SCHLOSS

SCHADAU

HOTEL - RESTAURANT



Autumn 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 adults. 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 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: October 2026

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Our autumn menus

Available from ca. 22nd of September until ca. 20st of December

Menu A1 à CHF 87.00

Lamb's lettuce salad with egg, grapes, croutons, and dressing

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Boletus cream soup with Cognac
and boar's raw ham

***

Entire roasted deer entrecote with cassis gravy
spaetzle, red cabbage and mirza apple

***

Chestnut mousse with "Hasli" nut cake
plums marinated in red wine and vanilla ice cream

Menu A2 à CHF 108.00

Beetroot carpaccio with goat cheese
horseradish, honey and walnuts

***

Cream of pumpkin soup with coconut milk, lemongrass and kafir lime
pumpkin ragout and sautéed giant prawn

***

Poached salmon tranche with parsnip mash
truffle hollandaise and noisette potatoes

***

Veal steak with chestnut-thyme crust and pomegranate
potato mash and autumn vegetable variation

***

White chocolate slice with blackberries, walnut ice cream and poached pear

These menus are considered special menus, and the discounted price is valid only if the menu is ordered without any changes.
Guests benefit from this special price due to lower purchasing and production costs.
If changes are made to the menu, prices will be calculated based on the dishes listed starting on page 4.

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Personalized autumn menus

Create your individual autumn 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”	15.00	14.00	13.00
Salad with cherry tomatoes, pistachios, and dressing	14.00	13.00	12.00
Lamb’s lettuce salad with egg, grapes, croutons, and dressing	17.00	15.00	13.00
Salad bouquet with herb vinaigrette, cranberries and boar’s raw ham	20.00	18.00	16.00
Marinated salmon with alga salad, mango, blini, and quail egg	24.00	22.00	19.00
+ 3 gram Swiss Oona caviar	4.00		
Salad with buffalo mozzarella, pumpkin, pumpkin seeds leaf salads and mango	20.00	18.00	16.00
Trilogy from the Bernese Oberland trout (Tatar, mousse, and filet), with apple, avocado cream and Blini	25.00	23.00	21.00
Vitello tonnato with red onion pickles, capers, and cherry tomatoes	25.00	23.00	21.00
Beef tartar with egg cream and Brioche	28.00	25.00	23.00
Vegan tartar with avocado cream and Brioche	23.00	21.00	19.00

Soup	3course	4course	5course
White wine soup with puff pastry, vegetables and raw ham	15.00	14.00	13.00
Pumpkin soup with coconut milk, lemongrass and kafir lime pumpkin ragout and sautéed giant prawn	16.00	15.00	14.00
Boletus cream soup with Cognac and boar’s raw ham	17.00	16.00	15.00
Tomato soup with buffalo mozzarella and basil-Pesto	15.00	14.00	13.00
Carrot-coconut-ginger soup with a vegetarian Dim-Sum	13.00	12.00	11.00
Curry-lemongrass-coconut soup with a sautéed scallop	16.00	15.00	14.00
Beef consommé with Sherry, vegetables and a cheese puff pastry	17.00	16.00	15.00

Warm starters	3course	4course	5course
Carnaroli-Risotto with king prawns, herb oil and apple jelly	27.00	24.00	21.00
Carnaroli-Risotto with mushrooms and herb oil	23.00	21.00	19.00
Potato gnocchi with sun-dried tomato and mascarpone sauce, artichokes, cherry tomatoes and marinated arugula	23.00	21.00	19.00
Pumpkin tarte tatin with fig sorbet, hazelnuts and goat cheese	25.00	23.00	21.00
Sautéed scallop in bacon, on mashed potato-peperoni and marinated arugula	27.00	24.00	21.00
Sautéed perch fillets on a parsley-root puree with almond butter	28.00	25.00	23.00
Whitefish fillet with saffron sauce, spinach leaves and seasonal mushrooms	26.00	24.00	22.00

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Fish (side dish at your choice)		3course	4course	5course
Sautéed salmon-trout fillet with saffron sauce	*Starter*	27.00	25.00	23.00
	Main course	51.00	49.00	45.00
Sautéed salmon steak with wasabi hollandaise sauce	*Starter*	26.00	24.00	22.00
	Main course	43.00	43.00	41.00
Poached salmon fillet on parsnip purée with truffle hollandaise sauce	*Starter*	26.00	24.00	22.00
	Main course	43.00	43.00	41.00
Sautéed Sea Bass fillet with Pommery-Mustard hollandaise	*Starter*	28.00	26.00	24.00
	Main course	51.00	49.00	45.00
Sautéed pike-perch fillet saltimbocca with balsamic jus	*Starter*	25.00	23.00	21.00
	Main course	46.00	44.00	42.00
Sautéed gilthead fillet with Tomato-capers-spring onions salsa	*Starter*	25.00	23.00	21.00
	Main course	47.00	46.00	44.00
Poached sole fillet with white wine-herb sauce	*Starter*	30.00	28.00	26.00
	Main course	54.00	52.00	50.00

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 *With Prosecco, Champagne, or Ginger Ale*	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	58.00	56.00	52.00
Veal saltimbocca with Marsala gravy	48.00	46.00	44.00
Veal shoulder roast with mushroom cream sauce and herbs	41.00	39.00	37.00
Veal steak with chestnut-thyme crust and pomegranate	60.00	58.00	56.00
Entire roasted deer entrecote with cassis gravy	50.00	48.00	46.00
Entire roasted beef fillet with Béarnaise sauce and gravy	60.00	58.00	54.00
Beef fillet «Surf & Turf» with sautéed scampo and Portwine sauce	64.00	62.00	58.00
Braised beef roast with bacon, croutons, and mushrooms	41.00	39.00	37.00
Roast beef with Béarnaise sauce and gravy	54.00	52.00	48.00
Three fillets (beef, veal, and pork) with veal gravy and Béarnaise sauce	56.00	54.00	50.00
Rack of lamb with dried-tomatoes gravy	54.00	52.00	49.00
Entire sautéed pork fillet wrapped in bacon Boletus-cream sauce	43.00	41.00	37.00
Pork roast with dried plums - cream sauce	40.00	38.00	34.00
Sautéed poularde breast with rosemary gravy	40.00	38.00	36.00
Coq au vin with black truffle	41.00	39.00	37.00

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

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	3course	4course	5course
Vegetarian and Vegan dishes			
Thai curry with smoked tofu, red lentils, mushrooms, and vegetable	32.00	32.00	28.00
Homemade quinoa patty with vegan gravy one vegetable and one side dish up to your choice. *(same side dishes for the same reservation)*	34.00	34.00	30.00
Zucchini piccata with tomato-herb sauce one vegetable and one side dish up to your choice. *(same side dishes for the same reservation)*	30.00	30.00	28.00
Potato gnocchi with dried cherry tomatoes, salvia and cream sauce	30.00	30.00	28.00
Truffle ravioli with parmesan cheese sauce and cherry tomatoes	33.00	33.00	31.00
Puff pastry stuffed with mushroom ragout one vegetable and one side dish up to your choice. *(same side dishes for the same reservation)*	34.00	34.00	32.00

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»	15.00	14.00	13.00
Chestnut mousse with “Hasli” nut cake plums marinated in red wine and vanilla ice cream	18.00	15.00	13.00
White chocolate slice with blackberries, walnut ice cream and poached pear	18.00	15.00	13.00
Lemongrass panna cotta with warm chocolate cake and fresh raspberries	16.00	15.00	14.00
Schadau dessert trilogy (creamy, frozen, baked)	17.00	16.00	15.00
Sorbet variation with fresh fruits	15.00	14.00	13.00
Marinated berries with yogurt ice cram	15.00	14.00	13.00
Chocolate mousse with raspberry sorbet and Tirolean nut cake	17.00	16.00	15.00
Carrot cake with vanilla ice cream and mango mousse	17.00	16.00	15.00
Crème brûlée with passion fruit sorbet & caramel tarte “Fleur de sel »	17.00	16.00	15.00
Dessert buffet with 5 different homemade desserts up to season (starting from 25 guests, without cheese)	25.00	25.00	25.00
Dessert buffet with 5 different homemade desserts up to season (starting from 25 guests, including cheese)	29.00	29.00	29.00

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,…)
- «Apple-juice cream» with caramelized almonds
- “Ämmitaler 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)

