

SCHLOSS
SCHADAU

HOTEL - RESTAURANT

Menu suggestions

On the following pages, you will find our menu proposals. For a perfect organization of your event, please have the points below in mind:

Menus up to 12 people

Up to a maximum of 12 people, you are welcome to order à la carte on the spot, from the current restaurant menu. In the premises / salons on the second floor is required to pre-order a uniform menu, regardless of the number of guests.

Menu from 12 people

The following menu suggestions are intended as uniform menus for groups of at least 10 people. These are dishes that we buy especially for your occasion and prepare fresh. The menus are designed so that even large parties can be served quickly and courteously. For children, vegetarians and allergy sufferers we have adapted dishes after prior consultation.

Select menu

You can also change the components of the menus. The prices of the individual dishes are indicated in each case. From 4 courses, the price of the individual dishes is reduced. Wherever possible, we are happy to accommodate your budget. Please contact us for special offers and packages for lunches and banquets off season.

Supplement

The prices of our banquet menus do include a supplement of side dishes as well as vegetables. The portion sizes are generally speaking enough. In case you do also wish a supplement of meat / fish, please let us know. For meat / fish supplements, we do charge 20% of the main course's price.

If you should need any further information concerning allergens and ingredients of the selected menu, please do not hesitate to contact us.

Our meat is mainly from Switzerland, exceptions for seasonal or availability reasons are possible. Please let us know if you wish more precise information about the exact declaration.

All prices include 8.1% TVA and service.

Last update: September 2023

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Our spring menus

Available from ca. 20th of March to ca. 20th of June

Menu F1 à CHF 88.00

Colorful spring lettuce with radish, egg and wild garlic dressing

Asparagus cream soup with Noilly Prat and vanilla
sautéed giant prawn

Entire roasted veal steak with morel sauce
Tagliatelle and spring vegetables

Lukewarm chocolate cake
with marinated strawberry-mint salad and yogurt ice cream

Menü F2 à CHF 115.00

Marinated salmon with asparagus salad,
radish, blini and quail egg

Wild garlic soup with sautéed scallop

Swiss pikeperch fillet with potato gnocchi,
green asparagus, spring onions and morels

Entire roasted beef fillet with wild garlic hollandaise and gravy,
Au gratin potatoes with herbs and colorful vegetables

Strawberry-basil mousse
with chocolate sorbet and marinated rhubarb

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Personalized Spring Menus

Create your individual spring menu from the following menu components or complete our menus with a fourth or fifth course of your choice.

	Preis	Preis	Preis
	3course	4course	5course
Salad & cold starters			
Mixed salad with croutons and "Castle-Dressing"	14.00	13.00	12.00
Salad with cherry tomatoes, pistachios, and dressing	13.00	12.00	11.00
Salad bouquet with herb-vinaigrette, melon, and Parma ham	19.00	17.00	15.00
Marinated salmon with alga salad, mango, blini, and quail egg + 3 gram Swiss Oona caviar	23.00 3.00	21.00	18.00
Trilogy from the Bernese Oberland trout (Tatar, mousse, and filet), with apple, avocado cream and Blini	24.00	22.00	20.00
Vitello tonnato with red onion pickles, capers, and cherry tomatoes	24.00	22.00	20.00
Beef tartar with egg cream and Brioche	27.00	24.00	22.00
Vegan tartar with avocado cream and Brioche	22.00	20.00	18.00
Soup			
	3course	4course	5course
White wine soup with puff pastry, vegetable, and raw ham	14.00	13.00	12.00
Gazpacho with passionfruit and tuna-tataki	16.00	15.00	14.00
Melon soup (cold) refined with Portwine and sautéed king prawn	15.00	14.00	13.00
Tomato soup with cream buffalo mozzarella and basil-Pesto	14.00	13.00	12.00
Carrot-coconut-ginger soup with a vegetarian Dim-Sum	12.00	11.00	10.00
Curry-lemongrass-coconut soup with a sautéed scallop	15.00	14.00	13.00
Beef consommé with Sherry, vegetables, and a cheese puff pastry	16.00	15.00	14.00
Warm starters			
	3course	4course	5course
Acquerello-Risotto with king prawns, herb oil and apple jelly	26.00	23.00	20.00
Acquerello-Risotto with mushrooms and herb oil	22.00	20.00	18.00
Potato Gnocchi, with dry tomatoes, Mascarpone sauce, artichoke, cherry tomatoes and marinated arugula	22.00	20.00	18.00
Tomato Tarte-Tatin with a basil sorbet and buffalo mozzarella	24.00	22.00	20.00
Sautéed scallop in bacon, on mashed potato-peperoni and marinated arugula	26.00	23.00	20.00
Sautéed perch fillets on a parsley-root puree with almond butter	24.00	22.00	20.00
Pike perch fillet with saffron sauce, spinach and seasonal mushrooms	25.00	23.00	21.00

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Fish (side dish at your choice)		3course	4course	5course
Sautéed salmon-trout fillet from Sigriswil with saffron sauce	<i>Starter</i>	25.00	23.00	21.00
	<i>Main course</i>	49.00	47.00	43.00
Sautéed salmon steak with wasabi hollandaise sauce	<i>Starter</i>	24.00	22.00	20.00
	<i>Main course</i>	41.00	41.00	39.00
Sautéed pikeperch saltimbocca with raw ham and balsamic sauce	<i>Starter</i>	23.00	21.00	19.00
	<i>Main course</i>	44.00	42.00	40.00
Sautéed sea bass fillet with Pommery-mustard hollandaise sauce	<i>Starter</i>	26.00	24.00	22.00
	<i>Main course</i>	49.00	47.00	43.00
Sautéed gilthead fillet with Tomato-capers-spring onions salsa	<i>Starter</i>	23.00	21.00	19.00
	<i>Main course</i>	45.00	44.00	42.00
Poached sole fillet with White wine-herbs sauce	<i>Starter</i>	28.00	26.00	24.00
	<i>Main course</i>	52.00	50.00	48.00
Sorbets in between		3course	4course	5course
Pineapple-salvia sorbet with prosecco		8.00	8.00	7.00
Strawberry-pepper sorbet with gin and basil		8.00	8.00	7.00
Herb sorbet with Champagne		8.00	8.00	7.00
Seasonal sorbet at your choice <i>With Prosecco, Champagne, or Ginger Ale</i>		8.00	8.00	7.00
Meat dishes (side dish at your choice)		3course	4course	5course
Whole roasted veal steak with Calvados-cream sauce and apples		56.00	54.00	50.00
Veal saltimbocca with Marsala gravy		46.00	44.00	42.00
Veal shoulder roast with mushroom cream sauce and herbs		39.00	37.00	35.00
Entire roasted beef fillet with Béarnaise sauce and gravy		58.00	56.00	52.00
Beef fillet «Surf & Turf» with sautéed scampo and Portwine sauce		62.00	60.00	56.00
Braised beef roast with bacon, croutons, and mushrooms		39.00	37.00	35.00
Roast beef with Béarnaise sauce and gravy		52.00	50.00	46.00
Three different fillets (beef, veal, and pork) with veal gravy and Béarnaise sauce		54.00	52.00	48.00
Rack of lamb with dried-tomatoes gravy		52.00	50.00	47.00
Entire sautéed pork fillet wrapped in bacon Boletus-cream sauce		41.00	39.00	35.00
Pork roast with dried plums and cream sauce		38.00	36.00	32.00
Sautéed poularde breast with rosemary gravy		38.00	36.00	34.00
Coq au vin with black truffle		39.00	37.00	35.00

Every fish and meat dish will be served with one vegetable and one side dish option:

Seasonal mixed vegetables or Mediterranean oven vegetables or spinach

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Au gratin potatoes / Parmesan risotto / mashed potatoes / spaetzle / tagliatelle

Rosemary potatoes / Sautéed polenta slices / black rice

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	3course	4course	5course
	3-Gang	4-Gang	5-Gang
Vegetarian and Vegan dishes			
Thai curry with smoked tofu, red lentils, mushrooms, and vegetable	30.00	30.00	26.00
Homemade quinoa patty with vegan gravy one vegetable and one side dish up to your choice. <i>(same side dishes for the same reservation)</i>	32.00	32.00	28.00
Zucchini piccata with tomato-herb sauce one vegetable and one side dish up to your choice. <i>(same side dishes for the same reservation)</i>	28.00	28.00	26.00
Potato gnocchi with dried cherry tomatoes, salvia and cream sauce	28.00	28.00	26.00
Truffle ravioli with parmesan cheese sauce and cherry tomatoes	31.00	31.00	29.00
Puff pastry stuffed with mushroom ragout one vegetable and one side dish up to your choice. <i>(same side dishes for the same reservation)</i>	32.00	32.00	30.00
Cheese	3course	4course	5course
Cheese specialties from JUMI with apple-fig mustard and Dried-fruit bread	18.00	16.00	13.00
Cheese buffet (from 25 persons / charged per 100 grams)	16.00 /100g	16.00 /100g	16.00 /100g
Desserts	3course	4course	5course
Tiramisù «Schadau»	14.00	13.00	12.00
Lemongrass panna cotta with lukewarm chocolate cake and fresh raspberries	15.00	14.00	13.00
Schadau dessert trilogy (cream, frozen, baked)	16.00	15.00	14.00
Sorbe variation with fresh fruits	14.00	13.00	12.00
Marinated berries with yogurt ice cream	14.00	13.00	12.00
Chocolate mousse with raspberry sorbet and Tirolean nut cake	16.00	15.00	14.00
Carrot cake with vanilla ice cream and mango mousse	16.00	15.00	14.00
Crème brûlée with passion fruit sorbet & caramel tarte «Fleur de sel »	16.00	15.00	14.00
Dessert buffet with 5 different homemade desserts up to season (starting from 25 guests, without cheese)	23.00	23.00	23.00
Dessert buffet with 5 different homemade desserts up to season (starting from 25 guests, including cheese)	28.00	28.00	28.00

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Options for dessert buffet:

- Panna Cotta with fruit coulis (raspberry, kalamansi, passion fruit, cherry,...)
- Felchlin chocolate mousse (bitter 66%, milk 38% or white 36%)
- Fruit mousse (raspberry, strawberry, cassis, apricot, cherry, plum, mango,...)
- Süessmostcreme mit karamellisierten Mandeln
- Apple juice cream with whipped cream and meringue
- Tiramisù
- Crème brûlée (classic, with ginger, rosemary, lemongrass or tonka beans)
- Parfait in espresso cup (Baileys-coffee, strawberry-basil, vanilla,...)
- Fruit salad
- Baked sweets (Brownie, carrot cake, «Hasli» nut cake, Tirolean cake, orange or lemon cake)

