



# MENU SUGGESTIONS

We ask that you choose a set menu for all guests.  
(except vegetarians and those with food allergies)

# BANQUETS

Thank you very much for your interest in our banquet suggestions.

We offer you the desired setting for celebrations of all kinds.  
From an aperitif to a festive menu.

Small to large events can be organised on our premises.  
We attach great importance to spoiling your guests  
with market-fresh cuisine and the corresponding service.

We look forward to serving you our fresh and seasonal products,  
our home-made bread and many other creations.  
It is a pleasure for us to be part of your celebration.

"Enjoy & linger" is our motto. To make this possible, you need to be well prepared.  
We are happy to help you with this.  
We would be delighted to welcome you to our restaurant.

Below you will find suggestions for dishes,  
from which you can put together a menu.

**We ask you to choose a standardised menu  
(except for vegetarians and allergy sufferers) for all guests.**

If you have any questions or special requests, please do not hesitate to contact us.

## NUMBER OF GUESTS

We expect the definitive number of participants **no later than 48 hours** before the start of the event, to ensure smooth preparation. Otherwise, for understandable reasons, we will have to charge the agreed number of people.

## FLORAL DECORATION

We will be happy to organise the desired arrangements for you at cost price.

## EXTENSION

From 00:30 we charge CHF 200 per hour or part thereof.

## INVOICE

For payment of the invoice, we prefer cash or we will be happy to send you an invoice with a payment slip.

## FUNCTION ROOMS

Hall	up to 160 persons
Gaststube	for up to 40 people
Stübli	up to 30 persons
Winter garden	up to 30 people
Garden/terrace	up to 40 people
Chäuer Bar	up to 50 people

We are happy to make time for you,  
please make an appointment by telephone approx. 14 days  
before your planned event.  
(Sunday and Monday closed).

We would be delighted to be your host.  
Your Hotel Emmental team

# MENU SUGGESTIONS

From 10 people with a standardised menu (**except vegetarians and allergy sufferers**)  
We expect the definitive number of participants at least 48 hours before the start of the event, to ensure smooth preparation. Otherwise we will have to charge the agreed number of people.

## APPETIZERS

per person

Homemade appetizer nuts		4
Homemade chips		4
Nacho plate with cheese au gratin		5.50
Vegetable dips		3
Fruit skewers	piece	3
Sandwich by the meter	per meter	38
Cheese platter	portion	7
Meat platter	portion	8
Smoked salmon	portion	8.50
Olives	portion	3.50
Cold or hot soup in a glass		4
Homemade cheesecake		4
Garlic bread		3.50
Amuse-bouche appetizers	piece	6
Chicken and pineapple skewers	piece	5
Crostini (seasonal toppings)	piece	4
“Crispy” shrimp   Sweet chili sauce	piece	3.50
Tartlets, seasonally filled (fish, meat, vegetarian)	each	4
Tarte Flambée	Bacon   Onions	piece 16.50
	Smoked Salmon   Onions   Capers	piece 19.50
	Vegetarian, with seasonal toppings	piece from 15.50

## GOURMET MENU

"Time for pleasure "

Seasonal 6 course menu. We will be happy to advise you. 110

## STARTERS

Mixed Leaf Salad | Assorted Seeds | Cheese Crackers 10.50

"Emmental" Salad | Bacon | Bread Chips 13.50

Smoked Trout Tartare | Seasonal Salad | Honey-Dill-Mustard Sauce 15

Homemade Terrine (Meat, Fish, or Vegetables)  
Celery and Apple Salad 18

"Emmental-Style" Beef Tartare served with Toast 24

## SOUPS

Homemade clear soup | Sherry 13.50

Carrot and amaretti foam soup 14.50

Cold vegetable soup 13

Seasonal vegetable soup 14.50

## WARMER VORSPEISEN

Seasonal risotto 16

Emmental trout fillet | Creamed pickled cabbage 24

fried scallop | Leek | Saffron foam 26

Sous vide quail breast | marinated cherry tomatoes 22

## A REFRESHING INTERLUDE

Green Apple and Basil Sorbet | Gin 6.50

## MAIN COURSES FOR GROUPS OF 10 OR MORE

Prices naturally include a starchy side dish and vegetables.

We are also happy to serve a second helping of meat (platter) for 6 to 12

### MEAT

Medium-rare roast beef   Red wine jus	52
from the round of beef	45
Braised beef in its own sauce	36
Beef fillet medallions   Orange hollandaise	58
Whole veal loin   Morel and cream sauce	56
32-hour slow-cooked veal shoulder   Green pepper sauce	44
Lamb loin   Garlic jus	42
Sautéed chicken breast   Lime cream sauce	36
“Bernese platter” with generous garnish	39
Stuffed roast pork neck	
Apple   Fig   Walnuts   Calvados sauce	36
Pork fillet au gratin   Basil   Mozzarella	42
Pork schnitzel with mushroom cream sauce	28
Homemade meatloaf with mustard sauce	28
Seasonal pork cordon bleu	39
Glazed pork cheeks	36
24-hour picanha “Stroganoff”	44

## FISH

We'd be happy to advise you on our current range

## VEGI

Seasonal vegetable risotto	32
Homemade vegetable patties   Tomato ragout	31
Lentil and coconut curry   Papadam	32
Mushroom 'Stroganoff'   Crème fraîche	32
Selection from the current menu	see menu

## SIDE DISHES

All our main courses are served with a colourful selection of market vegetables and a suitable side dish

Potato and leek gratin	Almond and poppy seed rice	Quark spaetzle
Potato mousseline	seasonal risotto	Tagliatelle
Chive potatoes	Bramata polenta	
French fries	Croquettes	

## CHEESE

A selection of regional cheeses served with fruit bread and chutney	16
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## DESSERT

Langnau Organic Apple Cider Cream   Homemade Yoghurt Ice Cream	10.50
Crème Brûlée   Caramel Ice Cream	11.50
Langnau Meringue   Ice Cream   Whipped Cream	13.50
Chocolate and Passion Fruit Mousse   Fruit   Cream	12.50
Warm Chocolate Cake   Fruit Compote	13.50
Seasonal Parfait   Fruit   Cream	14.50
Caramel pudding   Cream	9.50
Seasonal fruit mousse   Fruit coulis   Cream	11.50
"Beerli Sturm"   Butter plait croutons	13.50
Tiramisu "Emmental"	12.50
Homemade cake, recommended by the kitchen	9.50