

RESTAURANT &
SEETERRASSE



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**REFINED
MEDITERRANEAN
EXPIERENCE**

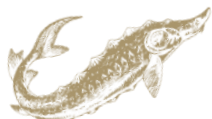


KAVIAR | OYSTER | SEAFOOD

Kaviari CAVIAR

Refined in Paris at Kaviari.

Lukewarm blinis | crème fraîche | chives | and egg yolk cream



Edition «Kristal»

Large, delicate grains with intense aroma.

30g | 100g

135 | 395

Edition «Beluga»

The world's most exclusive caviar with exceptionally buttery taste.

Dose à 50g

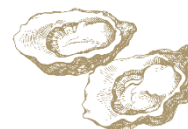
475

Gillardeau Austern

From the Atlantic coast of France

It is not without reason that they are referred to as the queen of oysters.

Natural or gratinated.



3 Stk. | 6 Stk.

28 | 48

Turn your oysters into an experience with a refined tequila pairing.

2cl Claze Azul Anejo – **75**

2cl Claze Azul Ultra extra Anejo – **275**



Plateau Royal

Upon availability

Our exclusive seafood étagère with king crab legs, spiny lobster, prawn cocktail, Gillardeau oysters, marinated tuna tataki, sturgeon caviar and scallop sashimi.

Per person | 175 CHF

We serve our seafood étagère for a minimum of two people.

RAW BAR

Tuna- Scottato 🌿🍷

Spanish bluefin tuna | cannellini bean cream | rocket pesto | Piment d'Espelette
34 | 44

Seabass-Carpaccio 🌿🍷

Hand-cut carpaccio of wild-caught sea bass | cucumber | ginger | mint
36 | 46

Pata Negra de Blazquez Ham

36-month aged Spanish cured ham from Pata Negra pork | potato focaccia
56

Recommendations

Our changing recommendations are inspired by the seasonal market selection and are created using the finest available ingredients.
We are also pleased to accommodate your individual wishes and enhance your stay with special attention.

TO START & SHARE

Aubergine & Parmesan (🌿)

Eggplant mille-feuille | basil oil | light Parmesan cream
28

Beef Tatar 🍷

Hand-cut beef tartare | mediterranean flavours | artichoke | dijonnaise | brioche
32 | 46

Vitello Tonnato

Gently cooked Central Swiss veal loin | tuna sauce | pickled vegetables | caper dust
36 | 44

FARM TO TABLE

Tomato – Burrata Salad (🌱)🌿

Colorful tomato salad | stracciatella di burrata | basil crumble | olive oil
28 | 36

Seasonal garden salad 🌱🌿🌍

Crisp leafy salads | toasted seeds and kernels | light citrus vinaigrette
22 | 28



Caesar Salad 🍃

Marinated romaine lettuce hearts | Sardinian bread | classic Parmesan dressing
28 | 36

Salad Extras

Two crispy tiger prawns | 120gr grilled poularde breast — each **18**
One pan-fried spiny lobster | 100g beef fillet strips — each **36**
100g quinoa | ½ sliced avocado | three crispy falafels | 100g halloumi — each **8**

HOMEMADE PASTA

Tagliolini alla Chitarra Cacio Pepe e Capesante

Creamy tagliolini in cacio e pepe style | scallops | shellfish white wine foam
48

Orecchiette al Broccoli (🌱)

Traditional pasta dish | broccoli | anchovies | crispy bread cubes | cacioricotta cheese
32 | 38

FISH & MEAT DINNER RECOMONDATIONS

Fillet of Spanish Rubia Gallega beef

The Rubia Gallega beef comes from the coastal regions of Galicia and Asturias and has an exceptional meat flavor.

200g | 84



The Black - Black Angus Entrecôte

Black Angus cattle, raised on the vast pastures of Uruguay. At least 30 months old and aged for six weeks.

250g | 78

Swiss Veal cutlet 🇨🇭

The meat comes from regionally raised calves from suckler cow farming, which is clearly reflected in the quality and aromatic profile of the aged meat.

200g | 84

Japanise Wagyu A5+

Raised in Kagoshima Prefecture, in the far south of Japan, and renowned for its outstanding and even marbling of the meat – a truly exceptional pleasure.

Filet pro. 100g | 195

Entrecôte pro. 100g | 125

Appenzell poularde breast – Label Rouge 🇨🇭 🇨🇭

The chickens are raised in small flocks on Appenzell farms, amidst the Ribel maize fields.

220g | 48

Steak Extras

À la Rossini, with duck foie gras and truffle – 32

Surf and turf, with langoustine tail – 36

Oven-roasted beef bone marrow, served in the bone – 32

Breton Sea bass 🇫🇷 🌿

Wild-caught sea bass from Brittany. Pan-fried until crispy on the skin, served with lemon and fleur de sel.

160g | 74

Tristan lobster tails 🇫🇷 🌿

The langoustine tails rank among the very best that the Atlantic has to offer.

2 Stk. | 72



Sides & Sauces

Green asparagus with pine nuts and parmesan – 14

crispy rustic fries | mixed tomato salad | sautéed beans with balsamic vinaigrette | bramata polenta slice – each 12

Truffle fries with freshly shaved truffle – 18

Herb Butter | Signature Café de Paris Butter | Light Béarnaise Sauce | White Tomato Beurre Blanc | Pepito Sauce



DESSERTS

Park Hotel Cheesecake 🍂

Airy cheesecake foam | strawberry salad | sansho pepper

24

Tropical chocolate moelleux 🍂

Freshly baked chocolate cake | mango–passion fruit ganache | basil

26

Modern tiramisu 🍂

Fabiano's homemade tiramisu | mascarpone mousse | coffee crumble | Kahlúa crème anglaise

26

The Lemon 🍋

White chocolate lemon–yuzu mousse | almond brittle sponge

22

Apple crumble tartlet 🍂 🌱

Lukewarm apple crumble | bourbon vanilla ice cream | powdered sugar

22

Affogato 🍂

Bourbon vanilla ice cream | double espresso

16

Our ice cream flavors

Bourbon vanilla 🍂 | dark chocolate 🍂 | caramel 🍂 | hazelnut 🍂
Mandarin sorbet 🍋 | strawberry sorbet 🍋 | lemon sorbet 🍋 | coconut 🍂

Per scoop 8

Pralines

Raspberry–Szechuan 🍂 | Caramel–rosemary 🍂 | Cherry–tonka bean 🍂
Cocoa content 36% | 54% | 68%

6 pieces | 24

Swiss Alpine cheese 🍂 🌱

Three varieties from affineur Rolf Beeler | spicy fig mustard

3 stk | 28



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.



ORIGIN & DECLARATION

**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) | Italien (I)

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

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

Shellfish: Biarritz (FRA) | Italien (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: Altonaer Kaviar Import, Hamburg (CHN / IT)

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.

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