



## Restaurant Aareschlucht Offers for Groups 2025

The suggestions are valid for groups of 10 people or more and apply for the whole group.  
The prices in Swiss Franks incl. 8.1 % VAT are per person. We use exclusively Swiss meat.

### Coffee Break

1 Hot Beverage with Croissant	7.00
1 Hot Beverage with Jumbo-Sandwich (various varieties)	14.00

### Aperitif

Bacon Bread	3.50
Pieces of Mountain Cheese	5.00
Mini-Quiche (bacon and/or leek)	5.00
Bruschette, assorted (3 pieces per person) <i>(tomato-basil, salmon-dill mousse, olive tapenade, sliced aged cheese with honey)</i>	7.50
Vegetable Sticks with various Dips (Curry, herbs, paprika)	8.50
Regional Meat and Cheese Platter with Mixed Pickles and Bread <i>(Alpine cheese, Coppa, Mostbröckli, Lake Thun raw ham, Oberland smoked ham, beef Salami)</i>	14.00

## 2-Course-Menues at 35.00

### Menu 1

Green Salad

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Pork escalope with mushroom cream sauce, butter noodles, seasonal vegetables

### Menu 2

Carrot cream soup with ginger

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Turkey piccata, spaghetti with tomato sauce, broccoli

### Menu 3

Green salad

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Home-style roast pork, mashed potatoes, seasonal vegetables

### Menu 4 – VEGAN

Carrot cream soup with ginger

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Indian vegetable-chickpea Curry with coconut milk, Basmati rice

## 2-Course-Menues at 40.00

### Menu 5

Leek cream soup

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Sliced beef «Stroganoff», butter rice, seasonal vegetables

### Menu 6

Green salad

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Pork steak with mustard sauce, fried potatoes, green beans with bacon

### Menu 7

Apple-celery soup

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Fried chicken breast with pepper sauce, pasta, seasonal vegetables

### Menu 8 – VEGAN

Green Salad

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Fried slices of smoked Tofu with mustard sauce, vegetable tagliatelle



## Desserts at 8.50

- A. Crème brûlée
- B. Fresh fruit salad with vanilla ice cream
- C. Panna cotta with wild berries