

**We are looking forward to seeing you soon!**  
**me**

# Lake of Brienz

## Menu proposal 2012

Aperitif suggestions

Breakfast and brunch suggestions

For a snack and small appetizers

For a snack

Six different menus... make your choice

Banquet menus

Buffets for all budgets

Wine and drinks

Informations

Gastro-Lac AG  
Brienzerseerestaurations  
Lanzenen 1 3800 Interlaken

info@gastro-lac.ch      www.gastro-lac.ch  
Tel: 079 / 422 90 79      Fax: 033 / 823 02 23

## Apéritif suggestions

368	potato chips and salted nuts	p. person	sFr.	4.00
630	vegetable juliennes with sour cream dips	p. person	sFr.	5.00
619	mini spring rolls (vegetarian)	piece	sFr.	1.50
610	Mixed puff pastry (5 piece p.person)	p. person	sFr.	4.50
611	small ham croissants	piece	sFr.	2.50
612	cheese tartlets	piece	sFr.	3.50
614	mini-pizzas mixed	piece	sFr.	2.00
615	appetizers (ham, salami, egg, cheese)	piece	sFr.	3.00
616	appetizers (smoked salmon)	piece	sFr.	3.20
617	half canapés (ham, salami, egg, cheese)	piece	sFr.	4.00
618	half canapes (smoked salmon)	piece	sFr.	4.50
620	mini sandwiches (ham, salami, cheese)	piece	sFr.	4.50

## from 15 persons onwards

621	Ballenberg platter (120 g p. person) smoked bacon, fine sliced air-dried meat sausage, sliced cheese rolls, fruits and bread	p. person	sFr.	25.00
622	Brienzer plate (180 g p. person) with Swiss cheese, Swiss cream cheese Swiss half cream cheese, sliced cheese nut bread and Zopf	p. person	sFr.	25.00

**...Sometimes the decision is difficult...  
...no problem, we have some suggestions for you!...**

**<sup>561</sup> Aperitif “mountain rose”**

Swiss white wine “Féchy”  
orange juice, sparkling mineral water, potato chips  
and salted nuts

price per hour and person sFr. 18.00

**<sup>562</sup> Aperitif “wild torrent”**

Aigle white wine  
white Martini, Cynar, Campari  
sparkling mineral water mixed, potato chips and salted nuts

price per hour and person sFr. 20.00

**<sup>563</sup> Aperitif “Eiger glacier”**

Swiss white wine “Fèchy”  
orange juice, beer,  
sparkling mineral water mixed, different puff pastries  
(approx. 5 pieces),  
vegetable juliennes with dip

price per hour and person sFr. 26.00

**<sup>564</sup> Apéritif “morning red”**

Swiss white wine “Aigle”  
orange juice, beer,  
sparkling mineral water mixed, air-dried beef and Sbrinz cheese pieces (50gr.)  
pickled cucumbers, onions, fruit garniture  
Zopf and nut bread

price per hour and person sFr. 30.00

<sup>565</sup> Apéritif “mountain lake”

Swiss white wine “Saint-Saphorin” 70cl  
orange juice, beer, mineral water mixed,  
per person 4 appetisers with ham, salami, egg and herb cheese,  
1 ham croissant, potato chips and salted nuts

price per hour and person sFr. 35.00

<sup>566</sup> Apéritif “mountain silence”

Swiss white wine “Yvorne” 70cl  
white Martini, Campari, Cynar, Vodka, Whisky and beer,  
orange juice, sparkling mineral water mixed,  
per person 4 appetisers with smoked salmon, ham, egg and salami,  
air-dried beef, sliced cheese, fruit garniture  
Zopf and nut bread

price per hour and person sFr. 45.00

..The hiking day begins.....

with a breakfast on the ship....

<sup>601</sup> **Breakfast "Rothorn"**

2 cups of coffee, tea or chocolate  
orange juice  
2 croissants, bread,  
1 piece of soft cheese  
butter, jam and honey

sFr. 18.00

**Coffee and croissants**

1 croissant and 1 coffee per person sFr. 5.50  
1 croissant and coffee, as much as you like, per person sFr. 8.00

**Brunch Buffets**

Only on extra cruises  
from 20 persons onwards

<sup>602</sup> **Brunch Interlaken**

coffee, tea, ovomaltine or chocolate as much as you like  
orange juice  
cold meat platter with ham and cheese  
croissants, Zopf, 2 sorts of bread  
fruit yoghurt and fresh fruits  
butter, different jams and honey

sFr. 26.00

<sup>603</sup> **Brunch Brienz**

coffee, tea, ovomaltine or chocolate as much as you like  
orange and grapefruit juice,  
cold meat plat with ham, salami and cheese  
croissants, zopf, 2 sorts of bread  
eggs, cereals, fruit yoghurt  
butter, different jams and honey,  
fruits of the season and fruit cake

sFr. 30.00

...for the small appetite...

.....from 15 persons onwards.....

666 **Farmer's plate**

hot ham "farmer style" with mixed salad  
on a french dressing,  
mustard and bread

sFr. 25.00

667 **"Lötschberg" plate**

ham, salami, slices of cold meat, dried beef, Coppa  
raw ham, melon slices, served with a mixed leaf salad  
on a french salad dressing

sFr. 26.00

275 **"Grisons" plate**

dried beef, Coppa, raw ham and smoked bacon garnished with  
pearl onions, pickles, apple slices, nuts, grapes,  
dark bread, butter and Zopf

sFr. 26.00

241 **Appetizers**

slices of dried beef with "Sbrinz" cheese slices garnished  
with walnuts, pearl onions, pickles, grapes, nut bread,  
butter and Zopf

sFr. 25.00

271 **Home made meat pie**

2 pieces of home made meat pie with fresh celery salad  
garnished with tomatoes, pickles, pearl onions  
and Cumberland sauce, nut bread and butter

sFr. 25.00

242 **Chicken salad "oriental style"**

small chicken breast strips on a  
curry sauce garnished with  
exotically fruits of the season

sFr. 22.00

668 **Gourmet fish plate**

shrimps cocktail on a light dill sauce, smoked  
fillet of trout and slices of smoked salmon garnished  
with fresh celery salad, lemon slices, capers,  
nut bread and butter

sFr. 26.00

243 Italian tomato salad

sliced tomatoes with mozzarella cheese and fresh basil  
on a Italian salad dressing with balsamic vinegar

sFr. 10.50

235 Mixed salad

mixed leaf salad with tomatoes, cucumbers, carrots and  
pepper slices, garnished with bread crumbs and  
apple slices on a French salad dressing

sFr. 10.50

274 Salad plate „Lac of Brienz“

six garden fresh season salads, rich garnished with kernels  
of sunflowers, melon slices on a French salad dressing

sFr. 16.00

vegetarian menus from 15 persons onwards

644 Tortellini Antonio

Garden fresh leaf salad with bread  
crumbs on a Italian salad dressing

\*\*\*

tortellini stuffed with  
spinach and ricotta  
served with a tomato sauce

\*\*\*

ice cream «Viennetta»

sFr. 25.00

645 Rösti (grated fried potatoes)

Garden fresh leaf salad  
with mushrooms on a Italian salad dressing

\*\*\*

Rösti cushions stuffed  
with herb cheese

\*\*\*

ice cream with strawberries and vanilla flavour

sFr. 25.00

646 Spaghetti

Garden fresh leaf salad  
on a Italian salad dressing

\*\*\*

Spaghetti on a basil cream sauce  
or  
on a spicy tomato sauce

\*\*\*

Tirami-Su

sFr. 25.00

647 Spring rolls

Garden fresh leaf salad  
on a Italian salad dressing with balsamic vinegar

\*\*\*

2 spring rolls stuffed with soya sprouts,  
leek an onions

\*\*\*

ice cream “Viennetta”

sFr. 25.00

Ask our staff for further vegetarian menus and summer specialities.

.....the glorious five from 15 persons onwards  
for sFr. 30.00

650 Jungfrau special

mixed leaf salad  
\*\*\*  
pasta served with a meat  
sauce, with tomatoes  
mushrooms and parmesan cheese  
\*\*\*  
mashed apples

652 Stroganoff

green leaf salad  
\*\*\*  
fried beef slices  
on a hot pepper sauce  
mashed potatoes  
\*\*\*  
Mini ice cream "Viennetta" with fruits

651 Äplermagronen

mixed leaf salad  
\*\*\*  
noodles, potatoes, onions and ham  
on a cream sauce  
\*\*\*  
chocolate cream with whipped cream

653 Oriental

green leaf salad  
\*\*\*  
fried chicken slices on curry cream sauce  
served in a rice ring  
\*\*\*  
ice cream slices with whipped cream

655 Pork scallop  
green leaf salad  
\*\*\*

Tender pork scallop  
on a mushroom cream sauce with noodles  
\*\*\*  
ice-cream slices garnished with fruits

...Sweets!!...

759 Mini Viennetta sFr. 6.50  
763 fruit cake sFr. 7.00

345 fruit salade sFr. 8.50  
752 cream caramel sFr. 8.50

.....our banquet menus  
from 15 persons onwards !!

656 Chicken hot-pot "Mah mee"

clear vegetable soup

\*\*\*

green leaf salads  
with soya-sprouts  
on a French salad dressing

\*\*\*

Asian noodle hot-pot with sliced chicken  
with juliennes of leek, onions,  
pepper, mushrooms,  
an Asian spices

\*\*\*

slice of ice-cream garnished with  
fresh season fruits

sFr. 30.00

657 Beef hot-pot

Bouillon

\*\*\*

green leaf salads  
with cress  
on a French salad dressing

\*\*\*

beef stew on a red wine sauce  
with grapes and bread crumbs  
served with mashed potatoes

\*\*\*

Cream caramel with fresh season fruits

sFr. 39.00

658 Lemon scallop

vegetable cream soup

\*\*\*\*

garden fresh leaf salads  
on a light French dressing

\*\*\*\*

chicken breast scallop  
on a lemon cream sauce  
butter rice

\*\*\*\*

slices of ice-cream with whipped cream

sFr. 38.00

660 Sliced veal strips "Zurich style"

tomato cream soup with basil  
\*\*\*

garden fresh leaf salads  
with bread crumbs on a  
French salad dressing  
\*\*\*

Sliced veal strips  
on a mushroom cream sauce  
butter noodles  
\*\*\*

fruit tartlet

sFr. 50.00

661 Fried perch fillets

mixed garden salad  
with fresh mushrooms on a French  
salad dressing

\*\*\*

fried fillets of perch in beer dough  
tartar sauce  
butter rice  
\*\*\*

ice-cream "Viennetta"

sFr. 39.00

662 Roast beef

mushroom cream soup  
\*\*\*\*

garden fresh leaf salads with bread crumbs  
on a French salad dressing  
\*\*\*\*

braised beef in gravy on a red wine sauce  
mashed potatoes  
red cabbage  
\*\*\*\*

cream caramel with whipped cream

sFr. 48.00

663 Salmon

Bouillon  
\*\*\*

garden fresh leaf salads  
with fresh mushrooms and bread crumbs  
on a French salad dressing  
\*\*\*

Slices of poached sea salmon  
on a tarragon cream sauce  
served with wild rice  
\*\*\*

fresh fruit salad

sFr. 45.00

664 Roasted pork

asparagus cream soup  
\*\*\*

garden fresh leaf salads with  
kernels of sunflower and bread crumbs  
on a French salad dressing  
\*\*\*

roasted loin of pork, stuffed with plums  
served with potato gratin and  
spinach  
\*\*\*

slices of ice-cream with whipped cream

sFr. 43.00

.....Traditional and always very popular  
on the lake of Brienz

Buffets from 20 persons onwards

700 Buffet „Italy“

tomato slices with mozzarella cheese on  
different leaf salads with Italian salad dressing and balsamic vinegar  
(served)

\*\*\*\*

spaghetti buffet as much as you like....!  
sauce “Bolognese” meat sauce with peppers  
sauce “Napoli” tomato sauce with basil  
herb sauce and  
forest mushroom sauce

\*\*\*\*

“Tirami Su” with mascarpone cheese and Amaretto liqueur

sFr. 45.00

701 Buffet „Asia“

mixed leaf and vegetable salads,  
a selection of oriental appetizers  
fruit chutneys and different sauces

\*\*\*

hot chicken curry “India” with oriental spices  
beef balls with a mint sauce  
prawns in batter with sweet & sour sauce  
zucchini, tomatoes with Garam Masala  
yellow lentils with spinach and turmeric  
Basmati rice

\*\*\*

Fresh fruit salad with mango sherbet

sFr. 65.00

703 Buffet „Brienzer Rothorn“

tomato cream soup with basil and garlic bread (served)

\*\*\*\*

shrimps on a light dill sauce, salmon, trout, pepper mackerel,  
sliced roast beef

cold roasted pork, dried beef, smoked ham,  
air dried meat, raw ham, Coppa  
and meat pie

\*\*\*\*

fresh carrot, sweet corn and cucumber salad  
marinated vegetable marrow's on herbs and olive oil  
tomato slices with fresh basil, olive oil and balsamic vinegar  
different fresh garden leaf salads, slices of melon  
French and Italian salad dressings on your choice  
2 sorts of bread, Zopf and butter

\*\*\*\*

grilled tender roast-beef or  
veal roast stuffed with apricots  
sliced on the buffet served with  
potatoes gratin and vegetables

\*\*\*\*

fresh fruit salad, fruits of the season, fruit cakes, cream caramel, Tiramisu,  
chocolate mousse, meringues with whipped cream

\*\*\*\*

sFr. 85.00

(On request, we can serve a different meat for the main course.)

We also organise dessert and cheese buffets on request!

.the sweet seduction....

coffee and cake!

1 piece of cake of your choice

sFr. 7.00

1 piece of cake or fruit cake  
and coffee as much as you like

sFr. 14.00

## Aperitif

refreshing punch with alcohol and fresh fruit	lt.	sFr. 35.00
refreshing non-alcoholic bowle with berries	lt.	sFr. 25.00
hot wine	lt.	sFr. 35.00
orange juice Ramseier	lt.	sFr. 11.00
orange juice Granini	20cl	sFr. 4.50
tomato juice Granini	20cl	sFr. 4.50
Campari Soda	4cl	sFr. 7.50
Martini Bianco	4cl	sFr. 7.50
Cynar	4cl	sFr. 7.50

## Swiss white wine

Féchy, Appellation d'Origine Contrôlée La Côte	50cl	sFr. 21.50
Féchy, Appellation d'Origine Contrôlée La Côte	20cl	sFr. 11.00
Chablais district d'Aigle blanc	50cl	sFr. 23.50
Sauvignon blanc de Neuchâtel AOC	75cl	sFr. 45.00
Saint-Saphorin la Roche aux Vignes	75cl	sFr. 45.00

## Swiss rosé wine

Oeil de Perdrix du Valais	50cl	sFr. 21.50
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## Swiss red wine

Dôle du Valais	50cl	sFr. 20.50
Dôle du Valais	25cl	sFr. 10.50
Aigle red	50cl	sFr. 23.00

## Cuveé madame Rosmarie AOC 2009

Adrian Mathier AG, Salgesch	75cl	sFr. 47.00
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## Fläscher Pinot Noir

Thomas Marugg, Weinbau Fläsch 2010	75cl	sFr. 52.00
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## Champagne

Veuve Cliquot, Brut Impérial	37.5cl	sFr. 35.00
Veuve Cliquot, Brut Impérial	75.0cl	sFr. 75.00

## Swiss sparkling wine

Marquis de Riencourt Brut s.a. Hammel Vins SA Rolle	75.0cl	sFr. 55.00
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## Liqueurs

Grappa di Brunello 43%	2cl	sFr. 8.50
Vieux Kirsch du Righi 43%	2cl	sFr. 7.00
Williams 43%	2cl	sFr. 7.00
Cognac Rémy Martin V.S.O.P 40%	2cl	sFr. 8.50
Calvados Morin Père et fils 40%	2cl	sFr. 7.00

## Mineralwater and Pop's

sparkling mineral water	50cl	sFr. 5.80
natural mineral water	50cl	sFr. 5.80

apple juice	33cl	sFr. 4.50
apple wine Rittergold less alcohol	33cl	sFr. 4.50
Rivella red	33cl	sFr. 4.50
Rivella blue	33cl	sFr. 4.50
Schweppes Tonic	19cl	sFr. 4.50

Coca Cola	open bar	30cl	sFr. 4.00
Sprite	open bar	30cl	sFr. 4.00
Nestea Ice Tea	open bar	30cl	sFr. 4.00
natural mineral water	open bar	30cl	sFr. 4.00

## Beer

Rugenbräu Spezial	open bar	30cl	sFr. 4.00
Rugenbräu Panachée	open bar	30cl	sFr. 4.00
Rugenbräu Alpenperle		33cl	sFr. 4.50
Rugenbräu alcohol free		33cl	sFr. 4.50

## Hot drinks

coffee, Espresso, tea		sFr. 4.00
cappuccino or milk coffee		sFr. 4.50
Hot and cold chocolate		sFr. 4.50
Hot and cold milk		sFr. 4.00

## Information for events on the Lake of Brienz 2012

**To fulfil your wishes to your complete satisfaction, we would like to draw attention to several points.**

- ❖ Please place your order 14 days before your journey. Special and group menus can only be placed, at the latest 10 days before the event. (organisational reasons).
- ❖ Please select for each group only one or maximum two dishes or menus. For vegetarians are special menus available.
- ❖ Please note, that buffets can be served only from 20 persons onwards and only on extra cruises, buffets can only be served from 20 guests and only on extra cruises, except breakfast buffets.
- ❖ The number of persons, announced the day before your event, is definitely for us and will be charged.
- ❖ If you would like to change the side dish or the dessert, please let us know when ordering.
- ❖ In case of cancellation of group menus, which are notified to us less than 3 days before the journey, we must charge you 80% of the ordered service, without beverages.
- ❖ With a reduction of a number of participations outside this period and no-show, we charge 100% of the ordered line, without beverages.
- ❖ Payment: cash or credit cards (Visa, Master Card, American Express or by invoice). Invoice payable within 14 days net. Invoices are sent only from sfr. 300.00 onwards.
- ❖ Currencies for all prices are Swiss Francs, including 8.0% VAT.
- ❖ If you like to pay with Euros, the daily exchange rate will be valid.
- ❖ Our tables are decorated with simple flowers. We are happy to organize small but suitable arrangements or large flower bouquets. Additions are charged.
- ❖ According to your wishes we organize separate menu cards for your special event. Separate menu cards will be charged with sfr. 2.50 p. piece. We are pleased to fulfil your wishes.
- ❖ Due to kitchen technical reasons, not every menu can be served. Please ask our t MS Iseltwald not every menu can be served because of a small kitchen. Please ask our staff.
- ❖ Self-organised party service is only on the cruise MS Iseltwald allowed. On all other cruises the Gastro-Lac AG has the full responsibility.
- ❖ If the guests just like a beverage service on the vessel, we are obliged, due to the staff costs, to charge a minimum amount of sfr. 15.00 per person.
- ❖ Special orders not mentioned in this proposals will be fulfilled according to your wishes.