Aperitif · fish · poultry · Asian dishes



OËIL-DE-PERDRIX AOC VALAIS 36

Brilliant rosé with a subtle orange tint. Fresh and fruity bouquet reminiscent of summer fruit. Full-bodied wine with a special rosé aroma. Thanks to its special vinification, the Oeil-de-Perdrix possesses the complexity of a red wine and the finesse of a white wine.



Pinot Noir



Bottle volume: 50cl | Alcohol content: 12.5% vol.



Aperitif · fish dishes · white meat



PINOT NOIR «LUCIFER» AOC VALAIS

56



Cultivated on calcareous and magnesium-rich soils directly on the northern outskirts of Salgesch. Before fermentation begins, part of the grape juice is drawn off the mash. The Oeil-de-Perdrix is then pressed from this must. Only a small amount remains in the fermenting mash in relation to the amount of grape marc, from which the Pinot Noir Lucifer is then pressed. Irresistibly beguiling and seductively beautiful, like the morning star, Venus, you will want to savour more than just one glass of our thoroughbred Pinot Noir.



Pinot Noir



Bottle volume: 75cl | Alcohol content: 13.5% vol



Veal · pork · game

SYRAH DIEGO MATHIER AOC VALAIS

67



When drunk young, it is tart and wild. Over the years, it develops spicy aromatic notes of violets and reseda, which turn into pepper and game aromas over time. At the peak of its maturity, it develops a harmonious flavour that borders on absolute perfection.



Syrah



Bottle volume: 75cl | Alcohol content: 13.5% vol.



Lamb · beef · game · cheese



CUVÉE MADAME ROSMARIE ROUGE

61



The grande dame of red Valais assemblages with a beguiling bouquet of wonderful roses. A top-quality wine, just like its namesake Rosmarie Mathier, Diego's mother: a warm-hearted character with effervescent charm, a proud appearance and a dominance that, interspersed with loving traits, culminates in absolute harmony. Three-time Swiss champion.



Cabernet Sauvignon · Syrah · Merlot · Pinot Noir



Bottle volume: 75cl | Alcohol content: 13.5% vol.



Lamb · beef · veal · pork · game · cheese

CORNALIN PETIT GIGOLO AOC VALAIS

56



The Cornalin Petit Gigolo is a well-balanced, fruity, ruby-red wine with violet reflections. The tannins present, as well as the harmonious and smooth structure, guarantee unadulterated drinking pleasure.



Cornalin Noir



Bottle volume: 75cl | Alcohol content: 11.8% vol.



Aperitif · light dishes

*Fin Bec ist
eine Freude für den Gaumen
und alle Sinne.*

CAVE
FIN BEC
SION





CAVE FIN BEC



HEIDA BRUT MOUSSEUX AOC VALAIS

64

This wine stems from the idea of owner Yvo Mathier to produce sparkling wines with native grape varieties. The Heida or Païen are both synonyms of Savagnin Blanc. Heida is one of the best-known grape varieties in Visperterminen, in the Upper Valais. The grapes come from Sion, from a plot in Châtre directly next to the wine cellar of Cave Fin Bec. This sparkling wine has intense, complex and typical notes.



Heida (Savagnin Blanc)



Bottle volume: 75cl | Alcohol content: 12.5% vol.



Aperitif · dessert



DIOLINOIR AOC VALAIS

63

The Diolinoir AOC Valais Cave Fin Bec is a powerful, well-balanced barrique red wine with spicy, woody notes and excellent ageing potential. The grape variety was created in 1970 from a cross between Diolly and Pinot Noir - hence the name Diolinoir. The nose reveals aromas of black fruit, sour cherry and liquorice. On the palate, it presents itself with soft tannins, beautiful structure and typical notes of blackcurrant, cherry and a hint of cocoa.



Diolinoir



Bottle volume: 75cl | Alcohol content: 13% vol.



Barbecue · poultry · meat with marinated sauces



JOHANNISBERG AOC VALAIS

51

The Johannisberg AOC Valais Cave Fin Bec is a rich and fruity white wine with a hint of exoticism. It develops complex flavours and gains character with age. Sylvaner is known in Valais under the name, Johannisberg. It requires a sunny and dry site at medium altitude. The grapes for this wine come from the municipalities of Sion and Chamoson, set in the heart of the Valais vineyards.



Sylvaner Noir



Bottle volume: 75cl | Alcohol content: 12% vol



Aperitif · asparagus · poultry