



Enjoy fine Swiss specialties on our boat in Interlaken Ost!
Thank you for visiting us!

Vegan dishes



Vegetarian dishes

Declaration

Only Swiss meat and fish products as well baked goods are used
and processed in our restaurant.

Exceptions are declared.

Our allergy menu informs you about possible allergens in the dishes.

Starters

CHF

Leaf salad with salty nut granola 🌿	10.00
Lamb's lettuce with fried bacon, egg and croutons	14.50
Warm goat's cheese, candied pear, salad bouquet 🌿	16.50
Carrot tartare	16.50
Brioche and sour cream	
Beef carpaccio	
Truffle mayonnaise, parmesan cheese, pine nuts, artichokes	24.50
Soup of the day 🌿	10.00

In Between

Cold platter	
Air dried sausage, smoked ham	24.00
and smoked beef from Ballenberg	
shaved cheese, Eiger cheese and mixed pickles	

Prices in CHF including VAT

Main courses

CHF

Braised beef with raisins		38.00
mashed potatoes, red cabbage	small portion	34.00
Beef tongue		
caper sauce, mashed potatoes		29.00
Veal cordon bleu		46.50
stuffed with Eiger cheese and Ballenberg raw ham		
French fries and vegetables		
Corn-fed chicken breast "Supreme"		36.00
stuffed with salsiccia sausage, bulgur patties, celery purée and winter greens		
Pork escalope		29.00
mushroom cream sauce and fresh pasta		
Crispy fried perch from Frutiger		39.00
with boiled potatoes and tartar sauce on the side	small portion	34.00
Smoked celery steak 		29.00
with sauerkraut-barley-risotto and truffle vinaigrette		
Lentil-coconut Dal 		26.00
with potatoes, soybean, chickpeas and raisin basmati rice		

Prices in CHF including VAT

Picanha from Swiss Black Angus

The Picanha also known as the beef rump cap or boiled beef is a Brazilian national dish.

The fat layer is left on during preparation, giving it a spicy flavor and making it very tender.

Our Picanha is gently cooked and smoked on an original Jack Daniel's barrel wood.

The dish then gets cut up directly in the restaurant for two or more people.

We serve the Picanha with potato gratin, winter vegetables, chimi churri, homemade herb butter and truffle hollandaise.

Price per person: 52.00

**We serve the Picanha every Friday from 18.00
Saturday all day and Sunday until 15.00**

“Veggie- Picanha”

We now offer a vegetarian alternative to Picanha on pre order.

Please ask our service staff for more information.

Dessert	CHF
Valentin's orange cake with white chocolate	9.50
Homemade cream slice	8.50
Fried apple rings in dough (3 pieces) served with vanilla sauce	portion 12.00 per piece extra 4.00
Coupe Dänemark Vanilla ice cream with chocolate sauce and whipped cream	12.00
Ice Coffee Mocca ice cream with whipped cream	11.00
Coupe Baileys Vanilla ice cream with baileys and whipped cream	14.00
Dessert of the day Ask our staff about the daily offer	7.00
Ice cream flavours Vanilla, Mocha, Mango	4.00
Whipped cream	2.00

Prices in CHF including VAT

Drinks menu

CHF

Aperol Spritz	10.50
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White wine with lemonade or water mixed	9.00
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Non- alcoholic; San Bitter with orange juice	8.00
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Sparkling wine

Anima Prosecco Treviso DOC	10cl	9.00
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L'anima di Vergani, Asolo	75cl	62.00
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Region: Venetien, Italien

Variety of grape: Glera (Prosecco)

Rose wine

Dole Blanche Mir isch glich, Wallis	1dl	6.50
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Ruthishauser, Uvier	2.5dl	16.50
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Region; Wallis, Schweiz	5dl	32.00
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Variety of grape: Pinot Noir, Gamay

White wine		CHF
«Brienzer Wyssse» Blanc de Chamoson AOC	1dl	6.00
Michelweine	2.5dl	15.00
Region: Wallis, Schweiz	5dl	30.00
Variety of grape: Chasselas		
Summa Summarum Pinot Grigio delle Venezia	10cl	6.20
Summa Summarum Veneto	25cl	15.50
Region: Venezien, Italien	50cl	31.00
Rebsorte: Pinot Grigio	75cl	42.00
Heida Grand Métral, Provins Wallis	7.5dl	61.00
Provins, Sion		
Region: Wallis		
Variety of grape: Heida		
Spiezer Riesling x Sylvaner	75cl	55.00
Rebbaugenossenschaft Spiez		
Region: Bern, Schweiz		
Rebsorte: Riesling x Sylvaner		
Tra Noi Bianco del Ticino	75cl	65.00
Gialdi&Vergani, Mendrisio		
Region: Tessin, Schweiz / Rebsorte: Merlot		

Prices in CHF including VAT

Red wine		CHF
Piganot, Cuvée Salvagnin AOC	1dl	6.00
Hammel SA, Rolle	2.5dl	15.00
Region: Waadtland, Schweiz	5dl	30.00
Variety of grape: Pinot Noir, Gamay		
Primitivo Versante	1dl	6.50
Salento IGT, Vallone	2.5dl	16.50
Region: Apulien, Italien	5dl	32.00
Variety of grape: Primitivo	7.5dl	45.00
Merlot Tra Noi Rosso	75cl	55.00
Merlot del Ticino DOC, Gialdi & Vergani		
Region: Tessin, Schweiz/variety of grape: Merlot		
Finca Antigua	75cl	46.00
Bodegas, Finca Antigua, Toledo		
Region: La Mancha/ variety of grape: Tempranillo		
Humagne Rouge	50cl	36.00
Reserve des Administrateurs, Cave Saint Pierre		
Region: Wallis, Schweiz /variety of grape: Humagne Rouge		
Cuvée Intro, Vin de Table Suisse		
Rebbaugenossenschaft Spiez	75cl	59.00
Region: Bern, Schweiz/ variety of grape: Blauburgunder, Cabernet Jura, Gamaret und Garanoir		
Zweigelt Pahlen	75cl	58.00
Alexs- Back to Eden Winer		
Region: Burgenland, Österreich/Rebsorte: Zweigelt		

Prices in CHF including VAT

Our Beer in bottles

Rugenbräu Spezial hell	33 cl	5.00
Rugenbräu non- alcoholic	33 cl	5.00
Rugenbräu Zwickel (non filtered)	33 cl	6.50
Rugenbräu Lager	50cl	7.00
Burgbier, Brienzersee <i>Wheat orange Ale</i>	33 cl	6.50

Aperitifs

Vol%

CHF

White Martini	15	4 cl	8.00
Campari	25	4 cl	8.00
Cynar	17	4 cl	8.00

Spirits

Williams, Fassbind	41	2 cl	8.00
Vieille Prune, Fassbind	42	2 cl	8.00
Remy Martin VSOP	40	2 cl	10.00
Grappe di Paesanella, Barolo	41	2 cl	8.50
Baileys	17	4cl	6.50
Echo Bruno's apple brandy from Brienzen	42	2cl	9.00

Soft Drinks	CHF
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Adelbodner sparkling/still	50 cl	5.70
Adelbodner sparkling/still	100 cl	9.90
Cola, Cola Zero	33 cl	4.60
Rivella red, Rivella blue	33 cl	4.60
Tonic Water/Bitter Lemon	20 cl	5.00
Orange juice/ tomato juice	20 cl	5.00
Mineral water, lemonade, ice tea	30 cl	4.20

Hot Drinks	CHF
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Coffee cream	4.80
Espresso	4.80
Milk Coffee	4.80
Cappuccino	5.60
Latte Macchiato	5.60
Double Espresso	6.20
Punch from Bönigen, ask about the daily offer	5.50
Hot Ovo or hot chocolate	5.00
Tea from Bern	4.80
(Assam, Fruit Tea, Verbena, Mint, Ginger &Lemon)	
Sailor Coffee	8.50
Coffee, Williams and whipped cream	
Coffee with Baileys and whipped cream	8.00