

THE HEIGHT OF INDULGENCE

Drinks and cuisine at
858 meters above sea level

Up and away from the city
[**gurtenpark.ch/en**](https://gurtenpark.ch/en)

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DRINKS AT 858 METERS ABOVE SEA LEVEL

Sparkling wine.....	20	Tall drinks	25
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January 2024 version. Prices and services are subject to change.

All prices are in CHF and include VAT at 8.1%.

Offers are applicable for groups of 12 or more persons in a seminar or banquet location.

Please also note our "General Terms and Conditions".

CUISINE AT 858 METERS ABOVE SEA LEVEL

Please let us know your choices at least 31 days in advance so that we can optimally plan and prepare your event. The price will be calculated based on the number of attendees announced.

APERITIF PACKAGES

Our aperitif packages include one appetizer/portion per option.

"OPEN AIR" APERITIF	per person
For a reception on Bern's local mountain	
ideal for an aperitif lasting 30 minutes max.	19.–
ideal for an aperitif lasting 45 minutes	31.–
... in spring: sparkling white wine served with rosemary, garlic and olive oil pinsa (vegan)	
... in summer: prosecco served with melon and cured ham	
... in autumn: beer served with prunes wrapped in bacon and potato bread	
... in winter: mulled wine and roasted chestnuts	
"BERN" APERITIF (ideal up to 30 minutes)	12.–
Emmental filo pastry bites, marinated olives, jar of vegetable dip	
"ROSENGARTEN" APERITIF (ideal up to 45 minutes)	19.–
Emmental filo pastry bites, marinated olives, jar of vegetable dip, Sbrinzmöckli, antipasti skewers, vegetable soup	
"ZYTGLOGGE" APERITIF (ideal for 1 hour)	27.–
Aperitif reception for 2 hours	40.–
Emmental filo pastry bites, marinated olives, jar of vegetable dip, charcuterie board (smoked ham, cured bacon, sausage) with bread, smoked salmon on toast, vegan vegetable pakoras with tahini and lime dip, Sbrinz cheese	
"GURTEN" APERITIF (ideal for 1 hour)	33.–
Aperitif reception for 2 hours	45.–
Emmental filo pastry bites, marinated olives, jar of vegetable dip, dried meat, prunes wrapped in bacon, sausage, smoked salmon on toast, vegan vegetable pakoras with tahini and lime dip, mini cheesecakes, vegetable soup, selection of breads	
Our secret tip for when you want to plan an aperitif without an evening meal: upgrade your aperitif with a selection of desserts.	
Three different desserts	15.–

APÉRO RICHE	62.–
Emmental filo pastry bites, marinated olives, jar of vegetable dip, dried meat, prunes wrapped in bacon, sausage, smoked salmon on toast, vegan vegetable pakoras with tahini and lime dip, vegetable wellington with spicy chili coconut dip, vegetable soup, selection of breads	
Beef ribs with mashed potatoes, vegan one-pot vegetable, sweet potato and lentil risotto with mushrooms	
Three different desserts in little glass jars	

Add-ons	
Steak tartare with smoked potato foam	7.–
Beetroot okara with smoked potato foam	5.–

APERO DRINKS PACKAGES

	per person 60 minutes	per person for every additional hour
White wine, mineral water, orange juice	21.–	+ 9.–
Prosecco, white wine, mineral water, orange juice	27.–	+ 9.–
Champagne, white wine, mineral water, orange juice	39.–	+ 9.–
Additional beer on top of drinks package	6.–	+ 6.–
Beer package without other drinks package	11.–	+ 9.–



MENU SUGGESTIONS

GOURMET MENU

Create your own bespoke menu from the courses below.	per person
6-course menu	106.–
5-course menu	96.–
4-course menu (cold starter, soup, main course, dessert)	85.–
3-course menu (cold starter or soup, main course, dessert)	72.–

Cold starters

- Beetroot and chickpea tartare with lily trail salad and rustico crostini
- Creamy, soft goat cheese mousse with red lentil salad
- Trio of Swiss trout with dill sour cream and salad garnish
- Colorful salad with dried figs and nuts

Soup

- White tomato soup with basil sorbet
- Watercress soup with egg and buckwheat pops
- Celery soup with blue cheese

Palate cleanser

- Seasonal sorbet with a fine liqueur

Main course

- Roast veal with morel cream sauce, served with herby mashed potatoes and carrots
- 24-hour slow-cooked beef ribs, served with mashed potatoes and seasonal vegetables
- Delicately roasted beef with aromatic “Bergsturz” whiskey sauce, served with potato gratin and seasonal vegetables (CHF 5.– surcharge)
- Roasted Swiss pike-perch fillet with saffron sauce, lentil ragout and two seasonal vegetables
- For our vegetarian guests (CHF 8.– reduction)
 - Seasonal vegetable tart with vegetable salad, chips and herb dip
 - BBQ soya “meat” strips with rösti and seasonal vegetables*
 - Oro Gnocchetti Sardi with dried tomatoes, olives, eggplant balls and hazelnuts*

* These options can also be prepared vegan.

Dessert

- Heavenly chocolate dream
- Apple crumble with caramel ice cream
- Yoghurt mousse with fruit compote and nut ice cream
- Tarte tatin with vanilla ice cream

Cheese

- Small assortment of cheeses

3-COURSE MENU

Root vegetable soup with Bernese curd cheese

Tender chicken breast with thyme jus,
served with bread dumplings and seasonal vegetables

or a vegetarian alternative

Delicious vegetables baked in filo pastry, served with jasmine rice (vegan)

Airy Gurten chocolate mousse served in a glass

54.-

3-COURSE MENU

Marinated leaf salad with croutons and seeds

Veal meatloaf with rosemary jus
served with mashed potatoes and carrots three ways

or a vegetarian alternative

Fregola sarda with wild mushrooms and spinach

Homemade panna cotta with fruit compote

63.-

Add-ons

Butter and curd cheese on a selection of breads

4.-

Sweet treats and coffee

5.-

Seconds

15.-

Roast beef seconds

17.-

DRINKS PACKAGES FOR MENU OPTION

	per person for 4 hours	per person for every additional hour
Mineral water, tea and coffee	16.-	+ 5.-
White wine to pair with the starter and a red wine to pair with the main, mineral water, tea and coffee	32.-	+ 9.-
Additional beer on top of drinks package	8.-	+ 5.-



BUFFET SUGGESTIONS

We have put together a wide range of buffet options for events in the Pavilion and Kulturschür UPtown rooms. Available to book for 50 guests and over.

SALAD BUFFET per person 20.–

Pasta salad, couscous salad, lentil salad, potato salad, side salad, coleslaw, seasonal leaf salad
two different dressings, carrots julienne, seed mix, sprouts
selection of fresh breads

STARTER BUFFET 16.–

Tomato and mozzarella salad with basil, penne pasta, vegetable swirls, selection of grilled Mediterranean vegetables, pepperoni julienne, leaf salad with two different dressings and a selection of fresh breads

Why not upgrade your starter or salad buffet with:

Antipasti + 6.–
Seasonal soup + 5.–
Dried meat and Sbrinz cheese platter + 12.–
Smoked fish platter + 11.–
Range of mini canapés (per canapé) 4.50

MAIN COURSE BUFFETS

With chicken 40.–

Chicken thigh ragout with herb cream sauce
Vegetable rice and two seasonal vegetables
BBQ soy “meat” strips

With beef 46.–

Roasted shoulder of beef braised in Barolo
Gnocchi alla romana and two seasonal vegetables
Älplermagronen (shepherd’s macaroni) with apple sauce

With veal 51.–

Veal ragout with white wine sauce
Polenta Bramata and two seasonal vegetables
Spinach and ricotta cannelloni

With pork 39.–

Pork strips with red satay sauce
Jasmine rice and Asian vegetable mix
mushroom Quorn ragout

BUFFET WITH GRILLED SPECIALTIES 65.–

Chicken thigh steak, spare ribs, veal sausage, Quorn schnitzel, grilled cheese
Jacket potato, grilled vegetables, corn on the cob
BBQ sauce, ketchup, mayonnaise, mustard and sour cream with chives

Why not upgrade your grill buffet with:

Entrecôte beef, slow cooked in a smoker + 14.–
Tomahawk steak, slow cooked in a smoker + 14.–
Grilled beef tenderloin + 16.–
Tofu and mushrooms + 13.–



DESSERT BUFFET		18.–
Chocolate mousse, seasonal crèmes, brownies, apple cake, fruit salad, meringue and cream		
<i>Why not upgrade your dessert buffet with:</i>		
Switzerland	Crème brûlée, Nidletäfel (fudge), slice of cream cake, carrot cake	+ 10.–
Italy	Panna cotta, torta della nonna, coffee ice cream, tiramisu	+ 8.–
Cheese buffet	Selection of regional cheeses	+ 8.–
Ice cream	Two different flavors of ice cream	+ 8.–
Vegan	Coconut mousse, almond milk panna cotta, fruit muffin, apple cake	+ 10.–
LARGE FESTIVAL BUFFET		125.–
Asia:	Glass noodle salad, Asian noodle pan, pork strips with red Thai curry, lemongrass rice, vegetables Mango mousse, lime-coconut tartlets	
Switzerland:	Dried meat, carrot and cabbage salad, potato and cucumber salad, beetroot salad Cervelat and Luganighe to grill yourself on the fire bowl Optional: We barbecue for you (CHF 80.– / employee hour) White chocolate and raspberry tartlet, cherry tart	
Spain / Portugal:	Gazpacho, chorizo, manchego, antipasti skewer, braised beef cheeks, risolee potatoes, grilled tomatoes, smoked tofu with lentil vegetables Pastel de Nata, strawberry cake	
Italy:	Tomato and mozzarella salad, catfish with oven vegetables (or chicken thigh steak), eggplant involtini with vegetable filling, ravioli ratatouille with basil pesto, artichokes Panna Cotta with fruit, torta della nonna	
SMALL FESTIVAL BUFFET		85.–
Asia:	Glass noodle salad, tofu with red Thai curry vegetables, lemongrass rice Mango mousse, lime-coconut tartlets	
Switzerland:	Beetroot salad, carrot and cabbage salad, potato and cucumber salad Cervelat and Luganighe to grill yourself on the fire bowl Optional: We barbecue for you (CHF 80.– / employee hour) White chocolate and raspberry tartlet, cherry tart	
Spain / Portugal:	Gazpacho, chorizo, manchego, braised beef cheeks, risolee potatoes, grilled tomatoes Pastel de Nata	
Italy:	Tomato and mozzarella salad, ravioli ratatouille with basil pesto, artichokes Panna Cotta with fruit	



OUR GOURMET BUFFET IN THE TAPIS ROUGE SELF-SERVICE RESTAURANT

Our self-service restaurant, Tapis Rouge, offers the most cost-effective, uncomplicated, and laid-back way to enjoy a menu of your choosing in the form of a generous buffet. For 50 guests and over, Monday to Saturday (evenings).

ALL-YOU-CAN-EAT GOURMET BUFFET

Wide selection of salads

* * *

Main course buffet including rösti of the day creations

* * *

Sweet dessert surprise from the buffet

Includes all drinks from the self-service area
(mineral water, soft drinks, wine, beer, coffee and tea)

Extra:

Setting the tables (white tablecloth, serviettes, and place settings) 5.-

To start, we recommend one of our "Open Air" aperitifs from 19.-

Per person
59.-



FONDUE AND RACLETTE EXPERIENCE

OUTDOOR FONDUE

Our extraordinary fondue experience offers an unforgettable opportunity to gather round an open fire with friends and take in the stunning view over the city of Bern. Grab your fondue fork, stir the fondue and enjoy a cozy winter’s evening on Bern’s local mountain.

Fondue house selection including winter aperitif, soup, and dessert buffet per person 71.–

OUTDOOR RACLETTE

Gather round the fire, look out over the city of Bern, and enjoy a delicious raclette. You can use the raclette pans to prepare your food over the open fire yourself before enjoying your handiwork on Bern’s local mountain.

Raclette including winter aperitif, soup, and dessert buffet per person from 69.–

Refine your raclette with a selection of cheeses and added extras

Raclette cheese with pepper or chili	2.–
Diced bacon	2.–
Fried onions	1.–
Garlic	1.–
Chili	0.50
Mushrooms	1.50
Preserved fruits	2.–
Dried meats	8.–
Salad buffet	14.–

Toppings can only be ordered for the entire party.



GOOD FOOD LOVINGLY PREPARED IN GURTHERS RESTAURANT

The Gurtner enchants guests with its nostalgic ambience and can accommodate up to 110 persons when booked for exclusive use.

For groups of 13 guests and over, you can curate your own standard menu from the following courses. The option to order à la carte is available for up to a maximum of 12 people.

"GURTNER" APERITIF PLATTER
with fine cheese and meat specialties

Portion for max. 3 persons 20.–

per person

VEGETARIAN APERITIF PLATTER
Grilled zucchini, grilled eggplant, marinated mushrooms, olive tapenade, tomato tapenade, pinsa

Portion for max. 3 persons 20.–

For larger groups, several portions are served on the platter.

LUNCH MENU
3-course menu (updated weekly)

49.–

DINNER MENU
4-course menu (updated monthly)

with meat 85.–
vegetarian 73.–

or 3-course menu

with meat 72.–
vegetarian 65.–

CANDLELIGHT DINNER
4-course menu including wine accompaniment

100.–

STARTER
Seasonal soup
Side salad with spruce vinaigrette to share
Gurtner seasonal garden salad

14.–
14.–
16.–

GURTNER CLASSIC
Gurtner recipe veal ragout with mashed potatoes and vegetables
Veal strips with butter rösti
24-hour slow-cooked beef ribs with mashed potatoes and vegetables
Charcoal grilled beef tenderloin (180 g) with potato gratin and vegetables
Gurtner recipe beef sausage with seasonal salad
with fried egg
Älplermagronen (shepherd's macaroni) with diced potatoes and apple sauce
with fried bacon
Vegan dish (updated monthly)

39.–
41.–
42.–
56.–
23.–
+ 3.–
26.–
+ 5.–
31.–

DESSERTS
Dessert of the day
Warm apple cake with vanilla ice cream
Meringue with Gruyère double cream
Iced coffee
Gourmet coffee

8.–
12.–
12.–
10.50
15.–



BRUNCH

Available to book for 50 guests and over.

With five options to choose from, the Gurten is Switzerland's top brunch spot. You are also welcome to reserve the Pavilion or the Kulturschür UPtown for exclusive use so that you and your guests can enjoy the extensive brunch options.

Brunch classics

Braided bread, croissants, rye bread, spelt bread, pumpkin seed bread, natural yoghurt, Bircher muesli, fresh fruits, honey, preserves, chocolate spread, butter

Swiss hard and soft cheese specialties, regional charcuterie boards, smoked salmon platter with horseradish foam and lime

On the warm buffet

Fried and scrambled eggs with fried bacon, veal chipolatas, Älplermagronen (shepherd's macaroni) with apple sauce, Sunday roast with gravy, seasonal vegetables

Desserts

Various dessert creations from our patissiers

Beverages

Coffee, tea, milk, Ovaltine, hot chocolate, orange juice, mineral water

Price per person for 4 hours	62.–
Price per person for every additional hour	19.–
Drinks package with wine and prosecco for 4 hours	15.–
Drinks package with wine and prosecco for every additional hour	5.–



DRINKS AT 858 METERS ABOVE SEA LEVEL

SPARKLING WINE

FRANCE

CHAMPAGNE

Champagne Canard-Duchêne Classic, elegant, and delicate apple and spice aroma	7.5 dl	85.–
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ITALY

PIEDMONT

Moscato d’Asti DOCG, La Gironda Fresh, sweet, and pleasant, pronounced acidity	7.5 dl	53.–
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VENETO

Cuvée “Grafitti” Extra Dry DOC prosecco Zesty , fresh, and balanced	7.5 dl	55.–
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WHITE WINE

SWITZERLAND

BERN

 Schafiser Chardonnay, winery of the city of Bern, Lake Biel Crisp with mineral notes	7.5 dl	56.–
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VAUD

St. Saphorin (Chasselas), Lavaux Pineapple aroma, fresh	7 dl	54.–
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Château de Perroy Cuvée Prestige AOC La Côte, Chasselas Pear, quince, lime blossom, honey	7 dl	56.–
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VALAIS

Johannisberg l’Alizé (Silvaner), Cave Emery Balanced, light with exotic fruit notes	7.5 dl	54.–
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Heida Le Zéphir, Cave Emery Rich pear notes, citrus fruits, and a lingering finish	7.5 dl	60.–
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TICINO

Merlot Ticino Bianco Antichi Poderi Aromatic, intense citrus note, fresh and juicy	7.5 dl	57.–
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Prà Bianco (Chardonnay, Sauvignon Blanc, Sémillon, Viognier Pinot Noir) Guido Brivio Apple, citrus fragrance, fruity	7.5 dl	59.–
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FRANCE

LOIRE VALLEY

Sancerre (Sauvignon Blanc), Hubert Brochard Fresh, dry, fruity with mineral and floral notes	7.5 dl	60.–
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BURGUNDY

Mâcon-Bussiers Les Clos AC, Chardonnay Aromatic, exotic, mellow	7.5 dl	56.–
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ITALY

PIEDMONT

Vigne Sparse Roero Arneis DOCG – Giovanni Almondo Elegant, balanced, fresh	7.5 dl	54.–
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VENETO

Pinot Grigio, Riva d’Oro Dry, light, delicate with an aroma of Granny Smith apples	7.5 dl	49.–
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AUSTRIA

LOWER AUSTRIA

Sauvignon Blanc, Vinum Optimum, Rudolf Rabl, Kamptal Currants, sweet paprika, highly aromatic with a lingering finish	7.5 dl	55.–
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ROSÉ

SPAIN

CASTILLA-LA MANCHA

 Dehesa de Luna Ripe red berries, apple, floral	7.5 dl	50.–
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RED WINE

SWITZERLAND

BERN

Schafiser Pinot Noir, winery of the city of Bern, Lake Biel	7.5 dl	56.–
Light, berry aroma, rounded flavor		

VAUD

Château de Perroy Cuvée Prestige AOC La Côte, Pinot Noir	7 dl	53.–
Raspberry, strawberry, subtle spicy notes		

VALAIS

Syrah “Les larmes d’Héraelès” AOC, Cave Emery	7.5 dl	60.–
Wild berries, intriguing notes of pepper, balance between acidity and tannins		

“Hephaistos” La Mémoire du temps AOC Pinot Noir, Cave Emery	7.5 dl	65.–
Ripe berries, aromatic, balanced		

TICINO

Merlot Ticino Antichi Poderi	7.5 dl	57.–
Elegant, red fruit, violets, subtle minerality		

Prà Rosso Merlot, Guido Brivio	7.5 dl	58.–
Balanced, wild berries with light spicy notes, fruity		

ITALY

PIEDMONT

d’Alba Barrique Barbera, Fratelli Giacosa	7.5 dl	56.–
Aromatic fruit aromas, notes of chocolate, powerful and characterful		

VENETO

Valpolicella Ripasso (Corvina, Molinara, Rondinella)	7.5 dl	60.–
Capitel della Crosara		
Simple, lively, fruity		

TUSCANY

Chianti Classico (Sangiovese), Borgo Scopeto	7.5 dl	54.–
Elegant, sour cherries with a hint of bitter marzipan		

PUGLIA

DOP 80 Vecchie Vigne Primitivo di Manduria – Cigno Moro	7.5 dl	67.–
Full-bodied, cocoa, tobacco, vanilla, undergrowth		

SICILY

Nero d’Avola, Andrero	7.5 dl	52.–
Fresh, blackberry and cassis aroma, pleasant acidity		

AUSTRIA

LOWER AUSTRIA

Zweigelt, Vinum Optimum, Rudolf Rabl, Kamptal	7.5 dl	57.–
Ruby red, delicious tannins, complete finish		

FRANCE

BURGUNDY

Côte de Beaune AC, Pinot Noir	7.5 dl	75.–
Cassis, cedar wood, red fruits		

SPAIN

RIOJA

Rioja Reserva, (Tempranillo, Mazuelo), Bodegas Lan	7.5 dl	71.–
Traditional, vanilla, red fruits		

RIBERA DEL DUERO

Valduero Crianza (Tempranillo), Bodegas Valduero	7.5 dl	75.–
Ripe wild berries, rounded tannins, punchy		

MAGNUM

SWITZERLAND

Gurtners “Dr Wyss” white wine	1.5 l	110.–
Gurtners “Dr Rot” red wine	1.5 l	110.–

ITALY

VENETO

Valpolicella Ripasso (Corvina, Molinara, Rondinella)	1.5 l	110.–
Capitel della Crosara		
Simple, lively, fruity		

SPAIN

RIOJA

Rioja Reserva, (Tempranillo, Mazuelo), Bodegas Lan	1.5 l	142.–
Traditional, vanilla, red fruits		

We have a rotating selection of wines from large bottles – from Jéroboam (3 l) to Balthazar (12 l). We would be happy to inform you from which bottle we are serving you wine and to put together an offer for you.

Have you thought about enjoying a digestif after your meal?
We would be happy to put together some suitable suggestions for you.

APERITIFS AND LONG DRINKS

Non-alcoholic orange aperitivo		9.–
Aperol Spritz, Hugo		12.–
Vodka lemon, vodka orange		12.–
Vodka Mate, Vodka Redbull		15.–
Mojito		15.–
Gin & tonic	from	12.–
Bacardi cola, whiskey cola	from	12.–
Ginger	2 cl	6.–
Bärner Schnuuf	2 cl	6.–
Tequila	2 cl	6.–
Merlot grappa, Elegantia, Brivio Vini S.A.	44% vol 2 cl	12.–
Grappa di Brunello di Montalcino, Caparzo	43% vol 2 cl	8.–
Vieille Prune Barrique, Fassbind	40% vol 2 cl	10.–
Vieille Poire Barrique, Fassbind	40% vol 2 cl	10.–
Whiskey Föhnsturm, Appenzell	46% vol. 4 cl	12.–

Ask us about our gin, rum, and whiskey selections.

BEER

Junker beer, Felsenau Brewery	3.3 dl	5.50
Bärner Müntschi, naturally cloudy, Felsenau Brewery	3.3 dl	6.–
Erdinger wheat beer	5.0 dl	8.–
Eichhof, non-alcoholic	3.3 dl	5.50
Eichhof Braugold 20 liter keg		290.–
Other beers available on request		

MINERAL WATER & SOFT DRINKS

Henniez sparkling or still	7.5 dl	9.–
Orange juice	10 dl	14.–
Coca-Cola	3.3 dl	5.–
Coca-Cola Zero	3.3 dl	5.–
Rivella red	3.3 dl	5.–
Rivella blue	3.3 dl	5.–
Fizzy apple juice	3.3 dl	5.–
Mate	3.3 dl	6.50
Redbull	2.5 dl	6.50



HOT BEVERAGES

Organic coffee, organic espresso	5.-
Double espresso	6.-
Café au lait, cappuccino	5.50
Latte macchiato	6.50
Ovaltine, hot chocolate	5.50
Glass of milk	4.-
Tea	4.50

GENERAL INFORMATION

BASIS

All options listed in this banquet document are aimed at groups of 12 people or more.

GUEST NUMBERS

To allow us to optimally prepare and plan your event, we ask that you provide us with your menu choices at least 31 days in advance for more than 30 people and 14 days for fewer than 30 people. The price will be calculated based on the number of attendees announced.

GENERAL

The currently valid offers and price lists apply. All prices are in CHF and include VAT at 8,1%.
Please also note our "General Terms and Conditions".



P.S. A GURTEN EVENT IS A SUSTAINABLE EVENT!



The Gurten – Park im Grünen actively promotes sustainability practices. That's why the company has been Swisstainable-certified since 2022 and also why the green areas of the Gurten have been recognized by the Nature and Economy Foundation since 2017.

Being responsible towards nature also means being consistent. Take a look at some examples that demonstrate our commitment to sustainability:

IMPORTING BY SEA INSTEAD OF AIR

Importing vegetables by plane generates one to ten times more CO₂ emissions than importing by boat. In order to reduce CO₂ emissions, as of 2020, the Gurten – Park im Grünen no longer uses produce that has been imported by plane.

GRAY WATER

The average Swiss citizen uses about 45 liters of drinking water every day just to flush the toilet. For some of its toilet facilities, the Gurten – Park im Grünen uses collected rainwater, thereby saving a considerable amount of drinking water.

MINIMIZING FOOD WASTE

Thanks to improved purchasing processes, more efficient resource management and adapted services, the Gurten – Park im Grünen was able to reduce food waste this year by 47% compared to last year. We now offer take-out buffet menu boxes so that guests can take any uneaten food home with them.

NO FOSSIL FUELS

The Gurten – Park im Grünen does not purchase fruit and vegetables grown in greenhouses heated by fossil fuels.

RENEWABLE ENERGY SOURCES

The Gurten – Park im Grünen uses renewable energy sources. The electricity for the entire area is drawn entirely from Swiss hydropower.

HEATING WITH WOOD CHIPS

The Gurten – Park im Grünen heats its buildings by means of wood chips. Burning wood releases the same amount of CO₂ as is removed from the atmosphere by trees as they grow. Wood energy is therefore CO₂-neutral.

