



PARKRESTAURANT



STARTERS

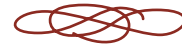
Giessbach Salad: green salad, vegetables, almonds, croutons, Sbrinz cheese, watercress and home-made vinaigrette in its bowl 9/16

Buddha Bowl with avocados, chickpeas, vegetables, quinoa, almonds and pomegranate 18

MUSHROOM CREAM MOUSSE
with thyme 12

SOUP OF THE DAY
9

LIGHT MEALS



Pure beef burger (100%) with home-made mango mustard and BBQ sauce, red onion, coleslaw, with fries or a salad 29

Club sandwich with chicken breast, bacon, egg, iceberg salad, cucumber, tomatoes, with fries or a salad 32

Hot dog and celery salad, Dijon mustard, ketchup and grilled onions 18

Brienz farmhouse bread with pastrami, Dijon mustard sauce, cucumber with vinegar, fresh radish and horseradish 17

Slices of Oberland cheese on Steininger's farmhouse bread, country ham, mountain cheese, red onion and fried egg (contains white wine) 21

Giessbach fries and home-made mango mustard 13

MAIN DISHES

Grandma's meatloaf, mashed potatoes, market vegetables and grilled onions 28

Berner market soup in a saucepan with / without small smoked sausages, vegetables, herbs and émincé of Flädle pancakes 19/24

Casimir rice served with Swiss chicken breast, fruity curry sauce, rice and almonds 29

Grilled country sausage from Die Blaue Kuh butchery, Matten at Interlaken, on onion sauce, mashed potatoes and oven-baked vegetables 27

Local entrecôte of bone-cured local beef with herbs, early potatoes and oven-baked vegetables 46

Trout fillet from the Rubigen farm on butter with capers and lemon, early potatoes and spinach 38

"Pasta e Ceci", penne with chickpeas, tomato coulis, spinach, rucola and black pepper 26



CHILDREN'S MENU



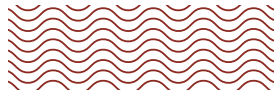
Carrot salad with chabis 6	Penne with tomato sauce 13	Frankfurt sausage and fries 14
Vegetable soup with émincé of Flädle pancakes 7	Meatloaf and mashed potatoes 17	Fries with ketchup and mayonnaise 8
	Mashed potatoes and Cream Sauce 12	



ALL PRICES IN SWISS FRANCS AND INCLUSIVE 7,7% VAT.

Dear guest, we use only Swiss meat and fish. Our employees will be happy to provide you with information on ingredients in our dishes that trigger allergies or intolerances.





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SWEET & ICE-CREAM CUP

A Selection of...

CAKES

Strawberry tart and vanilla cream	7.5
NY cheesecake with butter cookie crust	7.5
Chocolate walnut brownie	7.5
Schweizer Rüeblli carrot cake	6
Steininger's tart with fruit	6

DESSERTS

Giessbach millefeuille with home-made cream	12
Traditional crème brûlée	11
Apple crumble in a pot and double cream	12

ORGANIC ICE CREAM FROM THE GELATERIE "KALTE LUST"

Iced coffee (vanilla & mocha ice cream, espresso and whipped cream)	9
Denmark (vanilla ice cream, chocolate sauce, brownie and whipped cream)	9
Romanoff (vanilla ice cream, strawberries and whipped cream)	11
Banana split (vanilla ice cream, banana, chocolate sauce and whipped cream)	11

ICE CREAM IN A GLASS — FROM THE ICE-CREAM MAKER GELATERIE "KALTE LUST" IN OLTEN.

ICE CREAM IN A GLASS WITH THE FOLLOWING FLAVOURS ...	Vanilla, chocolate, praline, cookie, strawberry, mango, lemon	6
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BEVERAGES

WINE PER GLASS

White wines

Chardonnay Sélection Giessbach, Valais, Switzerland	7.5	1 dl
Dominio de Fontana Blanco, Bodegas Fontana, Spain	7	

Red wines

Assemblage Rouge Sélection Giessbach, Valais, Switzerland	8.5	
Dominio de Fontana Tinto, Bodegas Fontana, Spain	7.5	

CHAMPAGNE & PROSECCO

Théophile Brut von Louis Roederer	Flûte	12
Prosecco di Treviso DOC Casa dei Favari	Flûte	9

MINERAL

Passugger with carbonic acid	47 cl	6.5
Allegra still	47 cl	6.5
Giessbach Spring water with / without carbon dioxide	50 cl	5.5

SOFTDRINKS

Coca Cola, Cola Zero, Sprite	33 cl	5.5
Sinalco Orange	33 cl	5.5

Rivella red oder blue	33 cl	5.5
Apple juice or apple spritzer Ramseier	30 cl	5.5
"Suure Moscht" (alcohol 4% Vol.)	50 cl	6
Gents Tonic, Bitter Lemon, Ginger Ale	20 cl	5.5
Sirupier de Bern	30 cl	4
Sirupier de Bern	50 cl	5
Orange blossoms, lemon grass, alpine herbs, mint, Besser aus Ystee		

HOT BEVERAGES

Coffee, Espresso, Ristretto		5
Double Espresso		6.5
Cappuccino, Coffee with milk		5.5
Latte Macchiato, Coffee Melange with cream		5.5
Chocolate, Ovomaltine		5.5
Tea by Länggass-Tee Familie Lange AG, Bern		5
Rooibos Bourbon, Earl Grey, Verveine, Tie Guan Yin, Melange Rouge, Ginger & Lemon, Indian Chai, White Needle, Sencha Yamato, Edelweiss, Menthe du Maroc, Assam Halmari		

BEER

Appenzeller Quöllfrisch on draught	25 / 50 cl	5 / 7
Appenzeller Säntis Kristall on draught	25 / 50 cl	5 / 7



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