



Welcome

For your well-being at the restaurant: Your hosts Stephanie and Tamer Genc and the team: Sinja, Nadja, Tereza, Lea, and Anita

For your culinary enjoyment: Head Chef: Michael Reichel and the team: Hamid, Jesús Moreno, Sami, and Kopal



Chef Michael Reichel recommends

Amuse Bouche

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Spring salad with cherry tomatoes, cucumber, carrots, bell pepper, raspberries, seeds, and Schönbühl dressing.
A light and refreshing salad that brings spring to life on your plate

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Asparagus cream soup
A creamy delicacy, perfect for indulgence

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Tender Bison fillet 160g with seasonal vegetables, rosemary potatoes, and truffle butter
Enjoy our tender Bison fillet, perfectly accompanied by seasonal vegetables and crispy rosemary potatoes.
Finished with delicate truffle butter

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Dessert variations
Indulge in a tempting selection of delicious desserts

3-course menu: 84.00

4-course menu: 93.00

Prices are in Swiss Francs and include a value-added tax of 8.1%.



Appetizers

Seasonal leaf salad with seeds and kernels French, Italian sauce or honey-rosemary vinaigrette	10.50
Schönbühl Bruschetta With cherry tomatoes, olive oil, grilled bread	12.50
Soup of the day	9.50
Beef Carpaccio from BEO-Beef With lemon olive oil, plum balsamic, arugula, and Parmesan flakes	18.50
Truffle Couscous Pearls With grilled vegetables	16.50
Burrattina With cherry tomatoes and green salad, lemon olive oil, balsamic	14.00





Main Courses

Beef sirloin steak 200g Seasonal vegetables, rosemary potatoes, and herb butter	43.00
Tender Lamb Chops with Thyme Panna Cotta fresh organic tomato pasta, and grilled vegetables	42.00
Veal Cordon Bleu with seasonal vegetables and French fries	42.50
Grilled Salmon on Cranberry Bed with Shrimp and Homemade Organic Lemon Cream Noodles	38.50
Schönbühl Burger 200g beef burger, BBQ sauce, Gruyere cheese, bacon, sesame bread French fries + 6.00	23.00
Pork Medallions with Morel Sauce and Sweet Potato Gnocchi	42.00
Suure Mocke Marinated beef roast served with a rich red wine sauce, mashed potatoes, and seasonal vegetables	39.50



Main Courses

Safran Risotto With grilled vegetables	28.00
Lemon ravioli with blueberries	24.50
Fitness salad in various variations Mixed salad, tomato, cucumber, carrot, bell pepper, lemon-plum dressing	
With grilled cheese	26.00
With shrimp	34.00
With beef sirloin steak 200g & herb butter	38.00
With salmon	32.00
With corn-fed chicken breast, herb butter, and Ajvar	28.00



Desserts

Strawberry Tiramisu with strawberries	14.50
Panna Cotta With wild berries	12.00
Coupe Romanoff Fresh strawberries, vanilla ice cream, strawberry sorbet, whipped cream	14.00
Coupe Dänemark 2 scoops of vanilla ice cream, whipped cream, warm chocolate sauce	12.50
Banana split 1 scoop of vanilla ice cream, 1 scoop of chocolate ice cream, whipped cream, warm chocolate sauce	14.50
Apple fritters with vanilla sauce, whipped cream	12.50
Homemade avocado ice cream with fresh mangoes	10.50
Small dessert buffet 3 surprises with coffee or espresso	15.50



For our little guests

Small salad

with apple slices, walnuts, French dressing

5.00

Tomato cream soup

with herb cream cheese

5.50

Ground meat with macaroni

with applesauce

11.50

Macaroni

with tomato sauce

9.50

Homemade chicken nuggets

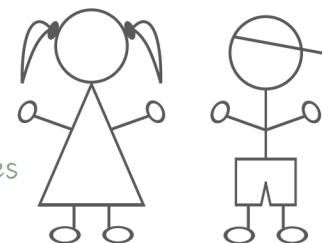
with French fries and vegetables

12.50

Coupe Kunterbunt

1 ice cream of your choice with whipped cream and Smarties

8.50





Who delivers to Hotel & Restaurant Schönbühl

The supplier	Origin	Products
Bäckerei Ryser	Hilterfingen	Bread, rolls, pastries
Amsoldinger Käserei	Amsoldingen	Cheese, dairy products, eggs
Stucki's Früchte und Gemüse	Noflen	Vegetables and fruits
Gourmador	Unterseen	Vegetables and fruits
Oppliger Obst	Gunten	
Espro	Sigriswil	Sprouts, seedlings
Stadtmetzgerei Muster	Thun	Meat, specialties
Michel Comestibles	Interlaken	Fish, meat
Merat & Cie AG	Bern	Fish, meat
Grabenmühle	Sigriswil	Trout
Johann von Gunten	Sigriswil	Whitefish
H&R Gastro	Interlaken	Staple products

Declaration

Our meat and fish declaration can be found displayed in the middle of the restaurant. If you have any questions, please contact our service staff



Thank you very much for your visit!

and goodbye at Hotel-Restaurant Schönbühl

Please feel free to visit our website: www.schoenbuehl.ch and follow us on Facebook and Instagram.

