



# MENU SUGGESTIONS

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Welcome to Interlaken, an enchanting retreat surrounded by the breathtaking Swiss countryside. Our hotel combines timeless elegance with modern comfort and offers you a wonderful backdrop for unforgettable experiences. Immerse yourself in the culinary world of the Hotel Interlaken, where first-class ingredients, refined preparation and warm hospitality come together.

Enjoy a culinary journey through our menu suggestions, carefully created by our chef. Whether you prefer a gourmet dinner, a light menu or a sumptuous fondue chinoise buffet, at Hotel Interlaken you will find a wide range of exquisite dishes to satisfy even the most demanding guests.

We invite you to discover the gastronomic highlights of our hotel and enrich your event with unforgettable culinary experiences.

Welcome to the Hotel Interlaken!

*Your Hotel Interlaken Team*

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**HOTEL INTERLAKEN**  
GASTFREUNDSCHAFT SEIT 1491

SEITE | 2

## FUNCTION ROOMS

### RESTAURANT TAVERNE



### KLOSTERKELLER



Banquet up to 12 people  
Reception up to 20 people

### ROKOKO ROOM



Banquet up to 45 people  
Reception up to 75 people

### PAVILLON I (1/3)



Banquet up to 20 people  
Reception up to 30 people

### PAVILLON II (2/3)



Banquet up to 35 people  
Reception up to 50 people

### PAVILLON III (3/3)



Banquet up to 60 people  
Reception up to 100 people



## OUR SUGGESTIONS

> Min. 10 people <

Please choose a menu which will be served to all guests.

The prices do not include beverages.

We do not offer all-inclusive rates.

### STARTERS

Leaf salad   croutons   dressing	CHF 7.50
Mixed salad   vegetables   spiced nuts   Belper Knolle - matured Swiss Cheese   sprouts   dressing	CHF 9.50
Smoked celeriac & beetroot carpaccio   honey   salad   grissini	CHF 12.50
Baked goat's cheese   courgette   salad   spiced nuts   honey	CHF 15.50
Vegan smoked salmon   olive focaccia   mango   sprouts   marinated mushrooms   cucumber	CHF 16.50
Swiss Alpine salmon (CH) tartar   bread chip   cucumber   capers   salad   fresh herbs   horseradish	CHF 17.50
Avocado tartar   bread chip   banana   pear   salad   tomato sorbet	CHF 16.50
Beefsteak tartar (CH)   bread chip   pickled vegetables   salad   corn bread	CHF 19.00
Bündner Coppa (CH)   melon   cherry tomatoes	CHF 14.50
Perfect egg   truffle   beluga lentils   parmesan foam	CHF 11.50
Gnocchi with Sbrinz cheese   apple chutney   baby spinach   grissini   sprouts	CHF 17.00



## SOUPS

Tomato cream soup	CHF 7.00
Vegetable stew	CHF 7.00
Mushroom stew   rosemary-orange tortelloni	CHF 9.00
Onion cream soup   croutons	CHF 7.00
Beet root - orange soup   peanuts	CHF 7.00
Pumpkin cream soup   Amaretto	CHF 7.00
Parsnip cream soup   mint	CHF 7.00
Carrot soup   ginger	CHF 7.00
Sweet potato soup   balsamic	CHF 7.00
Potato - leek soup	CHF 7.00
Bündner barley soup	CHF 7.00



## MAIN COURSES

Steak of pork (CH)   crust of garden herbs   pepper sauce	CHF 18.50
Schnitzel of pork (CH)   Mushroom cream sauce	CHF 17.50
Filet of pork (CH)   pepper sauce	CHF 31.00
Tender ragout of beef (CH)	CHF 23.50
Beef roast (CH)   red wine sauce	CHF 21.50
Filet of beef (CH)   portwine jus   hollandaise sauce	CHF 54.00
Roastbeef (CH)   pepper sauce	CHF 39.50
Veal roast (CH)   rosemary jus	CHF 25.50
Slices of veal (CH)   wild mushroom cream sauce	CHF 29.50
Slices of chicken breast (CH)   wild mushroom cream sauce	CHF 18.00
Sauteed chicken breast (CH)   thyme jus	CHF 17.50
Swiss Alpine salmon steak (CH)   dill   lime	CHF 29.50
Pan-fried filet of trout (CH)   saffron sauce	CHF 23.50
Deep fried zander bites (CH)   tartar sauce	CHF 21.50
Frutiger tofu   tomato foam	CHF 18.00
Sweet potato-papaya-curry   coriander	CHF 21.00
Wild mushroom risotto   baby spinach   truffle	CHF 23.50
Spätzli   mushroom sauce	CHF 22.50
Sauteed slices of planted meat   lemon gras   coco	CHF 24.00

**SIDE DISHES & VEGETABLES PLEASE SEE NEXT PAGE!**



## VEGETABLES

Seasonal vegetables  
Ginger carrots  
Sauteed courgette  
Green beans with bacon (CH)  
Mini vegetables  
Filled tomato | spinach | cashew nuts  
Gratinated cauliflower  
Antipasti  
Leaf spinach  
Bacon (CH) | savoy cabbage  
Ratatouille  
Broccoli  
Roasted fennel  
Roasted root vegetables  
Home-pickled vegetables:  
Pumpkin, beetroot, cauliflower

## SIDE DISHES

Tagliatelle with garden herbs  
Potato gratin  
Mashed potatoes | smoke | herbs  
Rice  
Roast potatoes | rosemary | garlic  
Butter potatoes | garden herbs  
Risotto | dried tomatoes or herbs  
Sweet potato puree  
Celeriac puree | vanilla  
Rösti  
Country Cuts  
Sauteed sweet potatoes  
Creamy polenta  
French fries  
Parsnip-mint puree  
Spätzli

PRICE PER DISH

CHF 4.00



## DESSERTS

Chocolate mousse   fresh fruits	CHF	7.00
Fruit tart   seasonal	CHF	7.00
Caramel cream   fresh fruits	CHF	6.50
Cheese plate   honey   grapes   mustard   potatoes	CHF	14.50
Dessert symphony	CHF	14.50
Pine apple tiramisu	CHF	7.50
Fruit salad	CHF	4.50
Lemon gras panna cotta   pineapple chutney	CHF	6.50
Cheesecake: mango, strawberry or beetroot   yoghurt - honey ice cream	CHF	13.50

### DESSERTBUFFET LITE

> from 20 persons <

Chocolate mousse

Tiramisù

Different ice cream aromas

Seasonal fruits

Profiteroles

per person CHF 16.50

### DESSERTBUFFET HAPPY MOMENTS

> from 20 persons <

Nut brownie

Meringue

Mini berliner

Chocolate fountain | fresh seasonal fruits

Caramel cream

Fruit cake slice, choose 2 sorts: mango-passion fruit, chocolate, pear-caramel, lemon

per person CHF 19.50



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SEITE | 8

## SWISS FONDUE CHINOISE BUFFET

> from 20 persons <

**2 COURSE MENU**

**CHF 57.00 per person**

Large Swiss fondue chinoise buffet with:  
Beef | chicken | pork | tofu | planted meat |  
homemade sauces | vegetables | fruits |  
French fries | rice

\* \* \*

Homemade seasonal sorbet

## SWISS CHEESE FONDUE

> from 20 persons <

**3 COURSE MENU**  
**2 COURSE MENU**

**CHF 41.00 per person**  
**CHF 33.00 per person**

Small mixed salad | dressing of your choice

\* \* \*

Swiss cheese fondue | bread | potatoes | pickles

\* \* \*

Homemade seasonal sorbet





## GENERAL INFORMATION & CONDITIONS

### ATTENDANCE

Please inform us of the definite number of guests no later than 6 days prior to the date of your event. Kindly be aware that this number will be charged even if there are fewer guests.

### CAKE SHOPS

For your special cake we recommend the following shops in Interlaken:

Confiserie Rieder, 3800 Interlaken, 033 822 36 73

Cake Shop, 3800 Interlaken, 078 738 32 44, <https://1487058416.jimdo.com/>

Mohler, 3800 Unterseen, 033 822 84 91, <https://www.konditorei-mohler.ch>

### CANCELLATION

In case of cancellation of a confirmed event, the following charges will apply:

- |                                      |                                |
|--------------------------------------|--------------------------------|
| • More than 4 weeks prior to arrival | free of charge                 |
| • 28 to 14 days prior to arrival     | 50% of the confirmed services  |
| • 13 to 7 days prior to arrival      | 80% of the confirmed services  |
| • 6 to 0 days prior to arrival       | 100% of the confirmed services |

### CHAIR COVERS

White chair covers can be rented at the price of CHF 8.00 per piece.

### CORKAGE

If you prefer to bring your own wine or sparkling wine, please note that we will charge you a service fee of CHF 25.00 per bottle. For spirits a fee of CHF 80.00 will be charged.

### COVER CHARGE

For any additional service (e.g. wedding cake cutting / serving) we charge a supplement of CHF 3.00 per person.

### DANCE FLOOR

If you feel like dancing, a dance floor of 25 M2 can be organised. Costs CHF 200.00. Please note that this is only possible in Pavillon I-III (all rooms together).

### DECORATION

Flowers can be ordered with the following local florists:

Blumenwerkstatt, 3800 Interlaken, 033 823 23 25, <http://blumenwerkstatt.ch>

Tulipina, 3800 Interlaken, 076 283 82 87, <http://tulipina.ch>

H. Gosteli AG, 3800 Matten, 033 822 21 08, <https://hghosteliag.ch>

### HOTEL

We offer 59 comfortable and modern 4\*\*\*\* rooms as well as 10 basic furnished tourist class rooms (5<sup>th</sup> floor).



## GENERAL INFORMATION & CONDITIONS

### MENU CARDS

Simple menu cards are made by the hotel without any charges. If you prefer a special print we can organise this for a fee.

### NIGHTTIME

If you have an event with live music we kindly ask you to reduce the volume after 10 pm out of consideration to our other guests and neighbours. After midnight doors and windows must be closed. End of service: 03 am.

### ORDER

To ensure that we can organise everything well in advance, we require a lead time of 7 days. Otherwise, we reserve the right to cancel the planned event.

### OVER TIME

Our restaurant closes at midnight. To compensate for over time every started hour (after midnight) will be charged with additional CHF 250.00.

### PARKING SPACES

There are a large number of public car parks on the south side of the hotel. Day tickets can be purchased online from the Interlaken municipal administration. After 7 p.m. the public car parks are no longer subject to charges.

### RATES & PAYMENT CONDITIONS

The prices include 8.1% VAT and are calculated for a minimum of 10 people unless otherwise noticed. All prices are subject to change.

Payment in CHF can be settled by payment slip (only Switzerland – payment due within 20 days) or directly in the hotel in cash or by the following cards: Post Bank Card, Maestro, Mastercard, Visa, American Express & JCB. We cannot accept any WIR-money for payments.

### SMOKING

Please note the entire hotel is non-smoking.

### SUPPLEMENTS

The prices quoted do not include supplements. If you require supplements, this must be agreed in advance and confirmed in writing.