



BEAUSITE

PARK HOTEL WENGEN

RESTAURANT ALTITUDE

Dear guests and friends

A warm welcome to our Restaurant Altitude, where freshness, creativity and regionality are the cornerstones of the cuisine of Jan Iseli and his team. We consistently use regional ingredients from local producers, reflecting our respect for the environment. Above all, we interpret with dedication to craftsmanship Swiss classics in a modern way and thus preserve the culinary tradition.

Lea Blaser and her service team ensure that these lovingly prepared dishes find their way to your table.

Lea Blaser
Deputy Director and
F+B Manager

Jan Iseli
Head Chef



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STARTERS

Daily from 12:00pm to 9:30pm

Green salad – red radish – seed cracker – house dressing
9.-

Mixed salad – various leaf and vegetable salads – house dressing
12.-

White wine cream soup – grapes – hazelnuts
12.-

MAIN COURSES

Ribelcorn chicken breast suprême – jus – herbal rice – spring vegetables
35.-

Homemade beef burger
Herbal mayonnaise – raclette cheese – salad – onion chutney
24.-
With French fries or side salad
+5.-

Homemade vegan carrot seitan burger
Herbal mayonnaise – vegan raclette cheese – salad – onion chutney
24.-
With French fries or side salad
+5.-

Fried char filet from Rubigen – carrot beurre blanc – mashed potatoes – peas
43.-

Sautéed sliced veal from the Bernese Oberland
Mushroom cream sauce – hash browns - spring vegetables
46.-

Homemade tagliatelle – king oyster mushroom – brown butter – Belper Knolle cheese
29.-

Swiss Alpine Saffron Risotto – Wengen Saffron – Acquerello risotto – cheese
32.-





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DESSERTS

Daily from 12:00pm to 9:30pm

Homemade cakes and slices – daily offer from the display case
9.- / 12.-

White chocolate mousse – brownie – stracciatella ice cream
14.-

Homemade ice cream and sorbet – various flavors
5.- / scoop

SNACKS

Snack board – regional cheese and meat selection – bread – butter – pickled vegetables
18.- / 28.-

Raclettebrioche – raclette cheese - homemade brioche - pickled cucumber – sprouts
14.-

BEAUSITE DINNER

Daily from 6:30pm to 9:30pm

Cold starter

14.-

Soup

12.-

Meat, fish or vegetarian main course

42.- / 32.-

Cheese buffet

14.-

Dessert

14.-

3 course menu

55.- vegetarian / 66.- Meat or fish main course

4 course menu

66.- vegetarian / 77.- Meat or fish main course

5 course menu

77.- vegetarian / 88.- Meat or fish main course



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PRODUCERS AND SUPPLIERS

Bakery Vincenz Wengen – Bread

Butcher Blaue Kuh Matten – Meat and sausages

Pegu Eichenberger – Alpine cheese

Dorfladen Wengen – Vegetables and fruits

Rubigenhof fish farm – Char

Marcel Stirnimann Wengen – Swiss Alpine Saffron

All prices are in Swiss francs incl. VAT.

We obtain our meat, fish and bread exclusively from Switzerland.

Our staff will be happy to inform you about ingredients that may cause allergies and intolerances.

