



JUNGFRAU
TOP OF EUROPE

Harder Kulm

TOP OF INTERLAKEN

GROUP MENUS 2021

Top 5 vegetarian menus

21	Zucchini cream soup *** Cauliflower nuggets with cheese breading French fries and garlic dip *** Mango sorbet	29.—
22	Small mixed salad with homemade dressing *** Military cheese slice *** Panna cotta with whipped cream	28.—
23	Cream of tomato soup *** Cheese spaetzle with roasted onions *** Mango yoghurt cream	27.50
24	Small green salad with homemade dressing *** Bean Masala Curry served with rice and naan bread *** Chocolate cream	28.50
25	Cream of tomato soup *** Breaded mozzarella with green leaf salad and homemade dressing *** Fresh fruit salad	27.50

Vegetarian specialities

	Small mixed salad with homemade dressing *** Macaroni Älpler Art *** Vanilla cream with whipped cream	27.—
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Top 3 Fish Menus

26	Carrot salad *** Salmon fillet with herb cream sauce and vegetable rice *** Orange and sweet cider cream	33.50
27	Small mixed salad with homemade dressing *** Pangasius fillet with lime sauce seasonal vegetables and butter rice *** Panna cotta with whipped cream	31.50
28	Vegetable boullion with vegetable strips *** Pike-perch with kohlrabi mashed potatoes *** Mango sorbet	33.50

Vegan specialities

28	Avocado lettuce with homemade dressing *** Fried herb tofu boiled potatoes and leaf spinach *** Honey-quark dessert	32.50
30	Cherry tomato salad with balsamic vinaigrette *** Baked feta with green leaf salad and Italian dressing *** Vegan coconut ice cream with fresh berries	31.50

Soup/Salads & Dessert are interchangeable.

These menu suggestions are valid for groups of 15 persons or more. Tour guides and bus drivers eat free of charge.





Harder Kulm – Highlight Menu 1

Thinly-sliced dried beef	39.—

Raclette plate garnished with sour vegetables and small potatoes	

Cheese fondue Harder style	
served with bread, small potatoes	
gherkins and pearl onions	

Harder Kulm – Highlight Menu 2

Small green salad with homemade French dressing	32.—

Pork escalope Zurich style	
with Rösti and seasonal vegetables	

Homemade creme brulée	

Swiss Highlight Menu

Vegetable bouillon with chowder	31.—

Rösti Aelpler Art	
(Rösti with ham, gratinated with Raclette cheese	
topped with a fried egg)	

Panna cotta with whipped cream	

International Highlight Menü

Small green salad with homemade French dressing	43.50

Grilled beef steak	
Hollandaise sauce	
Summer vegetables and French fries	

Mixed ice cream with cream	

Top 5 Budget Menus

01	Vegetable cream soup	29.—

	Grilled veal sausage with onion sauce	
	with mashed potatoes	

	Panna cotta with whipped cream	
02	Bouillon with vegetable strips	30.50

	Grilled chicken breast with mushroom cream sauce	
	with butter noodles	

	Mango yoghurt cream	
03	Carrot salad	33.50

	Viennese style pork cutlet	
	French fries and seasonal vegetables	

	Mango sorbet with whipped cream	
04	Small green salad	36.—

	hicken breast with paprika cream sauce	
	served with rice	

	Fresh fruit salad	
05	Small mixed salad	29.—

	Hörnli with minced meat and apple puree	

	Panna cotta with whipped cream	

All prices in CHF

Top 5 Harder Kulm Menus

06	Small mixed salad with homemade dressing	33.50

	Pork escalope with mushroom cream sauce	
	vegetable bouquet and butter noodles	

	Vanilla cream with whipped cream	
07	Small green salad	34.50

	Spiced roast beef with roast jus	
	summer vegetables and mashed potatoes	

	Chocolate cream with whipped cream	
08	Boullion with vegetable strip	38.50

	Pork Cordon Bleu	
	Summer vegetables and french fries	

	Homemade creme brulée	
09	Cucumber salad	31.50

	Chicken leg	
	French fries and seasonal vegetables	

	Scoop of vanilla ice cream with cream	
10	Cream of vegetable soup	29.—

	Rösti with pineapple, ham	
	and cheese au gratin	

	Vanilla cream	

Top 5 Special Swiss Menus

11	Small mixed salad	31.50

	Fondue moitié-moitié	
	Sour vegetables, small potatoes, bread	

	Mango yoghurt cream	
12	Vegetable cream soup	35.50

	Raclette à discrétion	
	Sour vegetables, small potatoes	

	Panna cotta with whipped cream	
13	Small green salad with homemade French dressing	32.50

	Sliced beef with hunter’s sauce	
	with mashed potatoes	

	Homemade creme brulée	
14	Small green salad with homemade French dressing	29.—

	Salted cheesecake with leek	

	Mango yoghurt cream	
15	Bouillon with vegetable strips	33.50

	Veal sausage with Rösti and onion sauce	

	Homemade creme brulée	

Top 5 Internationale Menus

16	Vegetable cream soup	39.50

	Pork fillet with pepper sauce	
	Vegetable garnish and french fries	

	Orange and sweet cider cream	
17	Carrot salad	48.50

	Grilled veal steak with cream sauce	
	Summer vegetables and french fries	

	Mango sorbet	
18	Bouillon with vegetable strips	33.50

	Roasted chicken breast with herb butter	
	seasonal vegetables and french fries	

	Sweet cider cream	
19	Bean salad	38.—

	Spareribs with barbecue sauce	
	and french fries	

	Panna cotta with whipped cream	
20	Cream of tomato soup	27.—

	Spring rolls with chicken meat	
	and basmati rice	

	Fresh fruit salad	