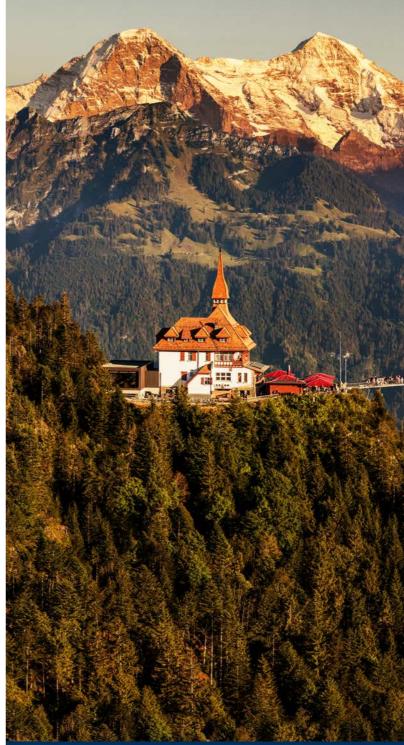


## Harder Kulm TOP OF INTERLAKEN

**GROUP MENUS** 

JUNGFRAU



			-	
17	Zucchini cream soup * * * Cauliflower nuggets with cheese breading French fries and garlic dip * * * Mango sorbet	37.—	20	Carrot salad Salmon fillet with I and vegetable rice
18	Cream of tomato soup * * * Cheese spaetzle with roasted onions * * * Mango yoghurt cream	38.—	21	Small mixed salad *** Pangasius fillet wit seasonal vegetable *** Panna cotta with w
19	Small green salad with homemade dressing * * * Thai Curry with basmati rice * * * Chocolate cream	36.50	22	Vegetable boullion * * * Pike-perch with ko * * * Mango sorbet
Ve	getarian specialities		Ve	gan specialitie
* * * Mac * * *	all mixed salad with homemade dressing caroni Älpler Art , illa cream with whipped cream	38.50	23	Avocado lettuce w *** Fried herb tofu boiled potatoes an *** Honey-quark desse
			24	Vegetable boullion

Top 3 vegetarian menus

## Top 3 Fish Menus

	Salmon fillet with herb cream sauce and vegetable rice	
	Orange and sweet cider cream	
21	Small mixed salad with homemade dressing	39.5
	Pangasius fillet with lime sauce seasonal vegetables and butter rice	
	Panna cotta with whipped cream	
22	Vegetable boullion with vegetable strips	39.5
	Pike-perch with kohlrabi mashed potatoes	
	Mango sorbet	
Ve	gan specialities	
23	Avocado lettuce with homemade dressing	37.5
	Fried herb tofu	
	boiled potatoes and leaf spinach	
	Honey-quark dessert	
24	Vegetable boullion with vegetable strips	38.5
	falafel with green leaf salad and Italian dressing	
	* * *	

45.50

## Soup/Salads & Dessert are interchangeable.

These menu suggestions are valid for groups of 15 persons or more. Tour guides and bus drivers eat free of charge.

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На	rder Kulm – Highlight Menu 1		На	rder Kulm – Highlight Menu 2		Sw	riss Highlight Menu	
•••		47.—	Porl with	all green salad with homemade French dressing k escalope Zurich style n Rösti and seasonal vegetables nemade creme brulée	41.—	Rös (Rös top)	Vegetable bouillon with chowder *** Rösti Aelpler Art (Rösti with ham, gratinated with Raclette cheese topped with a fried egg) *** Panna cotta with whipped cream	
Το	p 4 Budget Menus		То	p 4 Harder Kulm Menus		Το	p 4 Special Swiss Menus	
01	Vegetable cream soup	41.—	05	Small mixed salad with homemade dressing	43.—	09	Small mixed salad	
	Grilled veal sausage with onion sauce with mashed potatoes			Pork escalope with mushroom cream sauce vegetable bouquet and butter noodles			Fondue moitié-moitié Sour vegetables, small potatoes, bread	
	Panna cotta with whipped cream			Vanilla cream with whipped cream			Mango yoghurt cream	
02	Small mixed salad with homemade French dressing	43.50	06	Small green salad	43.—	10	Vegetable cream soup	
	Grilled chicken breast with mushroom cream sauce with butter noodles			Spiced roast beef with roast jus summer vegetables and mashed potatoes			Raclette à discrétion Sour vegetables, small potatoes	
	Mango yoghurt cream			Chocolate cream with whipped cream			Panna cotta with whipped cream	
03	Small green salad with homemade French dressing	41.50	07	Boullion with vegetable strip	51.—	11	Small green salad with homemade French dressing	
	Viennese style pork cutlet French fries and seasonal vegetables			Pork Cordon Bleu Summer vegetables and french fries			Sliced beef with hunter's sauce with mashed potatoes	
	Mango sorbet with whipped cream			Homemade creme brulée			+ + + Homemade creme brulée	
04	Small green salad	44.—	08	Small mixed salad with homemade French dressing	41.—	12	Small green salad with homemade French dressing	
	Pork steak with french fries and seasonal vegetables			"Fleischvögel" with sauce mashed potatoes and seasonal vegetables			Meatloaf with mashed potatoes and sauce	
	* * * Fresh fruit salad			Chocolate cream with whipped cream			Mango yoghurt cream	

Int	ernational Highlight Menü	
Sma	all green salad with homemade French dressing	59.—
Hol	led beef steak landaise sauce nmer vegetables and French fries	
Cho	ocolate cream with seasonal berries	
То	p 4 Internationale Menus	
13	Vegetable cream soup	51.50
	Pork fillet with pepper sauce Vegetable garnish and french fries	
	Orange and sweet cider cream	
14	Carrot salad	56.50
	Grilled veal steak with cream sauce Summer vegetables and french fries	
	Mango sorbet	
15	Bouillon with vegetable strips	40.50
	Roasted chicken breast with herb butter seasonal vegetables and french fries	
	Sweet cider cream	
16	Bean salad	45.—
	Pork fillet wrapped in puff pastry French fries and seasonal vegetables	

41.—

40.—

45.50

41.50

36.—

Panna cotta with whipped cream