



Menu suggestions

**GRAND CAFÉ RESTAURANT SCHUH
LEBANG GASTRO AG**

Familie Eun Hae und Jürg Lehmann
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Welcome to Grand Café Restaurant Schuh

We are very pleased that you consider our restaurant to organise your special event and we hope these menu suggestions will satisfy your expectations

We spoil you with modern, seasonal and creative dishes. We always use fresh and regional products.

The restaurant offers you the opportunity to make your event memorable. The selection can be Traditional, Modern or Asian style, or a combination of these three style.

The menu suggestions apply for an event which comply with minimum 10 person. We are dedicated to offer you a seasonal, fresh and varied cuisine for all year long. Moreover, if you have any special requirements, please contact our Head Chef in order to fulfil your perfect event..

We are available and happy to discuss your requirements..

For further information, please visit our website - www.schuh-interlaken.ch

.It would be an honour to pamper you and your guests in our home

warm greetings

**GRAND CAFÉ RESTAURANT SCHUH
LEBANG GASTRO AG**

Family Eun Hae und Jürg Lehmann and the entire team

Menu suggestions

Enjoy the aperitif on the terrace, in the garden, restaurant, or even in the kitchen for small companies

Aperitif (puff pastry and local dried sausage)	CHF	8.50
Aperitif (puff, bruschetta and local dried sausage)	CHF	13.50
Schuh-Aperitif (arrangement of finger food, seasonal soup, etc.)	CHF	22.50
Apéro riche (rich and fantasy selection)	CHF	27.50

Salad

Green salad with homemade French or Italian dressing	CHF	8.00
Mixed vegetable and leaf salad	CHF	10.50
Tomato and buffalo mozzarella salad with basil (available only in summer)	CHF	14.50
Lamb's lettuce salad with egg, bacon strips and French dressing	CHF	14.50
Rocket salad with parmesan stripes	CHF	13.50

Starters

Beef Carpaccio with celery-Parmesan cream and beer sherbet	CHF	15.50
Fried prawns with Colonato – bacon roll, rocket salad with Parmesan and honey dressing	CHF	16.50
Trilogy of homemade salmon with dill-mustard sauce, sweet and sour Tartar and fried tranche	CHF	19.50
homemade duck liver terrine with caramelised pineapple and Brioche.	CHF	18.50
Marinated cod, celery and tomato salad with passion fruit and Meaux mustard	CHF	16.00

Soups

Beef broth with egg and cognac	CHF	9.50
Seasonal vegetable cream soup	CHF	9.50
- Asparagus soup		
- Wild garlic soup		
- Carrot soup with ginger		
- Celery soup with apple		
- Pumpkin soup with marinated ginger dices		
- Curry soup with dices of apple	CHF	8.50

Warm starters

Roasted pike-perch on creamy sauerkraut and bacon	CHF	15.50
Roasted sea bass on fennel and pineapple Potpourri with pink pepper	CHF	16.50
Scallop in Colonato-bacon roll on warm lentils	CHF	16.50
Pasta or risotto dish by seasonal and your preferring	CHF	14.50

Main courses

Fish

Roasted monkfish with white wine foam
Saffron -tagliolini und fried snow peas CHF 39.50

Pike perch fillet with crispy skin
On creamy sauerkraut and boiled potatoes CHF 37.50

Pork

Pork -Piccata «Milanese»
With ham strips and mushroom, tomato spaghetti CHF 26.00

Roasted pork loin with red wine sauce
Colourful vegetable and potato gratin CHF 32.50

Pork fillet stuffed with black olives and rolled with dried ham
Glazed vegetable dices and Bratana-polenta with Gorgonzola CHF 36.50

Veal

Sliced veal with mushroom cream sauce
crispy Rösti or Tagliolini, carrots CHF 36.50

grilled veal steak with chocolate-chilli sauce
snow peas with sesame and tagliatelle CHF 44.50

roasted Simmentaler veal with thyme sauce
sautéed Mediterranean vegetable and potato gratin CHF 43.50

Beef

Suure Mocke (marinated roasted -beef in red wine), mashed potatoes, beans and bacon CHF 36.00

Beef entrecote English style with Béarnaise sauce
Glazed vegetable and potato gratin CHF 44.50

Roasted fillet of beef Medallion "Rossini" with fried duck liver
Diced vegetable and fried young potatoes with rosemary CHF 46.50

Lamb

Duo of roasted lamb rack and homemade minced Lamb in Praline shape
Ratatouille and fried potatoes with Chorizo CHF 42.50

Poultry

Roasted guinea fowl with port wine sauce
Beans and potatoes tortilla CHF 37.50

Chicken breast stuffed with dried ham and mushroom,
fried potatoes and vegetable CHF 34.50

Asia

Red curry with marinated duck breast and pineapple (spicy)	CHF	36.50
Kang Karee Kai	CHF	30.50
Yellow curry with chicken, onion and pineapple		
Sweet and sour pork	CHF	28.00
Deep fried floured-pork with sweet and sour sauce, pineapple and onion (mild)		
Stir fried beef "Chinese style" with mushroom and bamboo	CHF	34.50

Desserts

Cheese

Selected cheese with homemade chutneys

3 varieties	CHF	8.50
5 varieties	CHF	12.50

Sweets

Caramel custard with whipped cream	CHF	9.00
Lemon curd mousse with mango salad	CHF	11.00
Chocolate lava	CHF	12.50
Fresh bake served with pineapple sherbet and fresh passion fruit		
Mille feuille	CHF	12.50
With fresh raspberries, passion fruits and chocolate sherbet		
Rosemary creme brulee	CHF	14.50
Tonka ice-cream, fresh hot berries		
Dessert plate «Grand Café Schuh»		
Selection of 3 variations	CHF	8.50
Selection of 5 variations	CHF	12.50
Enormous «Grand Café Schuh» dessert buffet	CHF	18.50
With cheese buffet	CHF	24.50

Friandise

Praline and Truffles	CHF	6.50
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Menu Classique

colourful leaf salad with honey dressing

Glazed veal shoulder

With red wine sauce, mashed potatoes and beans with bacon

Dark chocolate mousse

Passion fruit sherbet and pineapple Carpaccio

CHF 45.00

Menu Gastronomique

marinated char fillet

with avocado couscous, herb salad and Yoghurt dressing

Carnaroli risotto

with trevisiano, veal sweetbread skewer and charms

Lamb

Duo of roasted lamb rack and homemade minced Lamb in Praline shape

Ratatouille and fried potatoes with Chorizo

Cheese variation

With fruit bread and chutneys

Dessert plate «Grand Café Schuh»

Selection of 3 variations

CHF 89.00

Menu «Eurasia»

Tom Kha Gai

Coconut milk soup with chicken Thai style

Sweet and sour fish

Thai red curry with duck breast and vegetable

Kang Karee Kai

Yellow curry with chicken, onion and pineapple

Assorted vegetable

Fried rice

Baked banana with coconut

With vanilla ice-cream

CHF 57.50

Terms and rules

Room type	hall whole restaurant fireplace	80 - 100 Person 200 Person 20 Person
Menu ordering	menu must be ordered minimum 10 days before the event in order to arrange all the requirement in time.	
Wine	we will assist you choosing the perfect one in case of bringing your own, it costs per bottle	CHF 25.00
Decoration	we are pleased to organise the decoration how you wish the expenses will be charged.	
Menu card	the menu card will be written and present on the table. If you have any special design or logo which would like to present on the menu, please send us via email.	
Music	the music can be organised by you or us. Please let us know how much space do you need for.	
Complaint	we would be appreciated if you have any suggestion to improve our quality.	
Special wishes	any special wish will be applied as much as we can. please let us know..	
Firework	firework can be ignite outside of the restaurant until 22.00, after that you do need a permit of Interlaken community. any sparkler or firework are not allowed in the restaurant.	
Wheelchair	Our restaurant and restrooms are wheelchair accessible.	
Damage	Any damages(such as damaged carpets, wooden floor, tablecloths by the sparkler, etc.) which are caused from you, will be charged direct to the account..	
Amount of guest	the amount of guest must be confirmed minimum 48 hours before the assigned date. In case of missing this announcement, the total of number will be charged. Moreover, if we do not get the confirmation on time, we have a right to cancel your reservation without any notice.	
Extension permit	family reunions, weddings, birthdays do not need an extension approval.	
From 00.30 O'clock	Permit for company, club and organisation pro occasion	CHF 50.00
	without extension approval until	00.30 O'clock
	with extension permit until	02.30 O'clock
Personal cost	per person and per hour	
From 00.30 O'clock	Head waiter	CHF 50.00
	Waiter/waitress	CHF 40.00
Cancellation cost	4 weeks before the event	free of charge
	3 weeks before the event	30 %
	2 weeks before the event	50 %
	1 week before the event	100 %
	The cancellation costs consist of the menu price and beverage allowance of CHF 20.00 per registered person.	
Terms of payment	our invoices are payable within 30 days. We are able to charge up to 50% of the total invoice for an advance payment.	
VAT	VAT All prices include 8% VAT and service	