

# *Celebration of innovative tradition*

## *Winter Season*

The Grand Café Restaurant Schuh welcomes you.  
Proudly we present you our kitchen and confectionary team.

Our **Kitchen Team** under the direction of the executive chef Adrian Frieden indulge you with a fresh and innovative kitchen who is affected from home county, modern and Far East style.


Our **confectionary team** under the direction of Mrs and Mr Heidi and Reto Sigrist continue with a lot of passion the almost 200 year tradition of the Schuh Confectionary since Mai 2011. The sweet delicacy are well know far beyond the boundaries.

When ever possible we use seasonal products from the region. The quality of the products is one of our most important priority.

In our wine list you will find the perfect wine to your meal. Our service team kindly provide advice.

„Enjoy our meal” your hosts Eun Hae and Jürg Lehmann

### **Meat declaration**

veal	Switzerland
beef	Fillet from Switzerland, entrecôte 
chicken	Brasil (could be produced with antibiotics)
duck liver	France
fish	«MSC» or «FRIEND OF THE SEA» label
Barramundi	Malaysia, catch wild

All prices incl. 8 % VAT



## «*From the region*»

### *Swiss Menu*

**Calf's head terrine with Asia spices**  
Herb vinaigrette and mustard foam

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**Sliced veal with mushroom cream sauce**  
Crispy butter roesti

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**Tepid plum compote**  
Sour cream ice cream on cinnamon bisquit

**3 course menu**

**CHF 59.00**

## Starter

<b>Calf's head terrine with Asia spices</b> Herb vinaigrette and mustard foam	CHF	16.50
<b>Lamb's lettuce with egg and bacon</b> French salad sauce	CHF	16.00
<b>Winter salad with Medjool dates and tomato grissini</b> Mixed leaf salad with sesame vinaigrette	CHF	13.50



## Soup

<b>Boletus cream soup</b> Homemade smoked lamb saddle	CHF	16.50
<b>Sweet potato soup with apple juice espuma</b> Coriander pesto and toasted peanuts	CHF	12.50

## Fish

<b>Smoked pike-perch</b> On cream sauerkraut with lardon boiled potatoes and champagne foam	CHF	37.50
small	CHF	31.00

## Meat

<b>Sliced veal with mushroom cream sauce</b> Crispy butter roesti	CHF	37.50	
small	CHF	31.50	
<b>Entrecôte of baby beef from the «Simmental»</b> 	200g	CHF	44.50
Blueberry butter and black pepper from the «Maggiatal» early potatoes with chorizo	160g	CHF	37.00
<b>Braised beef «Suure Mocke»</b> 	CHF	36.50	
Potato puree with rosemary bean-sugar pea vegetables with bacon stripes	small	CHF	31.50
<b>Roast loin of lamb «provençal»</b> Thyme jus, Wok vegetables and fried rosemary potatoes from 2 people, per person	CHF	44.50	

## Vegetarian

<b>Pumpkin gnocchi</b> Savoy cabbage with cream, roasted sugar peas, pumpkin seed oil and quail fried egg	CHF	27.50
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# *Modern cuisine*

## *The Menu*

### **Duck liver**

Medjool dates with «Ras el-Hanout», apple and grape Sauvignon blanc jelly  
toasted brioche

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### **Boletus cream soup**

Homemade smoked lamb saddle

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### **Fillet of beef with shallot confit**

Portwine reduction, Savoy cabbage with pancetta  
potato gnocchi and in tempura fried sage

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### **Choice of cheese with homemade chutneys**

or

### **Orange salad with chilli and peppermint**

Homemade chocolate sherbet

<b>4 course menu</b>	CHF	79.00
<b>menu without soup</b>	CHF	69.00

## *Starter*

**Marinated salmon homemade** CHF 18.50  
Horseradish-panna cotta with apple-mountain cranberry jelly  
dill-mustard foam and salad garnish

**Duck liver** CHF 23.50  
Medjool dates with «Ras el-Hanout», apple and grape Sauvignon blanc jelly  
toasted brioche

## *Fish*

**Medallion of anglerfish** CHF 44.50  
Lardo di Collonato, Champagne sauce, tomato grissini  
sautéed sugar peas and Carnaroli risotto with saffron

## *Meat*

**Fillet of beef with shallot confit** 180gr CHF 48.50  
Portwine reduction, Savoy cabbage with pancetta 140gr CHF 39.50  
potato gnocchi and in tempura fried sage

# *Traditional*

<b>Salad of the day</b>	CHF	8.50
<b>Mixed salad</b> with homemade dressing	CHF	12.50
<b>Soup of the day</b>	CHF	8.50
<b>Pork bratwurst from the butchery «Stöckli» in Interlaken</b>		
Onion sauce and crispy roesti	CHF	24.00
Onion sauce and French fries	CHF	22.00
<b>Fresh calf's liver</b>	CHF	34.50
Sautéed with shallots and herbs crispy roesti		
<b>Vol-au-vent</b> made in our bakery	CHF	27.00
Filled with small sausage-meat dumplings and diced veal calf's sweetbread skewer	small CHF	24.00
<b>Veal cordon bleu</b> with gruyere and farmer's ham	CHF	42.50
French fries and vegetables		
<b>Saffron-linguine with roasted tiger shrimps</b>	CHF	28.50
Dried tomatoes, olives and herbs		
<b>Meat Fondue</b>	CHF	42.00
4 different choices of meat sauces, fruits and French fries		
from 2 people, per person		
<b>Cheese Fondue</b>	CHF	24.50
from 2 people, per person		
<b>Raclette</b>	CHF	21.50
Typical Swiss cheese dish with potatoes in their jacket cocktail gherkins and pearl onions		
<b>Swiss Fondue Menu</b>	CHF	59.00
Cheese Fondue ***		
Meat Fondue ***		
Chocolate Fondue		
from 2 people, per person		

# *Chinese and Thai*

## *Far East Menu*

### **Thai starter plate**

Fish cake, chicken satay and spring roll

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### **Chinese sweetcorn soup with chicken**

OR

### **Tom Yam Goong**

Spicy Thai shrimp soup with lemon grass and lemon juice

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### **Pad Kaprao Nua**

Roasted beef Thai style with spicy Thai basil

### **Chicken Kong Po**

Roasted chicken Chinese style with cashew nuts

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### **Khao Niau Ma Muong**

Sweet sticky rice with coconut milk and fresh mango

**from 2 people**

**4 course menu, per person  
menu without soup**

CHF	65.00
CHF	56.00

## *Starter*

<b>Chinese spring rolls</b> (2 pieces) Homemade, with fresh vegetables and glass noodles	CHF	13.50
<b>Chicken Satay</b> Peanut sauce and cucumber salad	CHF	12.00
<b>Yam Wun Sen</b> Thai glass noodle salad with chicken shrimps, Thai celery, cucumber and coriander (spicy)	CHF main course CHF	16.50 26.50

## *Soup*

<b>Tom Ka Gai</b> Spicy sour Thai soup with coconut milk and chicken	CHF	12.50
<b>Chinese Won Ton soup</b> Clear soup with steamed ravioli and Chinese cabbage	CHF	12.50

## *Fish*

<b>Phad Thai Goong</b> Fried Chinese noodles with tiger shrimps	CHF	33.50
<b>Pla Sam Rod</b> In crust fried barramundi fillet with sweet chilli sauce roasted broccoli	CHF	31.50

## *Meat*

<b>Kang Karee Gai</b> Yellow curry with chicken, onions and pineapple	CHF	27.50
<b>Paneng Gai</b> Paneng curry with chicken strips, eggplants and pineapple (spicy)	CHF	28.00
<b>Pad Kaprao Nua</b> Roasted beef Thai style with spicy Thai basil	CHF	34.50
<b>Moo Thod Gratium Prik Thai</b> With garlic and pepper fried pork on steamed Chinese cabbage	CHF	32.50

## *Vegetarian*

<b>Kang Keaw Wan Tofu</b> Green curry with vegetables and tofu (spicy)	CHF	27.00
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# *At the Grand Café Restaurant Schuh*

## Eiger, Mönch & Wein

Weintage in der Jungfrauregion  
vom 28. Januar bis 24. März 2012

[www.weintage.ch](http://www.weintage.ch)



Samstag, 28. Januar 2012

### Gentlemen – but Lady like ...

Süßer wird die Versuchung im Grand Café Restaurant Schuh in Interlaken, wenn das Weingut Kracher aus Österreich zu Besuch ist.

Kracher-Weine sind weltweit zum Synonym für edelsüsse Weine in höchster Vollendung geworden. Die Reben wachsen in Illmitz am Neusiedlersee im Osten von Österreich. Die Stunde der Wahrheit – was das Klima, die Sorgfalt bei der Lese und die Vinifizierung hervorgebracht haben – zeigt sich beim Öffnen einer Flasche Kracher.

Diese Perfektion von Wein wird mit einer Variation von Schokolade harmonisch zu einem Mittagsmenu zusammengeführt.

#### Anfahrt

Individuell zum Grand Café Restaurant Schuh,  
Höheweg 56, 3800 Interlaken

#### Beginn

Ab 12.00 Uhr im Grand Café Restaurant Schuh

#### Wein

Spezialitäten vom Weingut Kracher aus Österreich

#### Preis

CHF 90.– pro Person inkl. Weinverkostung und Mittagessen. Mit Übernachtung im VICTORIA-JUNGFRAU Grand Hotel & Spa CHF 355.– pro Person und Nacht im Doppelzimmer inkl. Frühstück, CHF 455.– pro Person und Nacht im Einzelzimmer inkl. Frühstück.

#### Anmeldung und Information

033 888 80 50  
[info@schuh-interlaken.ch](mailto:info@schuh-interlaken.ch)

*Schuh*  
GRAND CAFÉ RESTAURANT

*It would be a great pleasure for us  
to welcome you for this special event.*



*Kindly we take your reservation.*