






SMALL HUNGER

Spiced nuts "Parkhotel"  per person	4.00
Marinated olives mammoth cheese 	9.00
Parkhotel Plättli for 2 persons Mostbröckli raw ham mammoth cheese marinated olives dried tomatoes Tête de Moine Camembert	27.50

STARTERS

Leaf salad roasted seeds croutons dressing 	12.00
Mixed salad roasted seeds croutons dressing 	14.00
Lamb's lettuce salad ham of wild boar ^(EU) egg croutons	15.00
Venison carpaccio ^(EU) apple and pear vinaigrette hazelnut Belp Ball lamb's lettuce	24.00
Duck liver terrine ^(Fr) quince mustard quince sweet/sour brioche	28.00

SOUPS

Soup of the day Recommendation of the day	10.00
Hokkaido pumpkin cappuccino pumpkin oil ice cream pumpkin brittle 	15.00





AUTUMNAL DELIGHTS

Sliced chicken creamy porcini mushroom sauce provencal rice	30.00
Fried wild boar sausage ^(EU) sherry cream sauce grape autumn vegetables tagliolini	26.50
Roast veal shoulder spice jus autumn vegetables curd spaetzli	34.00
Jugged venison ^(EU) tufted pear red cabbage chestnuts curd spaetzli	34.00
Escalopes of venison ^(EU) roast rosé red cabbage chestnuts tufted pear cranberries Brussels sprouts curd spaetzli	41.00
Venison sirloin medallions ^(EU) Maggia pepper sauce autumn vegetables hazelnut croquettes	42.00

FISH

Swiss Alpine salmon salty nut crumble apple beurre-blanc pears celery boiled potatoes	39.00
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VEGETARIAN

“Forrest walk“	29.00
pear cranberries red cabbage chestnuts pumpkin sweet/sour Brussels sprouts porcini mushrooms sauce	
curd spaetzli 	
Tagliolini truffle cream sauce truffle 	28.00
Planted Red Thai Curry coconut milk okra corn wild rice 	27.50
Daily recommendation on request 	26.50

OUR CLASSICS


Veal Cordon bleu	48.00
Kaltbach Gruyère ham autumn vegetables French fries	
Breaded pork escalope	29.00
autumn vegetables French fries	
Egliknusperli from the Valais	43.00
Tartar sauce autumn vegetables boiled potatoes	
Beef entrecôte in a pan bone matured	180g 51.00
do it yourself at the table	300g 72.00
Café de Paris autumn vegetables rosemary roast potatoes	
Beef tartare	110g 24.50
vegetable pickles toast	220g 38.00
mild spicy hot your choice	
served with French fries	+5.50

FROM THE VILLAGE CHEESE DAIRY

Selected cheese | Ticino quince mustard | Fig bread  16.00

DESSERT

Café Gourmand 9.50
Café Crème or Espresso | sweet seduction

Belle Hélène  14.00
chocolate espuma | Williams pear sorbet | tonka bean | almonds

Apple pie | vanille ice cream  13.50


Coupe Nesselrode | Vermicelles | Emmental meringue | cream 13.50
vanilla ice cream

Vermicelles | Emmental meringue | cream  10.00

Fruit salad  9.00
with cream | bisquit +1.50
with grappa +4.00
with 1 scoop of ice cream of choice +2.00



Homemade ice cream / sorbet per scoop 4.50

Amaretto ice cream

Williams pear sorbet 

Vanilla ice cream

Exotic fruit sorbet 

We have marked vegetarian dishes with  and vegan dishes with a  for you.

For information on **allergens** in the individual dishes, our staff will be happy to provide you with information.

Origin: Unless otherwise stated, we serve Swiss meat.

Our prices are quoted in CHF and include VAT.