



HOTEL JNTERLAKEN
Tradition seit 1491

Welcome to Hotel Interlaken

Your place for your most special moments



Menu suggestions



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Welcome to Interlaken, an enchanting retreat surrounded by the breathtaking Swiss countryside. Our hotel combines cozy charm with modern comfort and offers you a wonderful backdrop for unforgettable experiences. Immerse yourself in the culinary world of the Hotel Jnterlaken, where first-class ingredients, refined preparation and warm hospitality come together.

Enjoy a culinary journey through our menu suggestions, carefully created by our chef. Whether you prefer a gourmet dinner, a light menu or a sumptuous fondue chinoise buffet, at Hotel Jnterlaken you will find a wide range of exquisite dishes to satisfy even the most demanding guests.

We invite you to discover the gastronomic highlights of our hotel and enrich your event with unforgettable culinary experiences.

Welcome to the Hotel Jnterlaken!

Your Hotel Interlaken Team

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FUNCTION ROOMS

Restaurant Taverne



Klosterkeller



Banquet up to 12 people
Reception up to 20 people

Rococo Room



Banquet up to 45 people
Reception up to 75 people

Pavillon I (1/3)



Banquet up to 20 people
Reception up to 30 people

Pavillon II (2/3)



Banquet up to 35 people
Reception up to 50 people

Pavillon III (3/3)



Banquet up to 60 people
Reception up to 100 people



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OUR SUGGESTIONS

- Min. 10 people -

Please choose a menu which will be served to all guests.

The prices do not include beverages.

We do not offer all-inclusive rates.

STARTERS

Leaf salad bread crisps sprouts dressing	CHF 7.50
Mixed salad vegetables spiced nuts Alpine cheese vegetable chips dressing	CHF 9.50
Smoked celeriac carpaccio poached egg Belper Knolle – matured Swiss cheese salad brioche walnut-honey-dressing	CHF 14.50
Baked goat's cheese courgette salad spiced nuts cranberries	CHF 15.00
Smoked carrots salmon-style olive focaccia mango sprouts marinated mushrooms cucumber	CHF 14.50
Swiss Alpine salmon (CH) tartar bread chip cucumber capers salad fresh herbs horseradish	CHF 17.50
Avocado tartar bread chip banana pear salad tomato sorbet	CHF 15.00
Beefsteak tartar (CH) bread chip pickled vegetables salad corn bread	CHF 19.00
Bündner Coppa (CH) dried tomatoes melon Alpine cheese ciabatta	CHF 16.50
Mini burrata rocket salad cherry tomatoes avocado grissini	CHF 13.50
Truffle risotto sugar peas Belper Knolle – Swiss matured cheese dried tomatoes	CHF 15.00



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SOUPS

Tomato soup croutons	CHF 7.00
Vegetable stew fresh herbs	CHF 7.00
Creamy porcini soup herb bacon	CHF 7.00
Onion cream soup grissini	CHF 7.00
Beet root soup oyster mushrooms	CHF 7.00
Pumpkin cream soup cranberries	CHF 7.00
Parsnip cream soup raspberries	CHF 7.00
Celeriac cream soup hazelnuts	CHF 7.00
Sweet potato soup balsamic	CHF 7.00
Potato-leek soup herb bacon	CHF 7.00
Bündner barley soup	CHF 7.00



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MAIN COURSES

Steak of pork (CH) crust of garden herbs jus	CHF 16.50
Schnitzel of pork (CH) Mushroom cream sauce	CHF 15.00
Filet of pork (CH) pepper sauce	CHF 32.50
Tender ragout of beef (CH)	CHF 24.50
Beef roast (CH) red wine sauce	CHF 26.00
Filet of beef (CH) portwine jus bearnaise sauce	CHF 45.00
Roastbeef (CH) pepper sauce	CHF 39.00
Veal roast (CH) rosemary jus	CHF 28.00
Slices of veal (CH) wild mushroom cream sauce	CHF 29.00
Slices of chicken breast (CH) sweet chili sauce	CHF 18.00
Sauteed chicken breast (CH) thyme jus	CHF 17.50
Swiss Alpine salmon steak (CH) lime foam	CHF 29.50
Pan-fried or poached filet of trout (CH) saffron sauce	CHF 26.50
Deep fried zander bites (CH) tartar sauce	CHF 21.50
Skewer with tofu & vegetables soy-coriander sauce	CHF 17.00
Sweet potato-papaya-curry chickpeas coriander	CHF 20.00
Creamy mushroom risotto baby spinach truffle	CHF 21.50
Spätzli chestnuts mushroom sauce vegetable chips	CHF 22.50
Sauteed slices of soy stroganoff-style	CHF 22.00
Courgette patties dried tomatoes lemon-thyme sauce	CHF 17.00
Mushroom-potato strudel herb sauce	CHF 19.00

SIDE DISHES & VEGETABLES PLEASE SEE NEXT PAGE!



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SIDE DISHES

PRICE PER DISH

CHF 5.00

VEGETABLES

Seasonal vegetables
Ginger carrots
Sauteed courgette
Green beans with bacon (CH)
Mini vegetables
Filled tomtato | spinach | cashew nuts
Gratinated cauliflower
Antipasti
Leaf spinach
Mediterranean savoy cabbage roulade
Ratatouille
Gratinated broccoli
Sauted mushrooms
Roasted root vegetables
Home-pickled vegetables:
Pumpkin, beetroot, cauliflower

SIDE DISHES

Tagliatelle with herbs
Potato gratin
Mashed potatoes
Rice
Roast potatoes | rosemary
Butter potatoes | herbs
Risotto | dried tomatoes or herbs
Sweet potato puree | ginger
Celeriac puree | vanilla
Rösti
Country Cuts
Polenta gnocchi
Parmesan polenta
French fries
Spätzli
Vegetable quinoa



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DESSERTS

Chocolate mousse fresh fruits	CHF 7.00
Fruit tart seasonal	CHF 7.00
Caramel cream fresh fruits	CHF 6.50
Cheese plate honey grapes mustard potatoes	CHF 14.50
Dessert symphony	CHF 14.50
Tiramisu: Pineapple or raspberry or strawberry or orange	CHF 8.50
Seasonal sorbet variation fruits	CHF 11.50
Meringue and berries served in a glass	CHF 8.50
Cheesecake: mango or strawberry or blueberries seasonal sorbet	CHF 13.50

DESSERTBUFFET LITE	per person	CHF 17.00
> from 20 persons <		
Chocolate mousse		
Tiramisù		
Different ice cream aromas		
Seasonal fruits		
Profiteroles		

DESSERTBUFFET HAPPY MOMENTS	per person	CHF 19.50
> from 20 persons <		
Nut brownie		
Meringue		
Mini berliner		
Chocolate fountain fresh seasonal fruits		
Caramel cream		
Fruit cake slice, choose 2 sorts: mango-passion fruit, chocolate, pear-caramel, lemon		



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FONDUE

SWISS FONDUE CHINOISE BUFFET
- from 20 persons -

2 COURSE MENU

CHF 57.00 per person

Large Swiss fondue chinoise buffet with:
Beef | chicken | pork | tofu | planted meat |
homemade sauces | vegetables | fruits |
French fries | rice

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Homemade seasonal sorbet

SWISS CHEESE FONDUE
- from 20 persons -

3 COURSE MENU
2 COURSE MENU

CHF 41.00 per person
CHF 33.00 per person

Small mixed salad | dressing of your choice

* * *

Swiss cheese fondue | bread | potatoes | pickles

* * *

Homemade seasonal sorbet



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GENERAL INFORMATION & CONDITIONS

ATTENDANCE

Please inform us of the definite number of guests no later than 6 days prior to the date of your event. Kindly be aware that this number will be charged even if there are fewer guests.

CAKE SHOPS

For your special cake we recommend the following shops in Interlaken:

Confiserie Rieder, 3800 Interlaken, 033 822 36 73

Cake Shop, 3800 Interlaken, 078 738 32 44, <https://1487058416.jimdo.com/>

Mohler, 3800 Unterseen, 033 822 84 91, <https://www.konditorei-mohler.ch>

CANCELLATION

In case of cancellation of a confirmed event, the following charges will apply:

- | | |
|--------------------------------------|--------------------------------|
| • More than 4 weeks prior to arrival | free of charge |
| • 28 to 14 days prior to arrival | 50% of the confirmed services |
| • 13 to 7 days prior to arrival | 80% of the confirmed services |
| • 6 to 0 days prior to arrival | 100% of the confirmed services |

CHAIR COVERS

White chair covers can be rented at the price of CHF 8.00 per piece.

CORKAGE

If you prefer to bring your own wine or sparkling wine, please note that we will charge you a service fee of CHF 25.00 per bottle. For spirits a fee of CHF 80.00 will be charged.

COVER CHARGE

For any additional service (e.g. wedding cake cutting / serving) we charge a supplement of CHF 3.00 per person.

DANCE FLOOR

If you feel like dancing, a dance floor of 25 M2 can be organised. Costs CHF 200.00. Please note that this is only possible in Pavillon III (all rooms together).

DECORATION

Flowers can be ordered with the following local florists:

Blumenwerkstatt, 3800 Interlaken, 033 823 23 25, <http://blumenwerkstatt.ch>

Tulipina, 3800 Interlaken, 076 283 82 87, <http://tulipina.ch>

H. Gosteli AG, 3800 Matten, 033 822 21 08, <https://hgosteliag.ch>

HOTEL

We offer 59 comfortable and modern 4**** rooms as well as 10 basic furnished tourist class rooms (5th floor).



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GENERAL INFORMATION & CONDITIONS

MENU CARDS

Simple menu cards are made by the hotel without any charges. If you prefer a special print we can organise this for a fee.

NIGHTTIME

If you have an event with live music we kindly ask you to reduce the volume after 10 pm out of consideration to our other guests and neighbours. After midnight doors and windows must be closed. End of service: 03 am.

ORDER

To ensure that we can organise everything well in advance, we require a lead time of 7 days. Otherwise, we reserve the right to cancel the planned event.

OVER TIME

Our restaurant closes at midnight. To compensate for over time every started hour (after midnight) will be charged with additional CHF 250.00.

PARKING SPACES

There are a large number of public car parks on the south side of the hotel. Day tickets can be purchased online from the Interlaken municipal administration. After 7 p.m. the public car parks are no longer subject to charges.

RATES & PAYMENT CONDITIONS

The prices include 8.1% VAT and are calculated for a minimum of 10 people unless otherwise noticed. All prices are subject to change.

Payment in CHF can be settled by payment slip (only Switzerland – payment due within 20 days) or directly in the hotel in cash or by the following cards: Post Bank Card, Maestro, Mastercard, Visa, American Express & JCB. We cannot accept any WIR-money for payments.

SMOKING

Please note the entire hotel is non-smoking.

SUPPLEMENTS

The prices quoted do not include supplements. If you require supplements, this must be agreed in advance and confirmed in writing.