



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.

We wish you an enjoyable journey.

Your hosts

Jan Iseli and Lea Blaser
Head chef and deputy director / F&B Manager



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DÎNER BEAUSITE

Daily from 6:00pm to 9:30pm

Cold starter

14.-

Soup

12.-

Meat, fish or vegetarian main course

42.- / 32.-

Cheese buffet

14.-

Dessert

14.-

3 course Dîner Beausite

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

4 course Dîner Beausite

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

5 course Dîner Beausite

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

STARTERS

Daily from 12:00pm to 9:30pm

Mixed salad – various leaf and vegetable salads – house dressing

12.-

Celery cream soup – herb foam – apple chutney – walnuts

14.-

Field salad – mushrooms – bacon – bread chips – egg – house dressing

16.-





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MAIN COURSES

Daily from 12:00pm to 9:30pm

Ceaser salad

Ribelmais chicken breast – romaine lettuce – alpine cheese – egg yolk cream
Bread chips – bacon – trout dressing

32.-

Homemade tagliatelle

Pumpkin seed pesto – burrata – pickled pumpkin

32.-

Swiss Alpine Saffron Risotto

Wengen saffron – Acquerello risotto – cheese

34.-

Homemade vegan beetroot-soya-chickpea burger

Cranberry mayonnaise – vegan mozzarella – salad – onion chutney

26.-

With French fries or side salad

+5.-

Homemade beef burger

Herbal mayonnaise – raclette cheese – lettuce – onion chutney

26.-

With French fries or side salad

+5.-

– *Signature Dish* –

Suure Mocke

Braised pork cheeks – mashed potatoes – root vegetables

38.-

Pan-fried salmon trout fillet from Rubigen

Lemon beurre blanc – rice – winter vegetables

43.-

Sautéed sliced veal from the Bernese Oberland

Mushroom cream sauce – hash browns – winter vegetables

46.-



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PRODUCERS AND SUPPLIERS

Bakery Vincenz Wengen – Bread and bakery products

Butcher Blaue Kuh Matten – Meat and sausages

Pegu Eichenberger – Alpine cheese

Dorfladen Wengen – Vegetables and fruits

Rubigenhof fish farm – Salmon trout

Marcel Stirnimann Wengen – Swiss Alpine Saffron

All prices are in Swiss francs incl. 8.1% VAT.

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

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

