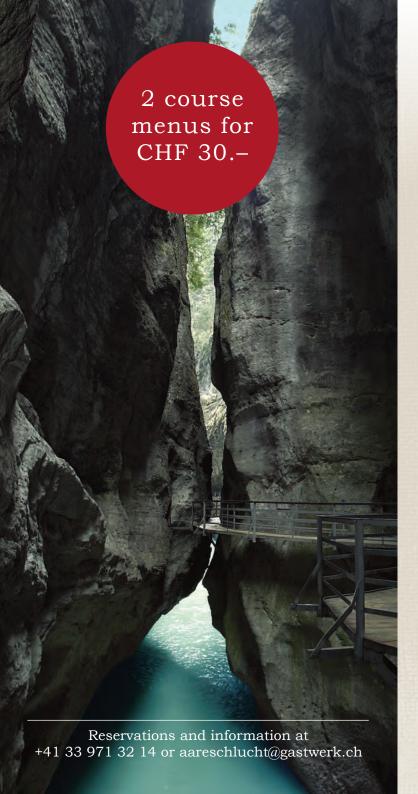


Set menus for groups from 10 persones

The team Gastwerk is looking forward to your visit in the restaurant Aareschlucht!





– Menu 1 ———

Broth with crepe strips or green leaf salad

Sliced beef «hunter style» with mushrooms, silver onions, croutons and bacon, served with butter noodles and seasonal vegetables

- Menu 2 ---

Vegetable cream soup or green leaf salad

Roast pork in the style of the house, served with mashed potatoes, peas and carrots

– Menu 3 –

Leek cream soup or green leaf salad

Milan style turkey piccata served with spaghetti in tomato sauce and broccoli with almonds

- Menu 4 -

Potato cream soup or green leaf salad

Sliced chicken breast with curry, served with oriental rice and fruit garnish

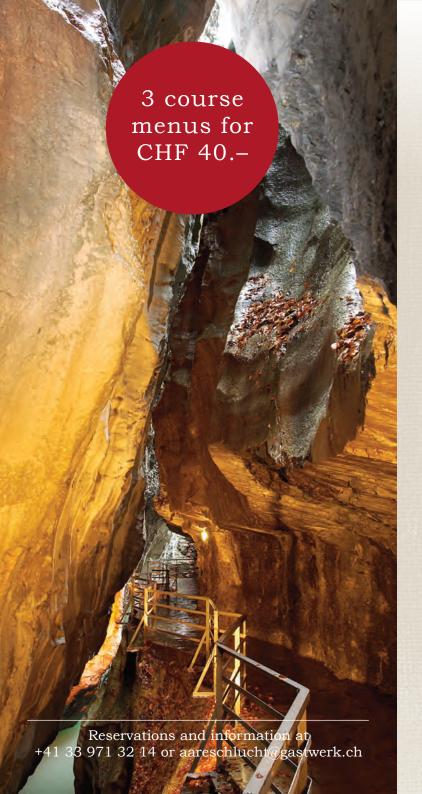
- Menu 5 VEGAN —

Cauliflower cream soup or green leaf salad

Soy meat strips with almond cream sauce, served with noodles and seasonal vegetables

We use exclusively Swiss meat.

The prices are per person and include 8,1% VAT.



– Menu 6 ———

Celery cream soup or green leaf salad

Pork steak with mustard sauce, served with fried potatoes and green beans

Caramel flan with fresh fruits

– Menu 7 -

Broccoli cream soup or green leaf salad

Braised beef with red wine jus, served with potato gratin and seasonal vegetables

Chocolat mousse with fresh fruits

– Menu 8 –

Broth with soup pearls or green leaf salad

Cordon Bleu of pork, served with french fries and seasonal vegetables

Fresh fruit salad with vanilla ice cream

– Menu 9 ––––

Clear vegetable soup or green leaf salad

Pork escalope with mushroom cream sauce, served with butter noodles and glazed carrots

Panna cotta with fruit sauce

- Menu 10 VEGAN -

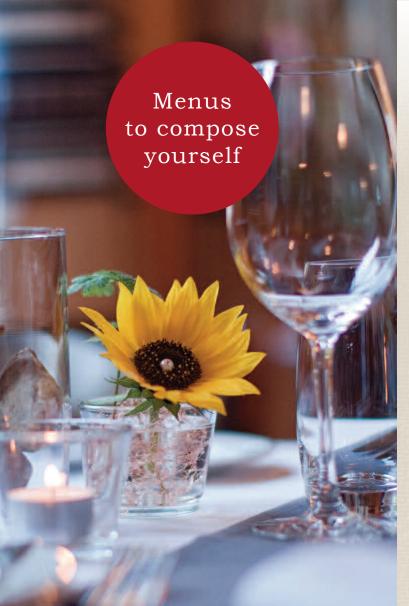
Tomato soup with fresh basil or green leaf salad

Moroccan vegetable tagine with smoked tofu, served with couscous with mint strips

Fresh fruit salad with raspberry sorbet

We use exclusively Swiss meat.

The prices are per person and include 8,1 % VAT.



Create your own menu!

Gladly you can also choose two main courses. Appetizers and desserts must be the same for all guests in the group. The choice and number of main courses must be given to us 1 week before the event.

Reservations and information at +41 33 971 32 14 or aareschlucht@gastwerk.ch

Starters -

Mixed leaf salad 6.50

Mixed salad with seasonal salads 8.50

Leaf salad with smoked whitefish fillet strips, herb vinaigrette 12.50

Appetizer plate with marinated, grilled vegetables, buffalo mozzarella and salad bouquet

16.-

Soups -

Homemade beef broth with crepe strips 8.50

Tomato soup with basil cap 8.50

White wine soup with croutons 10.50

We use exclusively Swiss meat.

The prices are per person and include 8,1% VAT.

Poulard breast roasted with thyme in port wine sauce with vegetables and herb rice

27.-

Sliced pork with paprika cream sauce with green beans and mashed potatoes

26.-

Veal steak with seasonal mushroom sauce, vegetables and butter noodles

34.-

Entrecôte of beef roasted in one piece, rosemary jus, vegetables and potato gratin

42.-

Fish —

Fried trout fillet with roasted almonds, spinach and parsley potatoes

32.-

Poached salmon fillet with saffron sauce, herb rice and short roasted vegetables

32.-

– Vegetarian —

Soy meat strips with almond cream sauce, served with noodles and seasonal vegetables

26.-

Seitan schnitzel with basil pesto, vegetables and rice

27.-

Vegetable Rösti with apple chutney

23.-

Panna cotta with wild berries 9.50

Caramel flan with fresh fruits 8.50

Chocolate mousse with fresh fruits 9.50

Tarte Tatin with vanilla sauce or vanilla ice cream 10.50

Fresh fruit salad with vanilla ice cream 8.50

Warm chocolate cake with fruit sauce 10.50

Tiramisu served in a glass 10.50



We will be happy to advise you personally for your planned guest event.

RESTAURANT AARESCHLUCHT West entrance, Meiringen side Phone +41 33 971 32 14 aareschlucht@gastwerk.ch www.aareschlucht.ch CH-3860 Meiringen

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