



Welcome

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

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



Starters

Seasonal Leaf Salad with Seeds and Nuts Choice of French Dressing, Italian Dressing, or Honey-Rosemary Vinaigrette	11.50
Soup of the Day	10.50
Beef Carpaccio from BEO-Beef with Lemon Olive Oil, Plum Balsamic, Arugula, and Shaved Parmesan	22.50
Burrata & Beluga Lentils on a garden salad with cherry tomatoes and lime balsamic	16.50

Prices are in Swiss Francs and include 8.1% VAT



Main Courses

Alpine Lamb Chops with Herb Butter mushroom risotto and seasonal vegetables	48.00
Veal Cordon Bleu Gruyère AOP, 9-month aged Belper Knolle , Bernese cured beef from young cattle Seasonal vegetables , French fries	44.50
Grilled salmon with shrimp in lemongrass-saffron sauce, served with homemade tagliatelle	43.50
Köfte (hand-chopped Angus beef with oriental spices) on keşkek, with seasonal vegetables, paprika sauce and strained yogurt	46.00
Suure Mocke Marinated beef roast served with a rich red wine sauce, mashed potatoes, and seasonal vegetables	48.00
Homemade lemon ravioli with blueberries and a delicate linden blossom essence	32.50

We are happy to advise you on additional vegetarian or vegan dishes upon request. Please speak to our service staff.





Signature Menü

Colors of the Garden

with naturally cured Norwegian salmon, avocado, mango, cherry tomatoes,
baby cucumbers, balsamic pearls and honey-rosemary dressing

Purple sweet potato soup

with diced cured Simmental entrecôte

Duck breast with blood orange jus

served with Jerusalem artichoke & celeriac purée and carrots

Bison Deluxe

on keşkek (Anatolian wheat porridge) with fresh steamed vegetables
and an elegant truffle reduction

Small dessert buffet

three surprises with coffee or espresso

3-Course Menü: 84.00 CHF

4-Course Menü: 98.00 CHF

5-Course Menü: 115.00 CHF





Desserts

Pistachio tiramisu
with roasted pistachios

14.50

Yogurt vanilla panna cotta
honey-saffron gel, homemade walnut ice cream

13.50

Small dessert buffet
3 surprises with coffee or espresso

15.50

Homemade Ice Creams & Sorbets

6.50

Stracciatella & banana-cardamom ice cream

Apricot sorbet made from sun-ripened apricots

Rosemary-vanilla bourbon ice cream



For our little guests

Small salad

with apple slices, walnuts, French dressing

5.00

Tomato cream soup

5.50

Ground meat with macaroni

with applesauce

11.50

Macaroni

with tomato sauce

9.50

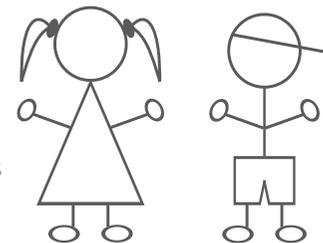
Homemade chicken nuggets

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	Uetendorf	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

