



Menus





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



HOTEL - RESTAURANT

Our summer menus

Available from 21 June until 21 September

Menu S1 à CHF 85.00

Leave salads with fennel, peach and berries

Chanterelle cream soup refined with thyme, with sautéed scallop

Beef entrecôte with Balsamico sauce saffron risotto and Mediterranean oven vegetables

Apricot-lemon balm-mousse with marinated cherries, yoghurt ice cream and lukewarm chocolate cake

Menü S2 à CHF 108.00

Cherry tomato salad with buffalo mozzarella, lemon, basil, pines, and arugula

Cucumber soup (cold) with ginger ale dill oil und roasted king prawn

Tagliarini with black summer truffle

Veal steak with fresh mushrooms and jus, herb-potato gratin and vegetables

Passionfruit sorbet with a dark chocolate mousse, almond cake and fresh raspberries

SCHLOSS SCHADAU HOTEL - RESTAURANT

Personalized Summer Menus

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

	Preis	Preis	Preis
Salad & cold starters	3course	4course	5course
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	23.00	21.00	18.00
+ 3 gram Swiss Oona caviar	3.00		
Trilogy from the Bernese Oberland trout	24.00	22.00	20.00
(Tatar, mousse, and filet), with apple, avocado cream and Blini			
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
	3course	4course	5course
Warm starters			
Acquerello-Risotto with king prawns, herb oil and apple jelly	26.00	23.00	20.00
Acquerello-Risotto wish mushrooms and herb oil	22.00	20.00	18.00
Potato Gnocchi, with dry tomatoes, Mascarpone sauce, artichoke,	22.00	20.00	10.00
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

SCHLOSS

HOTEL - RESTAURANT

Sautéed salmon-trout fillet from SigriswilStarter25.0023.0021.00with saffron sauceMain course49.0022.0020.00Sautéed salmon steak with wasabi hollandaise sauceStarter24.0022.0020.00Main course41.0041.0039.00Sautéed pikeperch saltimbocca with raw ham andStarter23.0021.0019.00balsamic sauceMain course44.0042.0042.0022.00Pommery-mustard hollandaise sauceMain course49.0047.0043.00Sautéed gilthead fillet withStarter23.0021.0019.00Tomato-capers-spring onions salsaMain course45.0044.0042.00Poached sole fillet withStarter28.0026.0024.00White wine-herbs sauceMain course45.0048.0046.00Sorbets in betweenScourse4coursescoursePineapple-salvia sorbet with prosecco8.008.007.00Strawberry-pepper sorbet with gin and basil8.008.007.00White Prosecco, Champagne, or Ginger AleMain course4coursescourseWhole roasted veal steak with Calvados-cream sauce and apples56.0054.0050.00Veal shoulder roast with Marsala gravy46.0044.0042.00Veal shoulder roast with Marsala gravy52.0050.0056.00Praite beef roast with Béarnaise sauce and gravy52.0050.0046.00Veal shoulder roast with mushroom cram sau	Fish (side dish at your choice)		3course	4course	5course		
Mithon balact40.0040.00Sautéed salmon steak with wasabi hollandaise sauceStorter22.0022.00Main course41.0041.0039.00Sautéed pikeperch saltimbocca with raw ham andStorter23.0021.0019.00balsamic sauceMain course44.0042.0042.0040.00Sautéed sea bass fillet withStorter26.0024.0022.00Pommery-mustard hollandaise sauceMain course49.0047.0043.00Sautéed gilthead fillet withStarter23.0021.0019.00Tomato-capers-spring onions salsaMain course45.0044.0042.00Poached sole fillet withStarter28.0026.0024.00Vinite wine-herbs sauceMein course52.0050.0048.00Sorbets in between3course4courseScourseStrawberry-pepper sorbet with prosecco8.008.007.00Strawberry-pepper sorbet with gin and basil8.008.007.00Herb sorbet with Champagne8.008.007.00Whole roasted veal steak with Calvados-cream sauce and apples56.0054.00Veal shoulder roast with mustroom cram sauce and herbs39.0037.00Stouter39.0037.0035.00Entire roasted beef fillet with Béarnaise sauce and gravy58.0056.00Veal shoulder roast with mustroom cram sauce and herbs39.0037.00Beef fillet surf & Turfs with sautéed scampo and Portwine sauce62.00 <td></td> <td>Starter</td> <td>25.00</td> <td>23.00</td> <td>21.00</td>		Starter	25.00	23.00	21.00		
SourceMain course41.0043.0039.00Sautéed pikeperch saltimbocca with raw ham and balsamic sauceStarter23.0021.0019.00Sautéed sea bass fillet withStarter26.0024.0022.00Pommery-mustard hollandaise sauceMain course49.0047.0043.00Sautéed gilthead fillet withStarter23.0021.0019.00Tomato-capers-spring onions salsaMain course45.0044.0042.00Poached sole fillet withStarter28.0026.0024.0024.00Poached sole fillet withStarter28.0026.0024.0024.00White wine-herbs sauceMain course45.0048.008.007.00Sorbets in between3course5course5course5coursePineapple-salvia sorbet with prosecco8.008.007.00Strawberry-pepper sorbet with gin and basil8.008.007.00Herb sorbet with Calvados-cream sauce and apples56.0054.0050.00Whole roasted veal steak with Calvados-cream sauce and apples56.0054.0050.00Veal shoulder roast with Marsala gravy46.0044.0042.0046.00Veal shoulder roast with bacon, croutons, and mushrooms39.0037.0035.00Entire roasted beef fillet with Béarnaise sauce and gravy52.0050.0046.00Veal shoulder roast with bacon, croutons, and mushrooms39.0037.0035.00Braised beef roast with bacon, croutons, and	with saffron sauce	Main course	49.00	47.00	43.00		
Sautéed pikeperch saltimbocca with raw ham and balsamic sauceStarter 23.0021.0019.00balsamic sauceMain course Main course44.0042.0040.00Sautéed sea bass fillet withStarter 26.0026.0024.0022.00Pommery-mustard hollandaise sauceMain course Main course49.0047.0043.00Sautéed gilthead fillet withStarter23.0021.0019.00Tomato-capers-spring onions salsaMain course45.0044.0042.00Poached sole fillet withStarter28.0026.0024.00White wine-herbs sauceMain course52.0050.0048.00Sorbets in between3course4course5coursePineapple-salvia sorbet with prosecco8.008.007.00Strawberry-pepper sorbet with gin and basil8.008.007.00Herb sorbet with Champagne8.008.007.00Seasonal sorbet at your choice8.008.007.00Whole roasted veal steak with Calvados-cream sauce and apples56.0054.00Veal shoulder roast with Marsala gravy46.0044.0042.00Veal shoulder roast with mushroom cram sauce and gravy52.0050.0052.00Beef fillet with Béarnaise sauce and gravy52.0050.0052.00Raise beef roast with bacon, croutons, and mushrooms39.0037.0035.00Raise beef roast with bacon, croutons, and mushrooms39.0037.0035.00Raise beef with Béarnaise sa	Sautéed salmon steak with wasabi hollandaise sauce	Starter	24.00	22.00	20.00		
Subscreep intervalMain course44.0042.0042.0040.00Sautéed sea bass fillet withStorter26.0024.0022.00Pommery-mustard hollandaise sauceMain course49.0047.0043.00Sautéed gilthead fillet withStorter23.0021.0019.00Tomato-capers-spring onions salsaMain course45.0044.0042.00Poached sole fillet withStorter28.0026.0024.00Poached sole fillet withStorter28.0026.0024.00White wine-herbs sauceMain course52.0050.0048.00Sorbets in between3course4course5coursePineapple-salvia sorbet with prosecco8.008.007.00Strawberry-pepper sorbet with gin and basil8.008.007.00Herb sorbet with Champagne8.008.007.00Seasonal sorbet at your choice8.008.007.00Whole roasted veal steak with Calvados-cream sauce and apples56.0054.0050.00Veal shoulder roast with mushroom cram sauce and herbs39.0037.0035.00Baraise beef foast with bacon, croutons, and mushrooms39.0037.0035.00Roast beef roast with bacon, croutons, and mushrooms39.0037.0035.00Roast beef with Béarnaise sauce and gravy52.0050.0046.00Three different fillets (beef, veal, and pork) with veal gravy52.0050.0046.00Three different fillet with bacon39.00 <td></td> <td>Main course</td> <td>41.00</td> <td>41.00</td> <td>39.00</td>		Main course	41.00	41.00	39.00		
Starter1100110022.00Pommery-mustard hollandaise sauceMain course49.0047.0023.0021.0019.00Tomato-capers-spring onions salsaMain course45.0044.0042.00Poached sole fillet withStarter28.0026.0024.00Poached sole fillet withStarter28.0026.0024.00White wine-herbs sauceMain course45.0044.00Starter28.0026.0024.00StorterScoursePineapple-salvia sorbet with prosecco8.008.008.007.00Strawberry-pepper sorbet with gin and basil8.008.007.00With Prosecco, Champagne, or Ginger AleWhith Prosecco, Champagne, or Ginger AleWhole roasted veal steak with Calvados-cream sauce and apples56.0054.0052.00Value dishes (side dish at your choice)3course4courseMeat dishes (side dish at your choice)3course4course <th <="" colspan="2" td=""><td>Sautéed pikeperch saltimbocca with raw ham and</td><td>Starter</td><td>23.00</td><td>21.00</td><td>19.00</td></th>	<td>Sautéed pikeperch saltimbocca with raw ham and</td> <td>Starter</td> <td>23.00</td> <td>21.00</td> <td>19.00</td>		Sautéed pikeperch saltimbocca with raw ham and	Starter	23.00	21.00	19.00
Pommery-mustard hollandaise sauceMain course49.0047.0043.00Sautéed gilthead fillet withStarter23.0021.0019.00Tomato-capers-spring onions salsaMain course45.0044.0042.00Poached sole fillet withStarter28.0026.0024.00White wine-herbs sauceMain course52.0050.0048.00Sorbets in between3course4course5coursePineapple-salvia sorbet with prosecco8.008.007.00Strawberry-pepper sorbet with gin and basil8.008.007.00Herb sorbet with Champagne8.008.007.00Seasonal sorbet at your choice8.008.007.00With Prosecco, Champagne, or Ginger Alescourse4course5courseWhole roasted veal steak with Calvados-cream sauce and apples56.0054.0050.00Veal saltimbocca with Marsala gravy46.0044.0042.00Veal shoulder roast with mushroom cram sauce and herbs39.0037.0035.00Braised beef fillet with Béarnaise sauce and gravy52.0050.0056.0052.00Braised beef roast with bacon, croutons, and mushrooms39.0037.0035.00Roast beef with Béarnaise sauce and gravy52.0050.0046.00Three different fillets (beef, veal, and pork) with veal gravy52.0050.0046.00Three different fillets (beef, veal, and pork) with veal gravy52.0050.0046.00Rack of lamb with dried-tomatoes	balsamic sauce	Main course	44.00	42.00	40.00		
Tormitery inductor inductor backetFormation inductor backetSautéed gilthead fillet withStarter23.0021.0019.00Tomato-capers-spring onions salsaMain course45.0044.0042.00Poached sole fillet withStarter28.0026.0024.00White wine-herbs sauceMain course52.0050.0048.00Sorbets in between3course4course5coursePineapple-salvia sorbet with prosecco8.008.007.00Strawberry-pepper sorbet with gin and basil8.008.007.00Herb sorbet with Champagne8.008.007.00Seasonal sorbet at your choice8.008.007.00Whole roasted veal steak with Calvados-cream sauce and apples56.0054.0050.00Veal shoulder roast with Marsala gravy46.0044.0042.00Veal shoulder roast with mushroom cram sauce and herbs39.0037.0035.00Entire roasted beef fillet with Béarnaise sauce and gravy58.0056.0052.00Beef fillet «Surf & Turf» with sautéed scampo and Portwine sauce62.0060.0056.00Braised beef roast with bacon, croutons, and mushrooms39.0037.0035.00Rack of lamb with dried-tomatoes gravy52.0050.0047.00Rack of lamb with dried-tomatoes gravy52.0050.0047.00Rack of lamb with dried plums and cream sauce41.0039.0035.00Prive offiler end fillet wrapped in baconBoletus-cream sauce41.00	Sautéed sea bass fillet with	Starter	26.00	24.00	22.00		
Tomato-capers-spring onions salsaMain course45.0044.0042.00Poached sole fillet withStarter28.0026.0024.00White wine-herbs sauceMain course52.0050.0048.00Sorbets in between3course4course5coursePineapple-salvia sorbet with prosecco8.008.007.00Strawberry-pepper sorbet with gin and basil8.008.007.00Herb sorbet with Champagne8.008.007.00Seasonal sorbet at your choice8.008.007.00With Prosecco, Champagne, or Ginger Ale8.0056.0050.00Whole roasted veal steak with Calvados-cream sauce and apples56.0050.0050.00Veal shoulder roast with Marsala gravy46.0044.0042.00Veal shoulder roast with mushroom cram sauce and herbs39.0037.0035.00Entire roasted beef fillet with Béarnaise sauce and gravy58.0056.0052.00Beef fillet «Surf & Turf» with sautéed scampo and Portwine sauce62.0060.0056.00Braised beef roast with bacon, croutons, and mushrooms39.0037.0035.00Rack of lamb with dried-tomatoes gravy54.0052.0048.00Rack of lamb with dried-tomatoes gravy54.0052.0048.00Rack of lamb with dried plums and cream sauce38.0036.0032.00Pork roast with dried plums and cream sauce38.0036.0032.00SourseSourse54.0052.0048.00	Pommery-mustard hollandaise sauce	Main course	49.00	47.00	43.00		
Torinto caper spring ontors dusdStarter28.0074.0074.00Poached sole fillet withStarter28.0026.0024.00White wine-herbs sauce3course52.0050.0048.00Sorbets in between3course4course5coursePineapple-salvia sorbet with prosecco8.008.007.00Strawberry-pepper sorbet with gin and basil8.008.007.00Herb sorbet with Champagne8.008.007.00Seasonal sorbet at your choice8.008.007.00With Prosecco, Champagne, or Ginger Ale3course4course5courseWhole roasted veal steak with Calvados-cream sauce and apples56.0054.0050.00Veal shoulder roast with Marsala gravy46.0044.0042.00Veal shoulder roast with mushroom cram sauce and herbs39.0037.0035.00Entire roasted beef fillet with Béarnaise sauce and gravy58.0056.0052.00Braised beef roast with bacon, croutons, and mushrooms39.0037.0035.00Roast beef with Béarnaise sauce and gravy52.0050.0046.00Three different fillets (beef, veal, and pork) with veal gravy52.0050.0048.00Rack of lamb with dried-tomatoes gravy52.0050.0048.00Rack of lamb with dried-tomatoes gravy52.0050.0048.00Rack of lamb with dried plums and cream sauce38.0036.0032.00Boletus-cream sauce41.0039.0035.00Pork	Sautéed gilthead fillet with	Starter	23.00	21.00	19.00		
Main course52.0050.0048.00Sorbets in between3course4course5coursePineapple-salvia sorbet with prosecco8.008.007.00Strawberry-pepper sorbet with gin and basil8.008.007.00Herb sorbet with Champagne8.008.007.00Seasonal sorbet at your choice8.008.007.00Weat dishes (side dish at your choice)3course4course5courseWhole roasted veal steak with Calvados-cream sauce and apples56.0054.0050.00Veal saltimbocca with Marsala gravy46.0044.0042.00Veal shoulder roast with mushroom cram sauce and herbs39.0037.0035.00Entire roasted beef fillet with Béarnaise sauce and gravy58.0056.0052.00Beef fillet «Surf & Turf» with sautéed scampo and Portwine sauce62.0060.0056.00Braised beef roast with bacon, croutons, and mushrooms39.0037.0035.00Three different fillets (beef, veal, and pork) with veal gravy52.0050.0044.00Ack of lamb with dried-tomatoes gravy52.0052.0048.00Rack of lamb with dried-tomatoes gravy52.0050.0047.00Entire sautéed pork fillet wrapped in bacon39.0035.0070.00Pork roast with dried plums and cream sauce38.0036.0032.00Sautéed poularde breast with rosemary gravy38.0036.0034.00	Tomato-capers-spring onions salsa	Main course	45.00	44.00	42.00		
Sorbets in between3course4course5coursePineapple-salvia sorbet with prosecco8.008.007.00Strawberry-pepper sorbet with gin and basil8.008.007.00Herb sorbet with Champagne8.008.007.00Seasonal sorbet at your choice8.008.007.00With Prosecco, Champagne, or Ginger Ale3course4course5courseWhole roasted veal steak with Calvados-cream sauce and apples56.0054.0050.00Veal saltimbocca with Marsala gravy46.0044.0042.00Veal shoulder roast with mushroom cram sauce and herbs39.0037.0035.00Entire roasted beef fillet with Béarnaise sauce and gravy58.0056.0052.00Beef fillet «Surf & Turf» with sautéed scampo and Portwine sauce62.0060.0056.00Braised beef roast with bacon, croutons, and mushrooms39.0037.0035.00Roast beef with Béarnaise sauce and gravy52.0050.0044.00Acourse & State of linet with dried-tomatoes gravy52.0050.0046.00Three different fillets (beef, veal, and pork) with veal gravy32.0035.0046.00Rack of lamb with dried-tomatoes gravy52.0050.0047.00Entire sautéed pork fillet wrapped in bacon38.0036.0032.00Boletus-cream sauce41.0039.0035.00Pork roast with dried plums and cream sauce38.0036.0032.00Sautéed poularde breast with rosemary gravy38.0036.00	Poached sole fillet with	Starter	28.00	26.00	24.00		
Solvers in betweenPineapple-salvia sorbet with prosecco8.008.007.00Strawberry-pepper sorbet with gin and basil8.008.007.00Herb sorbet with Champagne8.008.007.00Seasonal sorbet at your choice8.008.007.00With Prosecco, Champagne, or Ginger Ale8.008.007.00Meat dishes (side dish at your choice)3course4course5courseWhole roasted veal steak with Calvados-cream sauce and apples56.0054.0050.00Veal saltimbocca with Marsala gravy46.0044.0042.00Veal shoulder roast with mushroom cram sauce and herbs39.0037.0035.00Entire roasted beef fillet with Béarnaise sauce and gravy58.0056.0052.00Beef fillet «Surf & Turf» with sautéed scampo and Portwine sauce62.0060.0056.00Braised beef roast with bacon, croutons, and mushrooms39.0037.0035.00Roast beef with Béarnaise sauce and gravy52.0050.0046.00Three different fillets (beef, veal, and pork) with veal gravyand Béarnaise sauce54.0052.0048.00Rack of lamb with dried-tomatoes gravy52.0050.0047.0050.0047.00Entire sautéed pork fillet wrapped in baconBoletus-cream sauce41.0039.0035.00Pork roast with dried plums and cream sauce38.0036.0032.0034.00Sautéed poularde breast with rosemary gravy38.0036.0034.00	White wine-herbs sauce	Main course	52.00	50.00	48.00		
Strawberry-pepper sorbet with gin and basil8.008.007.00Herb sorbet with Champagne8.008.007.00Seasonal sorbet at your choice8.008.007.00With Prosecco, Champagne, or Ginger Ale3course4course5courseMeat dishes (side dish at your choice)3course4course5courseWhole roasted veal steak with Calvados-cream sauce and apples56.0054.0050.00Veal saltimbocca with Marsala gravy46.0044.0042.00Veal shoulder roast with mushroom cram sauce and herbs39.0037.0035.00Entire roasted beef fillet with Béarnaise sauce and gravy58.0056.0052.00Beef fillet «Surf & Turf» with sautéed scampo and Portwine sauce62.0060.0056.00Braised beef roast with bacon, croutons, and mushrooms39.0037.0035.00Roast beef with Béarnaise sauce and gravy52.0050.0048.00Three different fillets (beef, veal, and pork) with veal gravy32.0050.0047.00Intre sautéed pork fillet wrapped in baconBoletus-cream sauce41.0039.0035.00Boletus-cream sauce41.0039.0035.0020.00Sautéed poularde breast with rosemary gravy38.0036.0032.00	Sorbets in between		3course	4course	5course		
Strawberry-pepper sorbet with gin and basil8.008.007.00Herb sorbet with Champagne8.008.007.00Seasonal sorbet at your choice8.008.007.00With Prosecco, Champagne, or Ginger Ale3course4course5courseMeat dishes (side dish at your choice)3course4course5courseWhole roasted veal steak with Calvados-cream sauce and apples56.0054.0050.00Veal saltimbocca with Marsala gravy46.0044.0042.00Veal shoulder roast with mushroom cram sauce and herbs39.0037.0035.00Entire roasted beef fillet with Béarnaise sauce and gravy58.0056.0052.00Beef fillet «Surf & Turf» with sautéed scampo and Portwine sauce62.0060.0056.00Braised beef roast with bacon, croutons, and mushrooms39.0037.0035.00Roast beef with Béarnaise sauce and gravy52.0050.0046.00Three different fillets (beef, veal, and pork) with veal gravy32.0052.0048.00Rack of lamb with dried-tomatoes gravy52.0050.0047.00Entire sautéed pork fillet wrapped in baconBoletus-cream sauce41.0039.0035.00Boletus-cream sauce41.0039.0035.0020.00Sautéed poularde breast with rosemary gravy38.0036.0032.00	Pineapple-salvia sorbet with prosecco		8.00	8.00	7.00		
Herb sorbet with Champagne8.008.007.00Seasonal sorbet at your choice8.008.007.00With Prosecco, Champagne, or Ginger Ale3course4course5courseMeat dishes (side dish at your choice)3course4course5courseWhole roasted veal steak with Calvados-cream sauce and apples56.0054.0050.00Veal saltimbocca with Marsala gravy46.0044.0042.00Veal shoulder roast with mushroom cram sauce and herbs39.0037.0035.00Entire roasted beef fillet with Béarnaise sauce and gravy58.0056.0052.00Beef fillet «Surf & Turf» with sautéed scampo and Portwine sauce62.0060.0056.00Braised beef roast with bacon, croutons, and mushrooms39.0037.0035.00Roast beef with Béarnaise sauce and gravy52.0050.0046.00Three different fillets (beef, veal, and pork) with veal gravy32.0052.0048.00Rack of lamb with dried-tomatoes gravy52.0050.0047.00Entire sautéed pork fillet wrapped in baconBoletus-cream sauce41.0039.0035.00Pork roast with dried plums and cream sauce38.0036.0032.0032.00Sautéed poularde breast with rosemary gravy38.0036.0034.00			8.00	8.00	7.00		
Seasonal sorbet at your choice8.008.007.00With Prosecco, Champagne, or Ginger Ale3course4course5courseMeat dishes (side dish at your choice)3course4course5courseWhole roasted veal steak with Calvados-cream sauce and apples56.0054.0050.00Veal saltimbocca with Marsala gravy46.0044.0042.00Veal shoulder roast with mushroom cram sauce and herbs39.0037.0035.00Entire roasted beef fillet with Béarnaise sauce and gravy58.0056.0052.00Beef fillet «Surf & Turf» with sautéed scampo and Portwine sauce62.0060.0056.00Braised beef roast with bacon, croutons, and mushrooms39.0037.0035.00Roast beef with Béarnaise sauce and gravy52.0050.0046.00Three different fillets (beef, veal, and pork) with veal gravyand Béarnaise sauce54.0052.00and Béarnaise sauce54.0052.0048.0080.00Rack of lamb with dried-tomatoes gravy52.0050.0047.00Entire sautéed pork fillet wrapped in bacon80.0036.0032.00Boletus-cream sauce41.0039.0035.00Pork roast with dried plums and cream sauce38.0036.0034.00Sautéed poularde breast with rosemary gravy38.0036.0034.00			8.00	8.00	7.00		
Meat dishes (side dish at your choice)3course4course5courseWhole roasted veal steak with Calvados-cream sauce and apples56.0054.0050.00Veal saltimbocca with Marsala gravy46.0044.0042.00Veal shoulder roast with mushroom cram sauce and herbs39.0037.0035.00Entire roasted beef fillet with Béarnaise sauce and gravy58.0056.0052.00Beef fillet «Surf & Turf» with sautéed scampo and Portwine sauce62.0060.0056.00Braised beef roast with bacon, croutons, and mushrooms39.0037.0035.00Roast beef with Béarnaise sauce and gravy52.0050.0046.00Three different fillets (beef, veal, and pork) with veal gravyand Béarnaise sauce54.0052.00and Béarnaise sauce54.0052.0048.00Rack of lamb with dried-tomatoes gravy52.0050.0047.00Entire sautéed pork fillet wrapped in bacon39.0035.0035.00Pork roast with dried plums and cream sauce38.0036.0032.00Sautéed poularde breast with rosemary gravy38.0036.0034.00			8.00	8.00	7.00		
Whole roasted veal steak with Calvados-cream sauce and apples56.0054.0050.00Veal saltimbocca with Marsala gravy46.0044.0042.00Veal shoulder roast with mushroom cram sauce and herbs39.0037.0035.00Entire roasted beef fillet with Béarnaise sauce and gravy58.0056.0052.00Beef fillet «Surf & Turf» with sautéed scampo and Portwine sauce62.0060.0056.00Braised beef roast with bacon, croutons, and mushrooms39.0037.0035.00Roast beef with Béarnaise sauce and gravy52.0050.0046.00Three different fillets (beef, veal, and pork) with veal gravyand Béarnaise sauce54.0052.00Ack of lamb with dried-tomatoes gravy52.0050.0047.00Entire sautéed pork fillet wrapped in bacon41.0039.0035.00Pork roast with dried plums and cream sauce38.0036.0032.00Sautéed poularde breast with rosemary gravy38.0036.0034.00	With Prosecco, Champagne, or Ginger Ale						
Whole roasted veal steak with Calvados-cream sauce and apples56.0054.0050.00Veal saltimbocca with Marsala gravy46.0044.0042.00Veal shoulder roast with mushroom cram sauce and herbs39.0037.0035.00Entire roasted beef fillet with Béarnaise sauce and gravy58.0056.0052.00Beef fillet «Surf & Turf» with sautéed scampo and Portwine sauce62.0060.0056.00Braised beef roast with bacon, croutons, and mushrooms39.0037.0035.00Roast beef with Béarnaise sauce and gravy52.0050.0046.00Three different fillets (beef, veal, and pork) with veal gravyand Béarnaise sauce54.0052.0048.00Rack of lamb with dried-tomatoes gravy52.0050.0047.0020.0035.00Boletus-cream sauce41.0039.0035.0032.00Pork roast with dried plums and cream sauce38.0036.0032.00Sautéed poularde breast with rosemary gravy38.0036.0034.00	Meat dishes (side dish at your choice)		3course	4course	5course		
Veal saltimbocca with Marsala gravy46.0044.0042.00Veal shoulder roast with mushroom cram sauce and herbs39.0037.0035.00Entire roasted beef fillet with Béarnaise sauce and gravy58.0056.0052.00Beef fillet «Surf & Turf» with sautéed scampo and Portwine sauce62.0060.0056.00Braised beef roast with bacon, croutons, and mushrooms39.0037.0035.00Roast beef with Béarnaise sauce and gravy52.0050.0046.00Three different fillets (beef, veal, and pork) with veal gravy52.0050.0048.00Rack of lamb with dried-tomatoes gravy52.0050.0047.00Entire sautéed pork fillet wrapped in bacon39.0035.0035.00Pork roast with dried plums and cream sauce38.0036.0032.00Sautéed poularde breast with rosemary gravy38.0036.0034.00			56.00	54.00	50.00		
Veal shoulder roast with mushroom cram sauce and herbs39.0037.0035.00Entire roasted beef fillet with Béarnaise sauce and gravy58.0056.0052.00Beef fillet «Surf & Turf» with sautéed scampo and Portwine sauce62.0060.0056.00Braised beef roast with bacon, croutons, and mushrooms39.0037.0035.00Roast beef with Béarnaise sauce and gravy52.0050.0046.00Three different fillets (beef, veal, and pork) with veal gravy32.0052.0048.00Rack of lamb with dried-tomatoes gravy52.0050.0047.00Entire sautéed pork fillet wrapped in bacon41.0039.0035.00Boletus-cream sauce41.0039.0035.00Pork roast with dried plums and cream sauce38.0036.0032.00Sautéed poularde breast with rosemary gravy38.0036.0034.00							
Entire roasted beef fillet with Béarnaise sauce and gravy58.0056.0052.00Beef fillet «Surf & Turf» with sautéed scampo and Portwine sauce62.0060.0056.00Braised beef roast with bacon, croutons, and mushrooms39.0037.0035.00Roast beef with Béarnaise sauce and gravy52.0050.0046.00Three different fillets (beef, veal, and pork) with veal gravyand Béarnaise sauce54.0052.0048.00Rack of lamb with dried-tomatoes gravy52.0050.0047.0047.00Entire sautéed pork fillet wrapped in bacon41.0039.0035.00Pork roast with dried plums and cream sauce38.0036.0032.00Sautéed poularde breast with rosemary gravy38.0036.0034.00							
Beef fillet «Surf & Turf» with sautéed scampo and Portwine sauce62.0060.0056.00Braised beef roast with bacon, croutons, and mushrooms39.0037.0035.00Roast beef with Béarnaise sauce and gravy52.0050.0046.00Three different fillets (beef, veal, and pork) with veal gravyand Béarnaise sauce54.0052.0048.00Rack of lamb with dried-tomatoes gravy52.0050.0047.00Entire sautéed pork fillet wrapped in bacon41.0039.0035.00Pork roast with dried plums and cream sauce38.0036.0032.00Sautéed poularde breast with rosemary gravy38.0036.0034.00							
Braised beef roast with bacon, croutons, and mushrooms39.0037.0035.00Roast beef with Béarnaise sauce and gravy52.0050.0046.00Three different fillets (beef, veal, and pork) with veal gravyand Béarnaise sauce54.0052.0048.00Rack of lamb with dried-tomatoes gravy52.0050.0047.00Entire sautéed pork fillet wrapped in bacon41.0039.0035.00Pork roast with dried plums and cream sauce38.0036.0032.00Sautéed poularde breast with rosemary gravy38.0036.0034.00							
Roast beef with Béarnaise sauce and gravy52.0050.0046.00Three different fillets (beef, veal, and pork) with veal gravy and Béarnaise sauce54.0052.0048.00Rack of lamb with dried-tomatoes gravy52.0050.0047.00Entire sautéed pork fillet wrapped in bacon Boletus-cream sauce41.0039.0035.00Pork roast with dried plums and cream sauce38.0036.0032.00Sautéed poularde breast with rosemary gravy38.0036.0034.00							
Three different fillets (beef, veal, and pork) with veal gravy and Béarnaise sauce54.0052.0048.00Rack of lamb with dried-tomatoes gravy52.0050.0047.00Entire sautéed pork fillet wrapped in bacon Boletus-cream sauce41.0039.0035.00Pork roast with dried plums and cream sauce38.0036.0032.00Sautéed poularde breast with rosemary gravy38.0036.0034.00							
and Béarnaise sauce54.0052.0048.00Rack of lamb with dried-tomatoes gravy52.0050.0047.00Entire sautéed pork fillet wrapped in bacon50.0047.00Boletus-cream sauce41.0039.0035.00Pork roast with dried plums and cream sauce38.0036.0032.00Sautéed poularde breast with rosemary gravy38.0036.0034.00							
Rack of lamb with dried-tomatoes gravy52.0050.0047.00Entire sautéed pork fillet wrapped in bacon41.0039.0035.00Boletus-cream sauce41.0039.0035.00Pork roast with dried plums and cream sauce38.0036.0032.00Sautéed poularde breast with rosemary gravy38.0036.0034.00			54.00	52.00	48.00		
Entire sautéed pork fillet wrapped in baconBoletus-cream sauce41.0039.0035.00Pork roast with dried plums and cream sauce38.0036.0032.00Sautéed poularde breast with rosemary gravy38.0036.0034.00							
Boletus-cream sauce41.0039.0035.00Pork roast with dried plums and cream sauce38.0036.0032.00Sautéed poularde breast with rosemary gravy38.0036.0034.00							
Pork roast with dried plums and cream sauce38.0036.0032.00Sautéed poularde breast with rosemary gravy38.0036.0034.00			41.00	39.00	35.00		
Sautéed poularde breast with rosemary gravy38.0036.0034.00							
	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

+

Au gratin potatoes / Parmesan risotto / mashed potatoes / spaetzle / tagliatelle Rosemary potatoes / Sautéed polenta slices / black rice

SCHLOSS

HOTEL - RESTAURANT

	3course	4course	5course
Vegetarian and Vegan dishes	3-Gang	4-Gang	5-Gang
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. (same side dishes for the same reservation)	32.00	32.00	28.00
Zucchini piccata with tomato-herb sauce			
one vegetable and one side dish up to your choice. (same side dishes for the same reservation)	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. (same side dishes for the same reservation)	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	16.00	16.00
	/100g	/100g	/100g
Desserts	3course	4course	5course
Desserts 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)	15.00	15.00	14.00
Sorbe variation with fresh fruits	10.00	13.00	12.00
Marinated berries with yogurt ice cram	14.00	13.00	12.00
Chocolate mousse with raspberry sorbet and Tirolean nut cake	16.00	15.00	14.00
· · ·	16.00	15.00	14.00
Carrot cake with vanilla ice cream and mango mousse			
Carrot cake with vanilla ice cream and mango mousse Crème brûlée with passion fruit sorbet & caramel tarte "Fleur de sel »		15.00	14.00
Crème brûlée with passion fruit sorbet & caramel tarte "Fleur de sel »	16.00	15.00	14.00
Crème brûlée with passion fruit sorbet & caramel tarte "Fleur de sel » Dessert buffet with 5 different homemade desserts up to season		15.00 23.00	14.00 23.00
Crème brûlée with passion fruit sorbet & caramel tarte "Fleur de sel »	16.00		

SCHLOSS SCHADAU

HOTEL - RESTAURANT

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)



Schloss Schadau - Hotel - Restaurant - Seestrasse 45 - CH-3600 Thun - T +41 33 222 25 00 - info@schloss-schadau.ch - www.schloss-schadau.ch