

SCHLOSS SCHADAU

HOTEL - RESTAURANT

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 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: July 2024

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Our spring menus

Available from ca. 20th of March to ca. 20th of June

Menu F1 à CHF 91.00

Colorful spring lettuce with radish, egg and wild garlic dressing

Asparagus cream soup with Noilly Prat and vanilla
sautéed giant prawn

Entire roasted veal steak with morel sauce
Tagliatelle and spring vegetables

Lukewarm chocolate cake
with marinated strawberry-mint salad and yogurt ice cream

Menü F2 à CHF 118.00

Marinated salmon with asparagus salad,
radish, blini and quail egg

Wild garlic soup with sautéed scallop

Swiss pikeperch fillet with potato gnocchi,
green asparagus, spring onions and morels

Entire roasted beef fillet with wild garlic hollandaise and gravy,
Au gratin potatoes with herbs and colorful vegetables

Strawberry-basil mousse
with chocolate sorbet and marinated rhubarb

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Personalized Spring Menus

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

	Preis	Preis	Preis
	3course	4course	5course
Salad & cold starters			
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
Salad with buffalo mozzarella, cherry tomatoes, melon	20.00	18.00	16.00
Marinated salmon with alga salad, mango, blini, and quail egg + 3 gram Swiss Oona caviar	24.00 4.00	22.00	19.00
Trilogy from the Bernese Oberland trout (Tatar, mousse, and filet), with apple, avocado cream and Blini	25.00	23.00	21.00
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
Warm starters			
	3course	4course	5course
Carnaroli-Risotto with king prawns, herb oil and apple jelly	27.00	24.00	21.00
Carnaroli-Risotto with mushrooms and herb oil	23.00	21.00	19.00
Tagliarini with a creamy black truffle sauce	25.00	23.00	21.00
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 arugula	27.00	24.00	21.00
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

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Fish (side dish at your choice)		3course	4course	5course
Sautéed salmon-trout fillet from Sigriswil	<i>Starter</i>	27.00	25.00	23.00
with saffron sauce	<i>Main course</i>	51.00	49.00	45.00
Sautéed salmon steak with wasabi hollandaise sauce	<i>Starter</i>	26.00	24.00	22.00
	<i>Main course</i>	43.00	43.00	41.00
Sautéed pikeperch saltimbocca with raw ham and balsamic sauce	<i>Starter</i>	25.00	23.00	21.00
	<i>Main course</i>	46.00	44.00	42.00
Sautéed sea bass fillet with Pommery-mustard hollandaise sauce	<i>Starter</i>	28.00	26.00	24.00
	<i>Main course</i>	51.00	49.00	45.00
Sautéed gilthead fillet with Tomato-capers-spring onions salsa	<i>Starter</i>	25.00	23.00	21.00
	<i>Main course</i>	47.00	46.00	44.00
Poached sole fillet with White wine-herb sauce	<i>Starter</i>	30.00	28.00	26.00
	<i>Main course</i>	54.00	52.00	50.00
Sorbets in between		3course	4course	5course
Pineapple-salvia sorbet with prosecco		8.00	8.00	7.00
Strawberry-pepper sorbet with gin and basil		8.00	8.00	7.00
Herb sorbet with Champagne		8.00	8.00	7.00
Seasonal sorbet at your choice		8.00	8.00	7.00
<i>With Prosecco, Champagne, or Ginger Ale</i>				
Meat dishes (side dish at your choice)		3course	4course	5course
Whole roasted veal steak with Calvados-cream sauce and apples		58.00	56.00	52.00
Veal saltimbocca with Marsala gravy		48.00	46.00	44.00
Veal shoulder roast with mushroom cream sauce and herbs		41.00	39.00	37.00
Entire roasted beef fillet with Béarnaise sauce and gravy		60.00	58.00	54.00
Beef fillet «Surf & Turf» with sautéed scampo and Portwine sauce		64.00	62.00	58.00
Braised beef roast with bacon, croutons, and mushrooms		41.00	39.00	37.00
Roast beef with Béarnaise sauce and gravy		54.00	52.00	48.00
Three different fillets (beef, veal, and pork) with veal gravy and Béarnaise sauce		56.00	54.00	50.00
Rack of lamb with dried-tomatoes gravy		54.00	52.00	49.00
Entire sautéed pork fillet wrapped in bacon				
Boletus-cream sauce		43.00	41.00	37.00
Pork roast with dried plums - cream sauce		40.00	38.00	34.00
Sautéed poularde breast with rosemary gravy		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

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	3course	4course	5course
	3-Gang	4-Gang	5-Gang
Vegetarian and Vegan dishes			
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. <i>(same side dishes for the same reservation)</i>	34.00	34.00	30.00
Zucchini piccata with tomato-herb sauce one vegetable and one side dish up to your choice. <i>(same side dishes for the same reservation)</i>	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. <i>(same side dishes for the same reservation)</i>	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 /100g	16.00 /100g	16.00 /100g
Desserts	3course	4course	5course
Tiramisù «Schadau»	15.00	14.00	13.00
Lemongrass panna cotta with lukewarm chocolate cake and fresh raspberries	16.00	15.00	14.00
Schadau dessert trilogy (creamy, frozen, baked)	17.00	16.00	15.00
Sorbet variation with fresh fruits	15.00	14.00	13.00
Marinated berries with yogurt ice cream	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 (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 cheese)	29.00	29.00	29.00

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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)

