



JUNGFRAU
TOP OF EUROPE

Harder Kulm TOP OF INTERLAKEN

ENJOYMENT MENUS

Desserts

Harder Kulm dessert platter includes small bakeries	19.—	Tiramisù	12.—
Panna cotta with fresh seasonal fruits	12.—	Limoncello Tiramisù with Baiser	13.—
Toblerone mousse with a compote of wild berries	14.50	Raspberry Tiramisù	13.—
“Basler Lächerli” mousse with mango compote	16.50	Banana Split Dessert with Quark	12.50
Crème brûlée and cream, scented with maraschino	13.50	Fondant au Chocolat with vanilla ice cream and cream	12.—
Mascarpone-raspberry cream	13.50	White chocolate mousse with seasonal fruits	14.50
Fresh fruit salad with Mango sorbet refined with Maraschino	13.50	Salted Caramel Pudding	12.50
		Hibiscus ice cream with berry compote	11.50
		Lemon mousse refined with limoncello	13.50
		Crema catalana	14.50





3-course enjoyment menus

Menu-Aletschhorn

Mozzarella di Buffala with raw ham, tomatoes,
Basil with balsamic cream
* * *

72.50

Roast beef English roasted
(Swiss prime beef from the beef kidney)
Summer vegetable bouquet
Bernaise sauce
Potato gratin
* * *
Homemade burnt cream
refined with Maraschino

Menu - Allalinhorn

Avocado-Mango-Mozzarella Salad
with rocket and pine nuts with balsamic vinaigrette
* * *

74.50

Grilled veal steak with morel cream sauce
Risotto with champagne
Bouquet of summer vegetables
* * *

“Basler Lächerli” mousse with mango compote

Menu - Dirrihorn

Nut salad with bacon and egg
with homemade French dressing
* * *

71.—

Roasted Simmental pork fillet with pepper cream sauce
Parisian potatoes
Summer vegetable bouquet
* * *
Mascarpone-raspberry cream

Menu - Dom

Tartar of graved salmon with salad bouquet
refined with a herb vinaigrette
* * *

75.50

Grilled veal steak with pine crust on herb jus
Potato gratin with porcini mushrooms
Summer vegetable bouquet
* * *
Banana Split Dessert with Quark

OUR RECOMMENDATION

Grilled medallion of veal and beef fillet
Sauce béarnaise
Potato gratin
Bouquet of summer vegetables

60.—

Menu - Gonzen

Mixed leaf salad with grilled herb prawns
with homemade French dressing
* * *

78.50

Grilled medallions of veal and beef fillet “Chef’s style”
Potato croquettes or soufflé potatoes
Summer vegetable bouquet
* * *
Fondant au Chocolat with vanilla ice cream and cream

Menu - Gspaltenhorn

Green leaf salad with pine nuts
with homemade French dressing
* * *

70.—

Egli fillet with almond breading
Parsley potatoes
Creamed spinach
Herb sauce
* * *
Fresh fruit salad with Mango sorbet refined with Maraschino

Menu - Gurten

Summer salad with bread croutons
with homemade French dressing
* * *

65.50

Grilled salmon fillet
with fine lemon hollandaise sauce
Vegetable rice
* * *

White chocolate mousse with seasonal fruits

Menu - Hogant

Mixed summer salad with glazed cherry tomatoes
and Sbrinz shavings
* * *

67.50

Zurich-style sliced veal
Butter roesti
* * *
Toblerone mousse with a compote of wild berries

Menu - Jakobshorn

Green leaf salad with pine nuts
with homemade French dressing
* * *

62.50

Homemade pasta with homemade basil pesto
* * *
Fresh fruit salad with Mango sorbet



3-course enjoyment menus

Menu - Eiger

Porcini mushroom cream soup with herb croutons
* * * **73.50**
Roast beef English roasted
(Swiss prime beef from the beef kidney)
Sauce béarnaise
Potato gratin
Colourful vegetable bouquet
* * *
Crème brûlée and cream,
scented with maraschino

Menu - Mönch

Beef consommé with vegetables julienne
* * * **86.50**
Grilled veal steak with morel cream sauce
Risotto with champagne
Bouquet of summer vegetables
* * *
"Basler Lächerli" mousse with mango compote

Menu - Harder

Beef consommé with vegetables julienne
* * * **70.—**
Entrecôte of Emmental beef
Béarnaise sauce
French fries
Bouquet of summer vegetables
* * *
Homemade Tiramisu

Menu - Jungfrau

Paprika foam soup with chorizo
* * * **69.50**
Roasted fillet of pork sourced from the Simmental
Creamy pepper sauce
Parisian potatoes
Bouquet of summer vegetables
* * *
White chocolate mousse with seasonal fruits

Menu - Matterhorn

Cream of carrot and apple soup
with a rosette of whipped cream,
sprinkled with chopped hazelnuts
* * * **89.—**
Grilled veal steak with a pine crust, served with herb sauce
Potato gratin with porcini mushrooms
Bouquet of summer vegetables
* * *
White chocolate mousse with seasonal fruits

Menu - Schreckhorn

Cream of tomato soup with a dollop of cream
* * * **77.50**
Fried trout with spinach and chive potatoes
* * *
Toblerone mousse with a compote of wild berries

Menu - Faulhorn

Beef consommé with vegetables julienne
* * * **73.50**
Zurich-style sliced veal
Butter roesti
* * *
Fruit salad with maraschino and mango sorbet

Menu - Bäderhorn

Mixed green salad with grilled king prawn with herbs,
served with sweet chilli sauce and a French dressing
* * * **86.50**
Frothy red pepper soup with skewered chicken
* * *
"Chef's style" grilled fillet of veal and beef medallions
Potato croquettes or soufflé potatoes
Bouquet of summer vegetables
* * *
Chocolate mousse with warm tart cherries and hibiscus sorbet

Menu - Rothorn

Vegetable consommé with vegetables julienne
* * * **65.—**
Grilled fillet of salmon with a delicate hollandaise sauce,
enriched with lemon
Vegetable rice
* * *
Toblerone mousse with a compote of wild berries

Side Dishes

French fries, potato croquettes, roesti, potato gratin,
butter rice, champagne risotto

OUR RECOMMENDATION

Grilliertes Entrecôte vom Emmentaler Rind
Sauce béarnaise
Kartoffelgratin
Bouquet von Sommergemüse **55.—**



Vegetarian 3-course enjoyment menus

Menu - Moleson

Mixed summer salad with glazed cherry tomatoes and Sbrinz shavings
* * *

53.50

Piccata of courgettes with herb-tomato sauce
Herb noodles
Bouquet of summer vegetables
* * *

Lemon mousse

Menu - Monte Generoso

Green leaf salad with bread croutons with homemade French dressing
* * *

51.50

Sweet potato gnocchi with creamed spinach and fine white sauce, refined with parmesan
* * *

Fresh fruit salad with mango sorbet

Menu - Napf

Fresh colourful leaf salads with dried tomatoes and Sbrinz shavings and flower blossoms
* * *

50.—

Homemade pasta with homemade basil pesto
* * *

Hibiscus ice cream with berry compote

Menu - Niesen

Cream of tomato soup with fresh basil and whipped cream rosette
* * *

56.50

Piccata of zucchetti with herb-tomato sauce
Herb noodles
Bouquet of summer vegetables
* * *

Homemade perfumed roasted cream with maraschino

Menu - Niederhorn

Carrot and ginger soup with crispy pocket
* * *

53.50

Porcini mushroom risotto with fine vegetable bouquet
* * *

Fresh fruit salad and mango sorbet

Menu - Silberhorn

Kah Gai
* * *

52.50

Thai curry with vegetables and bean sprouts served in basmati rice with sesame seeds.
* * *

White chocolate mousse with seasonal fruits

Vegan 3-course enjoyment menus

Menu - Pilatus

Lettuce with roasted pine nuts and vegan dressing
* * *

51.50

Saffron risotto
* * *

Chia pudding with raspberry compote

Menu - Bernina

Clear vegetable soup with garnish
* * *

51.—

Poké bowl with basmati rice, spring onions, avocado, edamame, cucumbers, tomatoes, carrots, and falafel with peanut sauce
* * *

Salted caramel pudding

Menu - Morgenberghorn

Clear vegetable soup with garnish
* * *

51.50

Vegan cauliflower nuggets with sweet potato fries and garlic dip
* * *

Mango mousse garnished with berries

Soups

Clear vegetable soup with garnish

10.50

Beef consommé with vegetables julienne

10.50

Cream of tomato soup with fresh basil with a rosette of whipped cream

11.50

Potato-broccoli soup

11.50

Sweet potato broccoli soup

11.50

Sweet potato carrots soup

12.50

Tom Kha Gai

13.50

Zucchini-carrots cream soup

12.50

Cream of mushroom soup with fresh herbs

12.—

Cream of carrot and apple soup with a rosette of whipped cream

11.50

Mushroom cream soup with chicken

11.50

Minestrone

11.50

Corn and coconut cream soup

12.50

Cheese and leek soup

11.50

Carrot and ginger soup with crispy-fried dumpling

12.—

Different variations of our Harder soup (2 small soups served in a glass – possible for up to 30 people)

16.50

All prices in CHF and incl. 8.1% VAT.



Starters

Mozzarella di Buffala mit Rohschinken, Tomatoes, basil with balsamic cream **17.50**

Summer salad with bread croutons and homemade dressing **12.50**

Mixed seasonal salad with grilled chicken with homemade French dressing **19.50**

Fresh colourful leaf salads with dried tomatoes, Sbrinz shavings and flower blossoms **19.50**

Avocado-Mango-Mozzarella Salad with rocket and pine nuts **18.50**

Mixed summer salad with glazed cherry tomatoes and Sbrinz shavings **13.50**

Green leaf salad with pine nuts with homemade French dressing **13.50**

Mango-Avocado Salad refined with homemade French dressing **14.50**

Mixed summer salad with marinated salmon strips on a fine dill and mustard sauce with homemade dressing **18.50**

Nut salad with bacon and egg with homemade dressing **15.50**

Tartar of graved salmon refined with salad bouquet with a herb vinaigrette **16.—**

Couscous salad with chickpeas Cherry tomatoes, onions and cucumber **13.50**

Rocket salad with fresh raspberries with Mozzarella di Bufulla and raspberry balsamic vinegar **15.50**

Fresh avocado mango mozzarella salad with pine nuts **15.50**

Melon raw ham garnished with salad bouquet and balsamic vinegar **18.50**

Meat Dishes

Zurich-style sliced veal Butter roesti **42.—**

Roast beef English roasted (Swiss prime beef from Rindnierstück) Bernaise sauce Summer vegetable bouquet Potato gratin **50.50**

Emmental Beef Entrecôte Bernaise Sauce Summer vegetable bouquet French fries **55.50**

Grilled veal steak with morel cream sauce Summer Vegetable Bouquet Champagne Risotto **55.50**

Roasted Simmental pork tenderloin Pepper cream sauce Parisian potatoes Summer vegetable bouquet **45.50**

Grilled veal steak with pine crust with herb jus, Summer vegetable bouquet Potato gratin with porcini mushrooms **50.50**

Grilled medallions of veal and beef fillet "chef's style" Bernaise Sauce Summer vegetable bouquet Potato Croquettes or Soufflé Potatoes **58.—**

Grilled veal steak with tree nut bacon crust with red wine jus Duchesse potatoes Summer vegetable bouquet **55.—**

Stuffed chicken breast with cream cheese filling Risotto "Ticino" Summer vegetable bouquet **40.50**

Beef fillet with homemade bernaise sauce green beans wrapped in bacon homemade potato gratin **52.50**

Fish Dishes

Egli fillet with almond breading Cream spinach and parsley potatoes **45.50**

Grilled salmon fillet with a fine lemon hollandaise sauce and vegetable rice **38.50**

Trout fillet with herb cream saucepotatoes and summer vegetables **45.50**

Char fillet with seasonal vegetables from the oven, served with rice **45.50**

Herb shrimp skewers with pappardelle in a peanut sauce **45.50**

Vegetarian and vegan dishes

Ticino Risotto with Mushrooms and Parmesan **35.—**

Piccatta von Zucchetti with herb tomato sauce with herb noodles, Bouquet of summer vegetables **35.50**

Porcini risotto refined with Parmesan cheese **35.—**

Tortellini with rocket and gorgonzola and avocado **29.50**

Saffron Risotto with Parmesan **35.—**

Sweet potato gnocchi with creamed spinach on a white sauce, refined with parmesan **30.50**

Tagliarini in lime sauce with spinach leaves and vine tomatoes **30.50**

Baked potatoes with kidney beans, corn and vegan crème fraîche **29.50**

All prices in CHF and incl. 8.1% VAT.