




## LITTLE SNACK

- Marinated olives** | mammut cheese  9.00
- Parkhotel Plate** | for 2 people 26.50  
Mostbröckli | raw ham | mammut cheese  
marinated olives | dried tomatoes  
Tête de Moine | Camembert

## STARTER

- "Asparagus salad"** | white asparagus | green asparagus 18.50  
vanilla vinaigrette
- Salmon tartar Asia style** | green apple | cucumber 19.50  
sesame seeds | toast
- Leaf salad** | roasted seeds | croutons | dressing  10.00
- Mixed salad** | roasted seeds | croutons | dressing  13.50

## SOUP

- Soup of the day** | recommended 9.00
- Asparagus cream soup** | croutons | chive oil  14.00

HEALTHY & FINE

<b>Wholegrain spirals</b> 	26.50
Smoked tofu   spicy tomato – vegetable sauce   prezzemolo	
<b>Crispy crepes roll with lentils</b> 	28.00
Pepper sauce   marinated herb salad	
<b>Asparagus risotto</b>	28.50
chives   mascarpone   radish	
<b>Portion of asparagus</b>	34.00
mixed asparagus   hollandaise sauce rosemary-roast potatoes   raw ham	
<b>Tender meat   mixed asparagus</b>	
hollandaise sauce   rosemary- roast potatoes	
with chicken breast	35.00
with pork steak	34.00

## FISH

**Perch crispy “La Perche Loë”** | homemade tartar sauce 43.00  
spring vegetables | boiled potatoes

**Sautéed gilt head bream fillet (GR)** 35.00  
star anis sauce | mixed asparagus | herb – lemon rice

## MEAT

**Veal paillard** 48.00  
mixed asparagus | hollandaise sauce | rocket | balsamic vinegar  
rosemary roasted potatoes


**Lamb blanket** 35.00  
herb – lemon rice | spring vegetables


**Pepper Rump steak** 45.00  
hollandaise sauce | mixed asparagus | Pommes Berny

## OUR CLASSICS

<p><b>Veal Cordon bleu</b>          Kaltbach Greyerzer Cheese   ham          spring vegetables   French fries</p>	<p>48.00</p>
<p><b>Breaded pork schnitzel</b>          spring vegetables   French fries</p>	<p>29.00</p>
<p><b>Riz Casimir</b>          Chicken «Sot-l'y-laisse»   fruits   almonds   curry sauce   rice</p>	<p>28.00</p>
<p><b>Beef entrecôte in the pan</b>   bone-ripened   do it yourself          café de Paris   spring vegetables   rosemary roasted potatoes</p>	<p>180g   51.00          300g   72.00</p>
<p><b>Beef tartar</b>          mixed pickles   toast          mild   spicy   hot   your choice          served with French fries +</p>	<p>110g   24.50          220g   38.00            5.50</p>
<p><b>Colourful garnished salad plate</b>   dressing of your choice          Café de Paris          with chicken breast          with pork steak</p>	<p>            30.00          29.00</p>

## DESSERT

<b>Café Gourmand</b> Café Crème or Espresso   something sweet	9.50
<b>Semolina flummery</b> Apple compote   almond cracker   apple blossom	14.00
<b>Lukewarm chocolate cake</b> rhubarb   vanilla ice cream	12.00
<b>Homemade ice cream / sorbet</b> per scoop	4.50
rhubarb- sour cream ice cream	
honey-ginger ice cream	
mango-chili sorbet 	

We have marked vegetarian dishes with a   
and vegan dishes with a 

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 stated in CHF and include VAT.