






SMALL HUNGER

Focaccia Taggiaca olives dried tomatoes  per person	5.00
Marinated olives mammoth cheese 	9.00
Parkhotel Plate for 2 persons	29.00
Mostbröckli raw ham mammoth cheese marinated olives dried tomatoes tête de moine camembert	

STARTERS

Leaf salad roasted seeds croutons dressing 	12.00
Mixed salad roasted seeds croutons dressing 	14.00
Lamb's lettuce salad bacon egg croutons	15.00
Beetroot variation cream cheese walnut vinaigrette	18.00
beetroot sorbet beetroot leavers 	
Gourmet salad quail breast (Fr) licorice jus quail egg avocado	23.00

SOUPS

Soup of the day recommendation of the day	11.00
Parsnip - Jerusalem artichoke soup parsley oil coconut flakes 	15.00




WINTER DELIGHTS

<p>Sliced chicken “Tom Kha Gai” Coconut – lemongrass sauce Asia – vegetables jasmin rice</p>	<p>31.00</p>
<p>Beefburger “Parkhotel” (Bone matured meat) Brioche bun relish sauce cheddar cheese salad fried onions French fries</p>	<p>28.50</p>
<p>Lamm shank (GB) mountain herb jus white cabbage dumplings in a napkin</p>	<p>36.00</p>
<p>Secreto from Iberico pork fruity salsa winter vegetables chili potatoes</p>	<p>44.00</p>

FISH

<p>Winter codfish (FAO 27) Root vegetables truffel – mashed potatoes truffel jus amaranth</p>	<p>42.00</p>
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VEGETARIAN

<p>Truffle ravioli from Burgdorf parmesan foam leek </p>	<p>22.00 32.00</p>
<p>Spinach gnocchi pine nuts red chard olive oil dried tomatoes </p>	<p>26.50</p>
<p>Daily recommendation on request </p>	<p>26.50</p>

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

Crème brûlée of Époisses (French soft cheese) 17.00
 Dried fruits - ginger salad 

DESSERT

Café gourmand 9.50
 Café crème or espresso | sweet seduction

Speculoos Tiramisu  14.00
 Blood orange | yuzu - gel | kumquat


Apple pie | vanille ice cream  13.50

Coupe Nesselrode 13.50
 Vermicelles | Emmental meringue | cream | 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

Egg liqueur ice cream 

Date rum ice cream 

Mandarin sorbet 

Ovomaltine ice cream 

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.