








SLIGHTLY HUNGRY

FOCACCIA CHERRY TOMATOES BASIL OLIVE TAPENADE	 OR 	6.00
MARINATED OLIVES MAMMOTH CHEESE		8.50
PARKHOTEL PLATE FOR 2 PERSONS		29.00
MOSTBRÖCKLI RAW HAM MAMMOTH CHEESE		
MARINATED OLIVES DRIED TOMATOES TÊTE DE MOINE CAMEMBERT		

STARTERS

MIXED LEAF SALAD ROASTED SEEDS CROUTONS DRESSING	 OR 	12.00
MIXED SALAD ROASTED SEEDS CROUTONS DRESSING	 OR 	14.00
CAPRESE MIXED TOMATOES BUFFALO MOZZARELLA BASIL		17.00 27.00
GAMBERO ROSSO CARPACCIO <small>FAO51</small>		22.00
FENNEL PISTACHIO CRUNCH GRAPEFRUIT		
TARRAGON LIME VINAIGRETTE		
CAESAR SALAD «PARKHOTEL»		16.00 26.00
ICEBERG LETTUCE MAMMOTH CHEESE FRENCH DRESSING		
BACON RADISHES		

SOUPS

SOUP OF THE DAY RECOMMENDATION OF THE DAY		11.00
CHILLED BEETROOT AND BLUEBERRY SOUP		14.00
ALMOND YOGHURT NUT GRANOLA FETA	 OR 	

SUMMER HIT

TENDER MEAT WITH...

MOJO VERDE | SUMMER VEGETABLES
ROSEMARY ROASTED POTATOES

WITH BEEF ENTRECÔTE | BONE-AGED 180g 54.00

WITH PORK STEAK 30.00

WITH VEAL ESCALOPE 43.00

WITH CHICKEN BREAST 31.00

«LAAB MUH»

A mildly spicy Asian dish

MINCED PORK | CRISPY-TENDER VEGETABLES | FRAGRANT RICE

28.00

ROASTBEEF PLATE

TARTAR SAUCE | SALAD | FRENCH FRIES

29.00 | 36.00

FISH

FLAMBEED SALMON FILLET NO

SAFFRON BEURRE BLANC | CELERY STICKS | ORANGES
ANISE HYSSOP | VENERE RICE

32.00

CRISPY FRIED PEARCH FROM VALAIS

TARTAR SAUCE | SUMMER VEGETABLES
BOILED SALTY POTATOES

43.00

VEGETARIAN OR VEGAN

BURGDORF TRUFFLE RAVIOLI

GRANA PADANO FOAM | FRIED ONIONS
TRUFFLE OIL | ARTICHOKE

22.00 | 32.00

CHANTERELLE RISOTTO

MASCARPONE | CHEESE CRUMBLE

27.50

TANDOORI CAULIFLOWER OR

CASHEW CREAM | CHICKPEAS
CORIANDER OIL | PAPPADOM

27.50

DAILY SPECIAL | ON REQUEST

26.50

OUR CLASSICS

VEAL CORDON BLEU	48.00
KALTBACH GRUYERE CHEESE HAM	
SUMMER VEGETABLES FRENCH FRIES	
BREADED PORK ESCALOPE	29.00
SUMMER VEGETABLES FRENCH FRIES	
BEEF ENTRECÔTE IN A COPPER PAN BONE MATURED	180g 54.00
DO IT YOURSELF" AT THE TABLE	300g 72.00
CAFÉ DE PARIS SUMMER VEGETABLES	
ROSEMARY ROASTED POTATOES	
BEEF TATAR	110g 24.50
VEGETABLE PICKLES TOAST	220g 38.00
MILD SPICY HOT YOUR CHOICE	
SERVED WITH FRENCH FRIES	+5.50
COLORFUL SALAD PLATE WITH EGG CAFÉ DE PARIS	
WITH CHICKEN BREAST	31.00
WITH PORK STEAK	30.00
WITH BEEF ENTRECÔTE BONE-AGED 180g	54.00

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 TEMPTATION

BERRY TIRAMISU 14.50
MASCARPONE FOAM | ASSORTED BERRIES | BUTTER CRUMBLE

EXOTIC DREAM  14.50
PINEAPPLE | MANGO | MALIBU COCONUT ICE CREAM

MERINGUE ON ICE  14.50
EMMENTAL MERINGUE | VANILLA ICE CREAM
STRAWBERRY AND RASPBERRY SORBET | WHIPPED CREAM



HOMEMADE ICE CREAM / SORBET PER SCOOP 5.00

MALIBU COCONUT ICE CREAM 

CHERRY YOGHURT ICE CREAM 

KIWI SORBET 

POPCORN ICE CREAM

WE HAVE MARKED VEGETARIAN DISHES WITH A  AND VEGAN DISHES WITH A 
FOR YOU. OF COURSE, OTHER VEGAN DISHES ARE ALSO AVAILABLE ON REQUEST.
OUR STAFF WILL BE HAPPY TO PROVIDE YOU WITH INFORMATION ABOUT
ALLERGENS IN INDIVIDUAL DISHES.

ORIGIN: UNLESS OTHERWISE STATED, WE SERVE SWISS MEAT AND SWISS BREAD.
OUR PRICES ARE QUOTED IN CHF AND INCLUDE STATUTORY VAT.