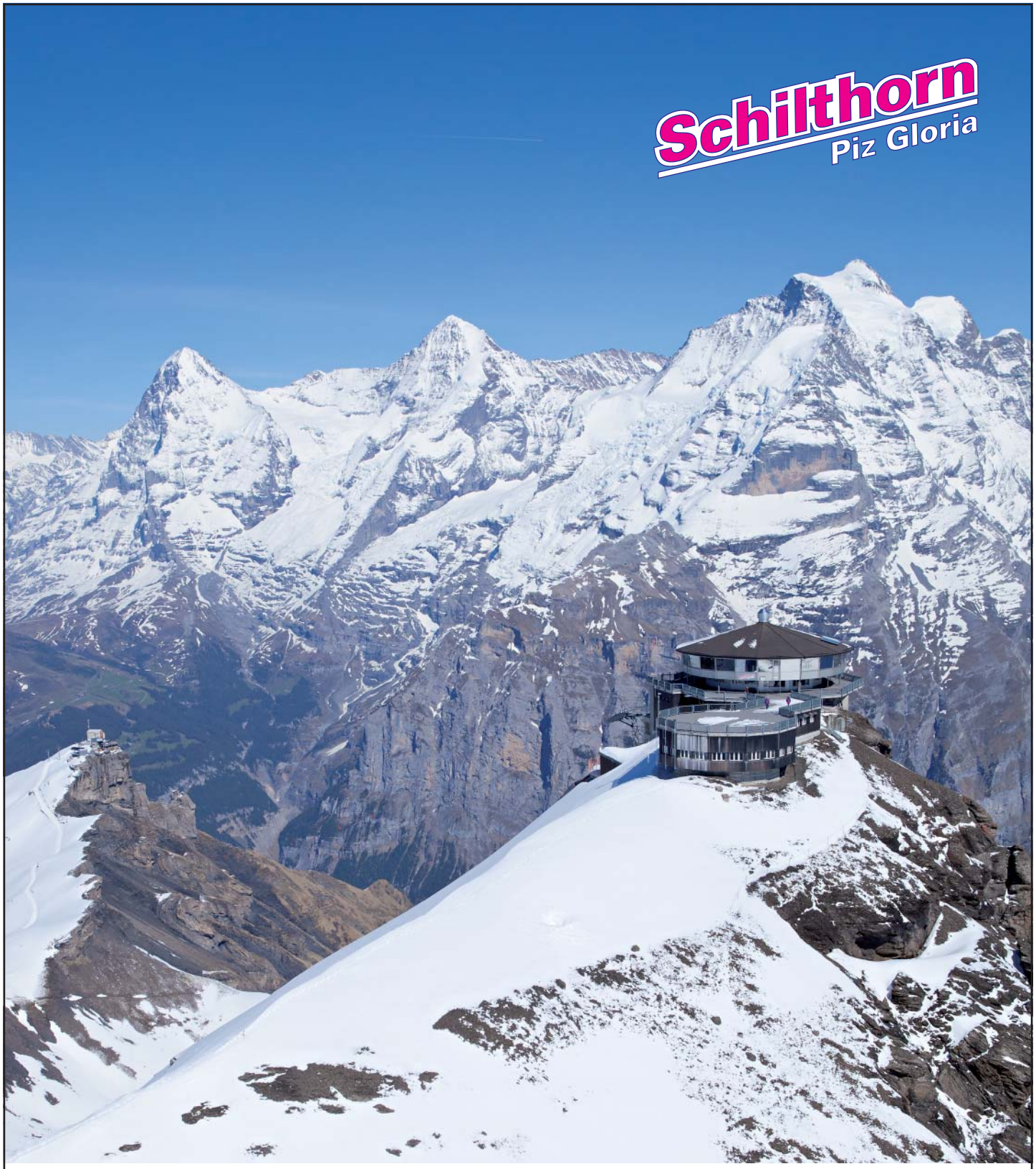

Buffet suggestions

Revolving restaurant Piz Gloria

www.schilthorn.ch

007 film location

SCHILTHORN BUFFET, CHF 99.00 p.p.

Starters

- Smoked salmon and trout with horseradish mousse
- Prawn cocktail
- Chicken terrine and home-made pie
- Cavaillon melon with dry-cured ham
- Selection of salads from the buffet with home-made dressing
- Antipasti

Main courses

- Glazed roast veal on a cep sauce
- Fillet of beef and roast fillet of salmon
- Roast guinea fowl breast on a mustard and honey sauce
- Home-made potato gratin
- Rice and boiled potatoes
- Fresh seasonal vegetables

Desserts

- Fresh fruit salad
- Chocolate mousse
- Parfait on an ice cream base
- Meringues with whipped cream
- Vanilla cream slices

RUSTIC BUFFET, CHF 85.00 p.p.
THE BEST OF OUR REGION!

Starters

- "Harder" ham,
  Mürren cured sausage and smoked bacon
- Saus Valley traditional planed cheese
- Braided loaf freshly baked in Lauterbrunnen
- Alp cheese from Winteregg
- Small salad buffet

Main courses

- Gimmelwald glazed roast veal
- Pork stew
- Boiled beef with beans
- Älplermagronen – traditional cheese, potato and cream pasta with apple sauce
- Roesti and home-made potato gratin

Desserts

- Meringues with whipped cream
- Crème brûlée with wafer-thin crispy cookies
- Fruit salad with kirsch
- Carrot cake
- Bakery cream slice

ITALIAN BUFFET, CHF 70.00 p.p.

Starters

- Vitello Tonnato
- Mortadella and Coppa
- Lavish salad buffet
- Antipasti

Main courses
- Brasato with mushrooms
- Cannelloni and polenta
- Gnocchi with parmesan
- Rabbit stew with olives
- Peperonata

Desserts
- Fruit salad with cream
- Tiramisu
- Torta della Nonna (lemon tart)
- Panna cotta
- Stracciatella ice cream

BUSINESS BUFFET, CHF 98.00 p.p.

Starters
- Roast beef platter
- Stuffed eggs
- Marinated salmon on a mustard sauce
- Smoked tuna with lemon
- Iced melon
- Salad buffet

Main courses
- Sliced creamed veal
- Loin of lamb with thyme jus
- Roasted fillet of trout with almond butter
- Potato gratin
- Rice oriental style
- Seasonal vegetables

Dessert
- Fruit salad with lemon sorbet
- Crème caramel
- Chocolate mousse
- Fruit tart with whipped cream

CHINOISE BUFFET, CHF 65.00 p.p.

Fondue Chinoise
- Beef and chicken
- Fruit platter
- Selection of sauces
- Selection of salads
- Salty and sour pickles
- Rice and French fries

Guests may serve themselves to “all they can eat” from this buffet.

RACLETTE BUFFET, CHF 55.00 p.p.

Raclette
- Raclette cheese
- Steamed jacket potatoes
- Sour pickles
- Pickled onions and gherkins
- Salad buffet

FONDUE PARTY, CHF 25.50 p.p.

Classic fondue
- Cheese fondue with bread
- Tea

FONDUE PARTY, CHF 32.50 p.p.

Exclusive fondue
- Cheese fondue with bread
- Smoked bacon
- Steamed jacket potatoes
- Mixed pickles
- Fruit platter
- Tea

AUTUMN BUFFET, CHF 120.00 p.p.

Starters

- Smoked salmon and trout with horseradish mousse
- Prawn cocktail
- Chicken terrine and home-made pie
- Game terrine and game pie
- Air-dried venison
- Cavaillon melon with dry-cured ham
- Waldorf salad
- Selection of salads from the buffet with home-made dressing
- Home-made pumpkin soup

Main courses

- Jugged chamois and scallop of venison
- Venison entrecôte
- Glazed veal roast on a cep sauce
- Roast guinea fowl breast on a mustard and honey sauce
- Home-made potato gratin and spätzli
- Autumnal vegetables such as red cabbage, Brussels sprouts etc.
- Hot glazed chestnuts
- Apple with mountain cranberries

Desserts

- Vermicelles with ice cream
- Hot plums with ice cream
- Marrons glaces
- Chocolate mousse
- Elder parfait on an ice cream base
- Chocolate fountain
- Chestnut tiramisu

GAME BUFFET, CHF 88.00 p.p.

Starters

- Chicken terrine and home-made pie
- Game terrine and game pie
- Cavaillon melon with dry-cured ham
- Waldorf salad
- Selection of salads from the buffet with home-made dressing
- Home-made pumpkin soup

Main courses

- Jugged chamois
- Glazed veal roast on a cep sauce
- Roast chicken breast on a mustard and honey sauce
- Home-made spätzli
- French fries
- Autumnal vegetables such as red cabbage, Brussels sprouts etc.
- Hot glazed chestnuts
- Apple with mountain cranberries

Desserts

- Vermicelles with ice cream
- Hot plums with ice cream
- Chestnut tiramisu
- Cream slice with fruits of the forest and vanilla ice cream

SCHILTHORN CABLEWAY LTD.
Höheweg 2
3800 Interlaken
Tel. +41 33 82 60 **007**
Fax +41 33 82 60 009
info@schilthorn.ch
www.schilthorn.ch
www.alpenruh-muerren.ch