



## *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 are your perfect alternatives

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 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](http://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

# *Aperitif – proposals*

## *Traditional*

Freshly roasted almonds and peanuts		CHF	4.50
Puff pastry sticks with Gruyère favour	100 gr	CHF	6.80
		<b>Price per serving</b>	
Mini cheese quiche		CHF	2.00
Mini Egg / asparagus canapé		CHF	3.00
Mini ham / salami canapé		CHF	3.20
Mini Thon / salmon / beef canapé		CHF	3.80
Crostini with olive		CHF	2.50
Crostini with tomato and basil		CHF	2.50
Crostini with smoked trout mousse		CHF	2.50
Parmesan cheese		CHF	2.50
Parma ham and olives		CHF	3.00
Oberlander dry sausage		CHF	2.50
Vegetable sticks with sauce (Carrots, Palatine, celery, cucumber)		CHF	4.50

## *Modern*

Horseradish panna cotta with smoked salmon tartar		CHF	4.00
Meat ball served with bell peppers		CHF	5.00
duck liver lollipop in passion fruit coat		CHF	4.50
Tuna with sesame-brittle and wasabi cream		CHF	4.00
Marinated char fillet with avocado, couscous and apple chutney		CHF	3.50
Quail with mango chutney and mountain-lentil salad		CHF	4.00
Soup of the season in espresso cup		CHF	4.00
Shot of Gazpacho Andaluz with passion fruit Granite		CHF	4.00

## *Asian*

Deep fried homemade won ton (pork)		CHF	2.00
Spring rolls with vegetables and served with sweet chili sauce		CHF	2.00
Thai chicken satay with peanut sauce		CHF	2.50
hot and sour soup in espresso cup		CHF	3.50
Fried chicken Elrond		CHF	3.50

**Enjoy the aperitif on the terrace, in the restaurant, or even in the kitchen**

## *plate service - lunch & dinner*

### *Salads*

à CHF 7.50

Mixed green leaf salad with croutons and sprouts  
Mixed vegetables and leaf salad  
Iceberg lettuce "Aurora" with cocktail sauce, served with tomatoes and celery strips  
Thai papaya salad  
Chinese mushroom salad with mustard  
Iceberg lettuce "Aurora" with balsamic cocktail sauce, served with tomatoes and celery strips

### *Soups*

à CHF 7.50

Fresh tomato cream soup  
Oberlander vegetable soup  
curry cream soup with dices of apple  
Hot and sour soup "Szechuan"  
Thai spicy soup

### *Main courses - pork*

#### **Baked meatloaf Oberlander style**

Creamly spinach and roasted potatoes CHF 21.00

#### **Sliced pork, "Bernese Alps" style**

Mushroom sauce and noodles CHF 23.00

#### **"Riz Casimir" - Sliced pork in curry sauce**

garnished with fresh fruit, served with Thai rice CHF 23.00

#### **pork escalope with fine mushroom sauce**

Stuffed with red apple and buttered noodles CHF 25.00

#### **Roast pork "Dentenberg" sprinkled with prunes**

in fine plum sauce, broccoli with almonds and fried potatoes CHF 29.00

#### **Pork piccata "Milanese" style**

Ham and mushrooms  
Tomato spaghetti CHF 26.00

### *Main courses - Veal*

#### **Veal stew with white wine sauce**

Glazed vegetables and mashed potatoes CHF 26.00

#### **Glazed of veal breast slices with balsamic sauce**

stuffed with Lentils and served with baked potato CHF 27.00

### *Main courses - Poultry*

#### **baked fried chicken leg**

Ratatouille and potatoes CHF 23.00

#### **Roasted guinea fowl on herb**

on a vegetable and mixed wild rice CHF 28.00

#### **Sliced turkey with curry sauce**

Rice and fruit garnish CHF 26.00

## *Main courses - Beef*

<b>Beef tongue in fine caper sauce</b> Mashed potatoes and broccoli	CHF	24.00
<b>Beef Goulash "Berner Oberland"</b> With mushrooms and vegetables served with mashed potatoes	CHF	28.00
<b>Sliced beef "Stroganov"</b> on spicy pepper - paprika sauce served with steamed tomato and Spätzli	CHF	25.00

## *Main courses - Lamb and Rabbit*

<b>Emmentaler lamb stew in saffron sauce</b> glazed vegetables and mashed potatoes	CHF	29.00
<b>Rabbit stew "Ticino Art" style</b> cooked with bacon, carrots, onions and herbs Polenta with Parmesan	CHF	28.00

## *Main courses - Fish*

<b>Trout fillets "Matten"</b> Trout Fillet Piccata with vegetables Served with leeks and potatoes	CHF	27.00
<b>Salmon steak on Pastis sauce</b> served with Seasonal vegetables and steamed rice	CHF	29.00
<b>Zander fillet "Interlaken Art" style</b> with yellow and red cherry tomatoes, and green onions served with parsley potatoes	CHF	34.00

## *Main courses - Vegetarian*

<b>Pesto Pasta "Chef Style"</b> with cherry tomatoes and black olives	CHF	16.50
<b>Eggplant Piccata "Milanese"</b> Tomato spaghetti	CHF	16.00
<b>Vegetable ragout on spicy curry sauce</b> served with rice	CHF	15.00

## *Small dessert*

<b>Caramel cream or apple juice cream</b> <b>Coupe Belle Hélène</b> Vanilla ice cream, served with pears and chocolate sauce <b>Coupe "three sherbets"</b> <b>Chocolate mousse "Schuh style"</b> <b>Grand Marnier parfait</b> <b>Cherry cream with fruit salad</b>	à CHF	7.50
<b>Chocolate Fondue, per person</b>	CHF	10.00

## *Terms and rules*

<b>Room type</b>	hall whole restaurant fireplace	80 - 100 Person 200 Person 20 Person
<b>Menu ordering</b>	menu must be ordered minimum 10 days before the event in order to arrange all the requirement in time.	
<b>Wine</b>	we will assist you choosing the perfect one in case of bringing your own, it costs per bottle	CHF 25.00
<b>Decoration</b>	we are pleased to organise the decoration how you wish the expenses will be charged.	
<b>Menu card</b>	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.	
<b>Music</b>	the music can be organised by you or us. Please let us know how much space do you need for.	
<b>Complaint</b>	we would be appreciated if you have any suggestion to improve our quality.	
<b>Special wishes</b>	any special wish will be applied as much as we can. please let us know..	
<b>Firework</b>	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.	
<b>Wheelchair</b>	Our restaurant and restrooms are wheelchair accessible.	
<b>Damage</b>	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..	
<b>Amount of guest</b>	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.	
<b>Extension permit</b>	family reunions, weddings, birthdays do not need an extension approval.	
<b>From 00.30 O'clock</b>	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
<b>Personal cost</b>	per person and per hour	
<b>From 00.30 O'clock</b>	Head waiter	CHF 50.00
	Waiter/waitress	CHF 40.00
<b>Cancellation cost</b>	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.	
<b>Terms of payment</b>	our invoices are payable within 30 days. We are able to charge up to 50% of the total invoice for an advance payment.	
<b>VAT</b>	VAT All prices include 8% VAT and service	