Hotel-Restaurant
Schönbühl

Welcome

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

For your culinary enjoyment: Head Chef: Tamer Genc and the team: Marios, Maibel, Kero, Sada and Kopal

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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

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Main Courses

Alpine Lamb Chops with Herb Butter — 48.00
mushroom risotto and seasonal vegetables

Veal Cordon Bleu — 44.50
Gruyère AOP, 9-month aged Belper Knolle , Bernese cured beef from young cattle
Seasonal vegetables , French fries

Grilled salmon with shrimp — 43.50
in lemongrass–saffron sauce, served with homemade tagliatelle

Köfte (hand-chopped Angus beef with oriental spices) — 46.00
on keşkek, with seasonal vegetables, paprika sauce and strained yogurt

Suure Mocke — 48.00
Marinated beef roast served with a rich red wine sauce, mashed potatoes, and seasonal vegetables

Homemade Pumpkin Ravioli — 26.00
Tahini and Walnuts

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

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Signature Menü

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

Cream of Wild Mushroom Soup

Seared Scallops
Celeriac & Jerusalem Artichoke Purée · Yuzu Caviar · Green Apple Foam

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 Menu: 84.00 CHF
4-Course Menu: 98.00 CHF
5-Course Menü: 115.00 CHF

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Desserts

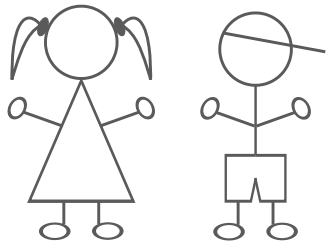
Pistachio Tiramisu	14.50
Yogurt vanilla panna cotta honey-saffron gel, homemade walnut ice cream	13.50
Small dessert buffet 3 surprises with coffee or espresso	15.50
Coupe Romanoff fresh strawberries,strawberry sorbet,vanilla ice cream, whipped cream & strawberry sauce	14.50
Homemade Ice Creams & Sorbets	6.50
Plum ice cream with Bourbon vanilla	
Apricot sorbet made from sun-ripened apricots	
Caramelized Pumpkin Ice Cream	

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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



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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