



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



BEAUSITE  
PARK HOTEL WENGEN

## 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

**Green leaf salad** – red radish – seed cracker – house dressing

10.-

**Mixed salad** – various leaf and vegetable salads – house dressing

12.-

**White wine cream soup** – grapes – hazelnuts

14.-





# BEAUSITE

PARK HOTEL WENGEN

## MAIN COURSES

Daily from 12:00pm to 9:30pm

### **Caesar salad**

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

32.-

### **Homemade tagliatelle**

Wild garlic pesto – burrata – walnuts – asparagus

32.-

### **Swiss Alpine Saffron Risotto**

Wengen saffron – Acquerello risotto – cheese

34.-

### **Homemade vegan carrot-soya-chickpea burger**

Herb mayonnaise – vegan mozzarella – salad – onion chutney

26.-

With French fries or side salad

+5.-

### **Homemade beef burger**

Herb 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 – spring vegetables

43.-

### **Sautéed sliced veal from the Bernese Oberland**

Mushroom cream sauce – hash browns – spring vegetables

46.-



# BEAUSITE

PARK HOTEL WENGEN

## 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.

