



grill
RESTAURANT &
SEETERRASSE

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**REFINED
MEDITERRANEAN
EXPERIENCE**



APPETIZERS

Prosciutto Iberico e Melone

Pata Negra ham | melon | pine nuts
38

Chilled Gazpacho 🌿

Iced tomato soup | olive oil | toasted bread
22

Stone-oven baked truffle pinsa 🍄

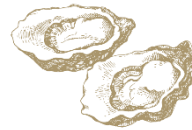
Stracciatella di Burrata | summer truffle | pepper
38

Gillardeau Austern 🍽️

From the Atlantic coast of France,
not without reason they are called the queen of oysters.

Natural or gratinated

3 piece. | 6 piece.
36 | 66



Mediterranean Avocado-Ceviche 🥑

Ajo blanco | peach | smoked olive oil
34

Park Hotel Langoustine Cocktail

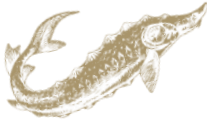
Mango chutney | salad chiffonade | cocktail sauce
28

Carpaccio of Breton sea bass 🌿

Cucumber | ginger vinaigrette | lemon verbena
42

KAVIAR

Refined in Paris by Kaviari,
served with warm blinis | crème fraîche | chives and egg yolk cream



«Kristall» 🌿

Large, delicate grains with an intense aroma.

30g | 50g | 100g
135 | 195 | 375

«Beluga» 🌿

The world's most exclusive caviar,
with an exceptionally buttery flavor.

50g
475

SALADS

Gardensalad 🌿 (🌱) 🌿

Young leaf salads | citrus honey dressing
20 | 26



Park Hotel Caesar Salad 🌿

Romaine lettuce hearts | caesar dressing | Sardinian bread
32

“Green Goddess Salad” 🌿

Green salads | avocado | pistachio | pecorino
30

Watermelon Salad 🌿

Arugula | Cerignola olives | yuzu
28

SALAD ADD ONS

Corn-fed chicken tagliata – 24 🌿

Sautéed beef fillet strips – 28

Tiger prawns with lemon and thyme – 24 🌿

Vegetarian kofte with yoghurt – 16 🌿 (🌱)

Pan-fried halloumi with oregano – 16 🌿

PASTA

Tagliolini alla Chitarra Cacio e Pepe e Capesante (🍂)

Creamy tagliolini in the style of cacio e pepe | scallops

48 | vegetarian 32

Orecchiette al tartufo 🌿

Summer truffle | bresaola | parmesan

32 | 44

Fusilloni alla Crudaiola 🍂 (🌿) 🌿

Stracciatella | cherry tomato sugo | basil

30 | 38

CLASSICS

Hand-cut beef tartare 🍖

Dijonnaise | chives | focaccia

36 | 54

Stracciatella di burrata 🍂

Zebra tomato | oxheart tomato | basil

36

Aubergine parmigiana 🍂 🌿

Parmesan | basil oil | melted tomato

32 | 44

Veal tenderloin medallions, "Zurich-style" 🍖

Morel cream sauce | crispy hash brown

48 | 76

SIGNATURES

Our signature dishes represent truly indulgent moments of enjoyment. Carefully selected products, exclusive and available in limited quantities.

Balfego Bluefin Tuna 🥬

Gently marinated tuna of the finest quality - raw, seasoned with sea salt flakes, premium olive oil, and lemon served with tonnato sauce, Quality that speaks for itself-one of our chef's favourites.

48

Tagliatelle al Caviale

Handcrafted tagliatelle with Champagne beurre blanc, enhanced with a hint of lemon and fresh chives. Finished with 25 g of premium Kaviar caviar, this exclusive dish impresses through its purity and refined flavour.

85

Sole à la Nicoise 🍷

Dover sole caught off the coast of Brittany, pan-roasted whole and finished with the characteristic flavours of the South. Taggiasca olives, sun-ripened tomatoes and fresh tarragon lend this classic dish Mediterranean freshness, elegance and depth.

per 100 g | 24

Signature cuts of dry-aged, Bone-in Beef

We love large cuts of meat aged for up to 100 days until they meet our exacting standards.

We sear them at high heat and finish them with our signature Park Hotel pepper blend.

Whether it's porterhouse, award-winning world champion ribeye, côte de bœuf, or our renowned aged Central Swiss dairy cow, we have the perfect cut for every guest.

Daily price

«Chateaubriand»

From 2 persons

Our Chateaubriand of American Black Angus beef has long been considered the crown jewel of the tenderloin and is cut from its finest part. Exceptionally tender, juicy, and finely textured, this classic dish represents the highest level of meat enjoyment.

per 100 g | 44

Braised beef cheek "Périgourdine style"

Butter-tender beef cheek from Spanish Rubia Gallega beef, braised in the oven for 12 hours, served with our Périgord truffle jus in the style of Auguste Escoffier.

A true delight for lovers of classic cuisine and rich sauces.

85

GRILL

Black Angus Filet

Black Angus beef, raised on the vast pastures of America.
Aged at least 30 months and matured for five weeks, resulting in a rich flavour and exceptional tenderness.

Filet 180 g | 84
Lady's Cut 120 g | 58



Black Angus Entrecote

Black Angus Beef, raised on the vast pastures of America.
At least 30 months old and aged for 8 weeks, it develops a rich flavour and fine tenderness.

Entrecôte 250 g | 76

Swiss Veal Chop 🇨🇭

The meat comes from regionally raised calves in mother-cow farming systems, which is reflected in both the quality and the aromatic profile of the aged meat.

300 g | 78

Japanese Wagyu A5+

Raised in Kagoshima Prefecture in the far south of Japan, renowned for its exceptional and evenly distributed marbling – a truly special indulgence.

Filet per 100 g | 195
Entrecôte per 100 g | 135

Appenzell Label Rouge Poularde Breast 🇨🇭 🍷

The chickens are raised in small barns on Appenzell farms, surrounded by fields of Ribel maize.

180 g | 48

Herb-fed Pork Ribs 🇨🇭

The juicy pork ribs are first grilled and then slow cooked for 16 hours with our house marinade of apple balsamic vinegar, maple syrup, and carefully selected spices.

280 g | 54

Make it special

“Surf & Turf” | Rock Lobster – **36** 🍷
“Rossini” | Foie Gras and Truffle – **32**
“Bordelaise” | Beef marrow bones – **28**



Pike-Perch Filet 🇨🇭 🌿 🍷

Crispy skin-on fillet, pan-seared and seasoned simply with salt, showcasing the purity of its flavour and the essence of regional produce.

150 g | 68

Tristan Lobster Tails 🍷 🌿

Among the finest treasures the Atlantic has to offer, these exceptional Tristan lobster tails are prized for their delicate texture and exquisite flavour.

2 pcs. | 72



SIDES

Heritage tomato salad 🍅 🌿		Pine nuts red onion
	12	
Grilled vegetables 🍅 🌿		Basil pesto
	14	
Cauliflower tempura 🍅 🌿		Sweet & spicy yuzu kosho glaze sesame lime
	14	
Green market vegetables 🍅		Broccoli with summer mushrooms
	10	
Crispy fries 🍅		Rosmary salt
	12	
Truffle-fries 🍅		Summer truffle truffle mayonnaise chives
	18	
Mashed potatoes 🍅		A la Robuchon
	12	
Truffled mashed potatoes 🍅		Summer truffle straw potatoes chives
	18	
Steamed basmati rice 🍅 🌿		Lime
	10	

SAUCES

Café de Paris		The perfect complement to grilled flavours
Sauce Béarnaise légère		Our interpretation of the classic sauce
Beurre Blanc		A traditional accompaniment to fish dishes
Pepito Sauce		A spicy dipping sauce for fish and meat
Fig Aioli		Perfect with shellfish and poultry
Herb Butter		The classic accompaniment to grilled dishes



LEGENDS



Vegan

Vegan option available upon request



Vegetarian



Vegetarian option available upon request



Nutrition-conscious & reduced-calorie products

Local dishes



Sustainably certified product



Scan the QR code to view our allergen menu.



**WE ARE PLEASED
TO BE ABLE TO SOURCE
MANY OF OUR FIRST-CLASS PRODUCTS
FROM THE SURROUNDING AREA.**

Veal: Central Switzerland (CH)

Lamb: Scotland (SCO)

Pork: Spain (ES) | Central Switzerland (CH) | Italy (I)

Poultry: Alpstein Appenzell (CH) | France (FRA)

Beef: Central Switzerland (CH) | Kagoshima (JPN) | Spain (ES) | America (USA)

Shellfish: Biarritz (FRA) | Italy (I) | Canada (CAN)

Crustaceans: South Africa (ZAF)

Fish: Pacific | Atlantic | Mediterranean | Ireland (IRL)

Eggs: Brigitte Zimmermann, Vitznau (CH)

Cheese: Rolf Beeler, Mellingen (CH)

Vegetables & fruit: Salvador Garibay, Weggis | Reust AG, Zurich (CH)

Caviar: Kaviar Kaviari Import | France (FRA)

Dairy products: Meierskappel | Küssnacht am Rigi (CH)

Ice cream & sorbets: Giolito Mariano, Comense (IT)

All prices are in CHF and include 8.1% VAT.
All weights are stated as raw weights.

