



SEEPARK THUN
CONGRESS
HOTEL*****

PROPOSITIONS FOR MENUS IN SEASON

JANUARY | FEBRUARY | MARCH

Leaf salad with kernels, sprouts and grissini

Stuffed loin of pork with dried fruit and fig braising juice
Mustard potatoes and sauerkraut with champagne

Apple crumble cake with vanilla ice-cream
52.–

Field salad with bacon, egg and bread croutons

Glazed veal shoulder roast with calvados braising juice
Potato gratin and vegetables from the market

Cinnamon mousse with blue plums and almond tartlet
63.–

Field salad with bacon, grapes and mushrooms

Parsnip cream soup with smoked salmon

Beef rump roasted in one piece with braising juice and bearnaise sauce
Roesti croquettes and vegetables from the market

Panna cotta with berry compote and brownie
75.–

Variation of char with radish, rye bread and herb salad

Black-salsify cream soup with truffle foam and walnuts

Veal prime ribs roasted in one piece with portwine braising juice
Risotto and leek with white sauce

Chestnut terrine with confitted cranberries and chocolate ice-cream
90.–

APRIL | MAY | JUNE

Spring salad with beluga lentils and fig-mustard dressing

Breast of Swiss chicken, stuffed with ricotta and spinach
Polenta Ticinese style and fried courgettes with thyme

Caramel dessert cream grandmother's style with almonds and puff pastry
50.–

Green-asparagus soup with alpine-flower foam

Roastbeef cooked at low temperature with braising juice and bearnaise sauce
Roesti-potato croquettes and vegetables from the market

Passionfruit sorbet with warm chocolate cake
67.–

Spring salad with asparagus and strawberries

Morel soup with cognac foam

Lamb loin with wild-garlic crust and braising juice
Fried potatoes and beans with shallots

Rhubarb crumble cake with strawberry ice-cream
79.– (with beef loin 75.–)

Marinated salmon trout with asparagus and hazelnuts

Beef consommé with sherry and vegetable strips

Veal steak roasted in one piece with morel sauce
Tagliatelle and vegetables from the market

Strawberry quark slice with chocolate ganache and vanilla ice-cream
95.–

JULY | AUGUST | SEPTEMBER

Gazpacho with crostini, chorizo and feta

Fried chicken-leg steak wrapped in bacon with barbecue braising juice
Sweet-potato fries and oven vegetables

Ice-coffee with Willisau kirsch and whipped cream
50.–

Tomatoes with buffalo mozzarella, basil and balsamico vinegar

Pork-fillet piccata with marsala braising juice
Saffron risotto and stewed aubergines and sweet peppers

Poached peach with vanilla cream and raspberry sorbet
64.–

Beef carpaccio with shallot vinaigrette and fried mushrooms with parmesan cheese

Cold melon soup with portwine and mint

Veal-loin medallion wrapped in bacon with braising juice
Lime-quark gnocchi with confitted cherry tomatoes

Vanilla ice-cream with marinated berries and meringue crumbles
78.–

Vitello tonnato with red onions, caper berries and herb salad

White tomato soup with olive tapenade and basil

Entrecôte of Black-Angus beef with portwine braising juice
Lemon risotto and glazed sugar peas

Coconut-chocolate cake with banana ragout and mango sorbet
90.–

OCTOBER | NOVEMBER | DECEMBER

Leaf salad with pumpkin and kernels

Braised beef strips Stroganov with sour cream and pickled cucumbers
Tagliolini and bean bundle

Cinnamon ice-cream with red-wine blue plums
52.–

Pumpkin soup with chestnuts and amaretti

Fried chicken breast wrapped in bacon
Red-wine risotto and root vegetables

Gingerbread mousse with orange salad and pistachios
62.–

Field salad with wild-boar ham and fresh figs

Jerusalem-artichoke soup with fried shrimp and orange foam

Glazed veal-shoulder roast with bacon and pearl onions
Spaetzli and creamed savoy cabbage

Vermicelles (chestnut puree) with meringue, vanilla ice-cream and whipped cream
75.–

Fried black tiger prawns with pumpkin mousse, ginger and black sesame

Wild-mushroom risotto with mascarpone, garden rocket and parmesan-cheese chip

Deer entrecôte roasted in one piece with sour-cream sauce
Potato and herb terrine with brussels sprouts

Toblerone-chocolate mousse with fruit and sour-cream ice-cream
89.–

COMPOSE YOUR MENU YOURSELF – OUR PROPOSITIONS

SALADS

Mixed leaf salad with toasted kernels, sprouts and grissini	9.50
Leaf salad with vegetable strips, egg, tomatoes and bread croutons	12.–
Field salad with bacon, egg and bread croutons (winter speciality)	15.–
Tomatoes with buffalo mozzarella, basil and balsamico vinegar	16.–
Spinach salad with goat fresh cheese, figs and walnuts	16.–

COLD STARTERS

Creative amuse-bouche in season, adapted to your chosen menu	7.–
Melon variation with raw ham and portwine (summer speciality)	21.–
Beef carpaccio with garden rocket, parmesan cheese and toasted pine-nuts	21.–
Tatar of Swiss PrimBeef with "Belperknolle" cheese, marinated mushrooms and brioche toast	19.– 28.–
Vitello tonnato with red onions, caper berries and herb salad	19.–
Smoked Scottish salmon with horseradish, rye bread and cress	21.–
Hummus with olive oil, marinated sweet peppers and pita bread	18.–
Cottage-cheese terrine with pea salad and carrot cream	18.–

SOUPS

Carrot and ginger soup with fried black tiger prawn	12.50
Beef consommé with sherry and vegetable strips	9.50
Truffled potato and leek soup with cheese puff-pastry sticks	11.–
Maize cream soup with popcorn and curry foam	9.50
Riesling soup with beef sausage and flower foam	13.–
Tomato soup with oregano bread croutons and olives	9.50
Morel cream soup with cognac foam and bread croutons (spring speciality)	13.–
Asparagus cream soup with raw ham and wild-garlic foam (spring speciality)	13.–
Gazpacho with crispy crostini, chorizo and feta cheese (summer speciality)	12.50
Cold melon soup with portwine and mint (summer speciality)	9.50
Pumpkin cream soup with red curry and sesame (autumn speciality)	11.–

We shall be pleased to prepare your favourite soup, please inform us about your desires.

FISH DISHES AS STARTERS | MAIN DISHES

Fried pike-perch fillet with bacon foam Small potatoes and sauerkraut with champagne	24.– 38.–
Fillet of salmon trout from Rubigen with onion chutney Black venere rice and creamed leek	26.– 39.–
Bass fillet with olive-herb vinaigrette Fregola sarda with dried tomatoes and courgettes	23.– 36.–
Poached salmon slice with saffron sauce Risotto Ticinese style and leaf spinach with toasted hazelnuts	27.– 41.–

VEAL

Veal meatloaf with truffle cream sauce Potato puree and glazed carrots	36.–
Veal shoulder tip cooked at low temperature with calvados sauce Tagliolini and vegetables from the market	38.–
Veal prime ribs with herb wrapping and portwine braising juice Rosemary potatoes and vegetables from the market	49.–
Veal steak with balsamico-vinetgar braising juice Risotto with Taleggio cheese and lemon, glazed peas	54.–

BEEF

Beef and veal fillet roasted in one piece with bearnaise sauce Croquettes and vegetables from the market Second course: with braising juice, parmesan risotto and confitted tomatoes	65.– 70.–
Beef fillet roasted in one piece with braising juice and bearnaise sauce Truffled potato and herb terrine and vegetables from the market	54.–
Entrecôte of Black-Angus beef with giant prawn and chimichurri sauce Small potatoes and oven vegetables	52.–
Underdone roastbeef with portwine braising juice and bearnaise sauce Potato gratin and vegetables from the market	49.–
Braised beef strips Stroganov with sour cream and pickled cucumbers Tagliolini and bean bundle	38.–

PORK

Veal-fillet piccata with marsala braising juice Risotto Ticinese style and stewed aubergines and sweet peppers	41.–
Pork loin studded with dried blue plums, with fig braising juice Potato puree and vegetables from the market	36.–
Pork steak with bacon and rosemary braising juice Boletus-mushroom polenta and ratatouille	38.–

LAMB

Lamb rack with herb crust and Provence sauce 43.–
Fried potato terrine and peperonata

Roasted lamb fillet with ras-el-hanout braising juice 38.–
Couscous and stewed artichokes and tomatoes

POULTRY

Massaman curry with chicken-leg meat and shallots 34.–
Basmati rice and pak-choi

Chicken breast wrapped in bacon with barbecue braising juice 36.–
Fried young potatoes and oven vegetables

MEATLESS

Whole-wheat spaghetti with garlic, olives, tomatoes and Cironé cheese 24.–

Vegetable curry with tofu, jasmine rice and papadam 24.–

Wild-musroom risotto with mascarpone, garden rockent and parmesan-cheese chip 26.–

Chick-pea pot-stew with vegetables, spice couscous and yoghurt dip 24.–

GARNISHINGS

If you don't agree with the suggested garnishing, please choose one of the following garnishings:
roesti croquettes, potato gratin, french fries, tagliolini, spaetzle, polenta Ticinese style, sweet-potato fries,
risotto or basmati rice