



# Menus





### Menu suggestions

On the following pages, you will find our menu proposals. For a perfect organization of your event, please have the points below in mind:

## Menus up to 12 people

Up to a maximum of 12 people, you are welcome to order à la carte on the spot, from the current restaurant menu. In the premises / salons on the second floor is required to pre-order a uniform menu, regardless of the number of guests.

# Menu from 12 people

The following menu suggestions are intended as uniform menus for groups of at least 10 people. These are dishes that we buy especially for your occasion and prepare fresh. The menus are designed so that even large parties can be served quickly and courteously. For children, vegetarians and allergy sufferers we have adapted dishes after prior consultation.

### Select menu

You can also change the components of the menus. The prices of the individual dishes are indicated in each case. From 4 courses, the price of the individual dishes is reduced. Wherever possible, we are happy to accommodate your budget. Please contact us for special offers and packages for lunches and banquets off season.

# Supplement

The prices of our banquet menus do include a supplement of side dishes as well as vegetables. The portion sizes are generally speaking enough. In case you do also wish a supplement of meat / fish, please let us know. For meat / fish supplements, we do charge 20% of the main course's price.

If you should need any further information concerning allergens and ingredients of the selected menu, please do not hesitate to contact us.

Our meat is mainly from Switzerland, exceptions for seasonal or availability reasons are possible. Please let us know if you wish more precise information about the exact declaration. All prices include 8.1% TVA and service.

Last update: Juli 2024



HOTEL - RESTAURANT

### Our summer menus

Available from 21 June until 21 September

#### Menu S1 à CHF 88.00

Leave salads with fennel, peach and berries

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Chanterelle cream soup refined with thyme, with sautéed scallop

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Beef entrecôte with Balsamico sauce saffron risotto and Mediterranean oven vegetables

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Apricot-lemon balm-mousse with marinated cherries, yoghurt ice cream and lukewarm chocolate cake

#### Menü S2 à CHF 111.00

Cherry tomato salad with buffalo mozzarella, lemon, basil, pines, and arugula

Cucumber soup (cold) with ginger ale dill oil und roasted king prawn

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Tagliarini with black summer truffle

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Veal steak with fresh mushrooms and jus, herb-potato gratin and vegetables

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Passionfruit sorbet with a dark chocolate mousse, almond cake and fresh raspberries

# SCHLOSS SCHADAU HOTEL - RESTAURANT

# **Personalized Summer Menus**

Create your individual summer menu from the following menu components or complete our menus with a fourth or fifth course of your choice.

	Preis	Preis	Preis
Salad & cold starters	3course	4course	5course
Mixed salad with croutons and "Castle-Dressing"	15.00	14.00	13.00
Salad with cherry tomatoes, pistachios, and dressing	14.00	13.00	12.00
Salad bouquet with herb-vinaigrette, melon, and Parma ham	20.00	18.00	16.00
Marinated salmon with alga salad, mango, blini, and quail egg	24.00	22.00	19.00
+ 3 gram Swiss Oona caviar	4.00		
Trilogy from the Bernese Oberland trout	25.00	23.00	21.00
(Tatar, mousse, and filet), with apple, avocado cream and Blini			
Vitello tonnato with red onion pickles, capers, and cherry tomatoes	25.00	23.00	21.00
Beef tartar with egg cream and Brioche	28.00	25.00	23.00
Vegan tartar with avocado cream and Brioche	23.00	21.00	19.00
Soup	3course	4course	5course
White wine soup with puff pastry, vegetable, and raw ham	15.00	14.00	13.00
Gazpacho with passionfruit and tuna-tataki	17.00	16.00	15.00
Melon soup (cold) refined with Portwine and sautéed king prawn	16.00	15.00	14.00
Tomato soup with buffalo mozzarella and basil-Pesto	15.00	14.00	13.00
Carrot-coconut-ginger soup with a vegetarian Dim-Sum	13.00	12.00	11.00
Curry-lemongrass-coconut soup with a sautéed scallop	16.00	15.00	14.00
Beef consommé with Sherry, vegetables, and a cheese puff pastry	17.00	16.00	15.00
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Warm starters	3course	4course	5course
Carnaroli -Risotto with king prawns, herb oil and apple jelly	27.00	24.00	21.00
Carnaroli -Risotto wish mushrooms and herb oil	23.00	21.00	19.00
Potato Gnocchi, with dry tomatoes, Mascarpone sauce, artichoke,			
cherry tomatoes, and marinated arugula	23.00	21.00	19.00
Tomato Tarte-Tatin with a basil sorbet and buffalo mozzarella	25.00	23.00	21.00
Sautéed scallop in bacon, on mashed potato-peperoni and marinated	27.00	24.00	21.00
arugula			
Sautéed perch fillets on a parsley-root puree with almond butter	26.00	24.00	22.00
Pike perch fillet with saffron sauce, spinach, and seasonal mushrooms	27.00	25.00	23.00

# SCHLOSS

HOTEL - RESTAURANT

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Sautéed poularde breast with rosemary gravy40.0038.0036.00			43.00	41.00	37.00
Sautéed poularde breast with rosemary gravy40.0038.0036.00	Pork roast with dried plums - cream sauce				
Coq au vin with black truffle 41.00 39.00 37.00			40.00	38.00	36.00
	Coq au vin with black truffle		41.00	39.00	37.00

Every fish and meat dish will be served with one vegetable and one side dish option:

Seasonal mixed vegetables or Mediterranean oven vegetables or spinach

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Au gratin potatoes / Parmesan risotto / mashed potatoes / spaetzle / tagliatelle Rosemary potatoes / Sautéed polenta slices / black rice

# SCHLOSS

HOTEL - RESTAURANT

	3course	4course	5course
Vegetarian and Vegan dishes	3-Gang	4-Gang	5-Gang
Thai curry with smoked tofu, red lentils, mushrooms, and vegetable	32.00	32.00	28.00
Homemade quinoa patty with vegan gravy			
one vegetable and one side dish up to your choice. (same side dishes for the same reservation)	34.00	34.00	30.00
Zucchini piccata with tomato-herb sauce			
one vegetable and one side dish up to your choice. (same side dishes for the same reservation)	30.00	30.00	28.00
Potato gnocchi with dried cherry tomatoes, salvia and cream sauce	30.00	30.00	28.00
Truffle ravioli with parmesan cheese sauce and cherry tomatoes	33.00	33.00	31.00
Puff pastry stuffed with mushroom ragout			
one vegetable and one side dish up to your choice. (same side dishes for the same reservation)	34.00	34.00	32.00
Cheese	3course	4course	5course
Cheese specialties from JUMI with apple-fig mustard and			
Dried-fruit bread	18.00	16.00	13.00
Cheese buffet (from 25 persons / charged per 100 grams	16.00	16.00	16.00
	/100g	/100g	/100g
Descente	3course	4course	5course
Desserts			
Tiramisù «Schadau»	15.00	14.00	13.00
Lemongrass panna cotta with lukewarm chocolate cake	10.00	15.00	14.00
and fresh raspberries	16.00	15.00	14.00
Schadau dessert trilogy (creamy, frozen, baked) Sorbet variation with fresh fruits	17.00	16.00	15.00
	15.00	14.00	13.00
Marinated berries with yogurt ice cram	15.00	14.00	13.00
Chocolate mousse with raspberry sorbet and Tirolean nut cake	17.00	16.00	15.00
Carrot cake with vanilla ice cream and mango mousse	17.00	16.00	15.00
Crème brûlée with passion fruit sorbet & caramel tarte "Fleur de sel »	17.00	16.00	15.00
Dessert buffet with 5 different homemade desserts up to season	25.00		25.00
(starting from 25 guests, without cheese)	25.00	25.00	25.00
Dessert buffet with 5 different homemade desserts up to season (starting from 25 guests, including choose)	20.00	20.00	20.00
(starting from 25 guests, including cheese)	29.00	29.00	29.00



## **Options for dessert buffet:**

- Panna Cotta with fruit coulis (raspberry, kalamansi, passion fruit, cherry,...)
- Felchlin chocolate mousse (bitter 66%, milk 38% or white 36%)
- Fruit mousse (raspberry, strawberry, cassis, apricot, cherry, plum, mango,...)
- «Apple-juice cream» with caramelized almonds
- "Ämmitaler cream" with whipped cream and meringue
- Tiramisù
- Crème brûlée (classic, with ginger, rosemary, lemongrass or tonka beans)
- Parfait in espresso cup (Baileys-coffee, strawberry-basil, vanilla,...)
- Fruit salad
- Baked sweets (Brownie, carrot cake, «Hasli» nut cake, Tirolean cake, orange or lemon cake)



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