



Welcome

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

For your culinary enjoyment: Head Chef: Tamer Genc and the team:
Daniel, Alexandra, Guiseppe, Brenda and Kopal



Starters

Seasonal Leaf Salad with Seeds and Nuts 11.50

Choice of French Dressing, Italian Dressing, or Honey-Rosemary Vinaigrette

Schönbühl Bruschetta 12.50

with Cherry Tomatoes, Olive Oil, and Grilled Bread

Soup of the Day 10.50

Beef Carpaccio from BEO-Beef 18.50

with Lemon Olive Oil, Plum Balsamic, Arugula, and Shaved Parmesan

Summer Burratina 16.50

with Cherry Tomatoes, Summer Salad, Raspberry Pesto,
Citrus Oil, and Balsamic





Main Courses

Tender lamb chops with herb butter, Violet Rosemary Potatoes & Seasonal Vegetables	46.00
Veal Cordon Bleu with seasonal vegetables and French fries	44.50
Grilled salmon with shrimp with lemon tagliatelle and cranberries	43.50
Pork medallions with morel sauce and homemade herb gnocchi	48.00
Suure Mocke Marinated beef roast served with a rich red wine sauce, mashed potatoes, and seasonal vegetables	41.00
Safran Risotto with grilled vegetables	32.50
Lemon ravioli with blueberries	28.00

Prices are in Swiss Francs and include 8.1% VAT



Signature Menü

Secret Garden

Mixed Leaf Salad, Edible Flowers, Purple Carrot Strips, Young Asparagus, Radishes
Pomegranate Seeds, Honey Rosemary Dressing

Tuna tataki

with apple-lemongrass vinaigrette, parsley oil, and yuzu pearls

Bison Deluxe

Tender Bison Filet with Homemade Fresh Herb Gnocchi
Fresh Steamed Vegetables, and an Elegant Truffle Reduction

Schönbühl Asteroid

Galactic Pistachio Sphere with Crispy Pistachio & Chocolate Cream Filling
and a Fruity Red Pearl at its Core

Gourmet Menu

Summer salad

with lamb's lettuce, arugula, carrots, cucumbers, strawberries, Tasmanian cashews,
cherry tomatoes, mozzarella cubes, and raspberry-lime dressing

Tender sous-vide beef brisket

with mountain herb risotto and garden carrots

Veal Fillet Harmony

Sous-vide Veal Fillet, Purple Mashed Potatoes
Port Wine Jus, and Vegetables

Gianduja Crunch & Lavender Dreams

Crispy Hazelnut Praline, Cardamom Chocolate
Lavender - Hazelnut Ice Cream

3-Course Menu: 84.00 CHF
4-Course Menu: 98.00 CHF





Desserts

Tropical Tiramisu
with Mango & Passion Fruit

14.50

Magnolia
with Fresh Strawberries

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

Apple strudel
with vanilla sauce, vanilla ice cream, and whipped cream

12.50

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

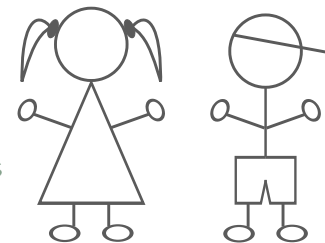
with French fries and vegetables

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

Bäckerei Ryser

Amsoldinger Käserei

Stucki's Früchte und Gemüse

Gourmador

Oppliger Obst

Espro

Stadtmetzgerei Muster

Michel Comestibles

Merat & Cie AG

Grabenmühle

Johann von Gunten

H&R Gastro

Origin

Hilterfingen

Amsoldingen

Noflen

Unterseen

Gunten

Uetendorf

Thun

Interlaken

Bern

Sigriswil

Sigriswil

Interlaken

Products

Bread, rolls, pastries

Cheese, dairy products, eggs

Vegetables and fruits

Vegetables and fruits

Sprouts, seedlings

Meat, specialties

Fish, meat

Fish, meat

Trout

Whitefish

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

