





SMALL HUNGER

Focaccia cherry tomatoes herbs olive tapenade  per person	6.00
Marinated olives mammoth cheese 	9.50
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
Seeland tomato balsamico buffalo mozzarella basil 	17.00 27.00
Zerbinati melons & Serrano raw ham whole grain grissini	19.00 27.00
Greek salad 2.0  feta foam crunchy vegetables Taggiasca olives olive oil	16.00 26.00

SOUPS

Soup of the day recommendation of the day	11.00
Avocado cold bowl jalapeños lemon oil croutons	14.00

SUMMER DELIGHTS

Tender meat

chimichurri sauce summer vegetables rosemary roasted potatoes	52.00
with beef entrecôte bone matured 180g	29.00
with pork steak	42.00
with veal escalope	30.00
with chicken breast	46.00
with Swiss Alpine salmon fillet	29.00

Asia Chicken | yakitori sauce | lime | ginger
wok vegetables | crispy sesame rice balls

23.00 | 38.00


Vitello Tonnato | balsamic vinegar onions | rocket
crispy capers


FISH

Swiss Alpine salmon fillet 46.00
capers | parsley | tomatoes | lemons | butter
vegetable pearls | confit sliced potatoes

Sauteed prawns ^{VN} 43.00
homardine sauce | fennel | leaf spinach | tagliolini

VEGETARIAN

Truffle ravioli from Burgdorf | parmesan foam | fried onions 22.00 | 32.00
truffle oil | artichokes 

Potato gnocchi from Burgdorf | tomato velouté | olive oil 27.50
young spinach | cheese crumble  Vegan possible

Daily recommendation | on request  26.50

OUR CLASSICS

Veal cordon bleu	48.00
Kaltbach gruyère ham	
summer vegetables French fries	
 Breaded pork escalope	 29.00
summer vegetables French fries	
 Egliknusperli from the Valais	 43.00
tartar sauce summer vegetables boiled potatoes	
 Beef entrecôte in a pan bone matured	180g 52.00
do it yourself at the table	300g 72.00
Café de Paris summer vegetables young fried potatoes	
 Beef tartare	110g 24.50
vegetable pickles toast	220g 38.00
mild spicy hot your choice	
served with French fries	+5.50
 Colourfully garnished salad plate with egg Café de Paris	
with chicken breast	30.00
with pork steak	29.00


FROM THE VILLAGE CHEESE DAIRY

Crème brûlée of goat cheese  17.00
apricots | rosemary honey | pistachios

DESSERT

Café gourmand 9.50
Café crème or espresso | sweet seduction


Panna Cotta | Berries variety  14.50
almond tuile


Exotic dream | pineapple | mango | malibu coconut ice cream  13.50


Meringue ice cream | Emmental meringue | vanilla ice cream 14.50
Strawberry and raspberry sorbet | cream



Homemade ice cream / sorbet per scoop 5.00

Malibu coconut ice cream 

Cherry yoghurt ice cream 

Peach sorbet 

Bailey's 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.