

gurten

PARK IM GRÜNEN

ULTIMATE INDULGENCE

Drinks and cuisine at
Restaurant Gurtners

Up and away from the city
gurtenpark.ch

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DRINKS AT 858 METERS ABOVE SEA LEVEL

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Version: February 2026 We reserve the right to make changes to prices and services.

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 guests indicated.

DRINKS RECEPTION PACKAGES

Our drinks reception packages include one appetizer/portion per option.

"OPEN AIR" DRINKS RECEPTION

per person

Ideal for a reception on Bern's local mountain

Ideal for a drinks reception lasting max. 30 minutes

19.–

Ideal for a drinks reception lasting 45 minutes

31.–

- Option 1: white wine, Leitz "Eins-Zwei-Zero" grape juice, garlic pinsa with herbs (vegan)
- Option 2: Dr. Schuumwy, Leitz "Eins-Zwei-Zero Sparkling" (non-alcoholic sparkling wine), pinsa tomato with rocket
- Option 3 (only available in winter): mulled wine, punch, hot chestnuts

"BERN" DRINKS RECEPTION (ideal for up to 30 minutes)

12.–

Emmental filo pastry bites, marinated olives, vegetable dip served in a glass

"ROSE GARDEN" DRINKS RECEPTION (ideal for up to 45 minutes)

19.–

Emmental filo pastry bites, marinated olives, vegetable dip served in a glass, Sbrinz rolls, antipasti skewers, Rösti crisps with herb quark

"ZYTGLOGGE" DRINKS RECEPTION (ideal for 1 hour)

27.–

Drinks reception for 2 hours

40.–

Emmental filo pastry bites, marinated olives, vegetable dip served in a glass, Highland-Gurten beef, bread, Rösti crisps with herb quark, pinsa tomato with rocket, Sbrinz rolls

"GURTEN" DRINKS RECEPTION (ideal for 1 hour)

33.–

Aperitif for 2 hours

45.–

Emmental filo pastry bites, marinated olives, vegetable dip served in a glass, "Bündnerfleisch" (air-dried meat from Grisons), Highland-Gurten beef, Rösti crisps with herb quark, cheese quiche slices, pinsa tomato with rocket, selection of bread

Great tip for holding a drinks reception without an evening meal:
upgrade your drinks reception with a selection of desserts.

Three different desserts:

- Vegan fruit crème served in a small glass
- Mini truffle slices
- Mini donuts

15.–

APÉRO RICHE

62.–

Emmental filo pastry bites, marinated olives, vegetable dip served in a glass, Bündnerfleisch (air-dried meat from Grisons), plums wrapped in bacon, Highland-Gurten beef, smoked salmon on toast, pinsa tomato with rocket, Rösti crisps with herb quark, selection of bread

Beef rib served in a glass dish with mashed potatoes, vegan vegetable stew with lentils and spent grain chips, creamy saffron risotto with market vegetables and herb blossoms

Vegan chocolate mousse, quark balls with cinnamon dust and crème slices

Add-ons for drinks reception packages

Plums wrapped in bacon	4.50
Pinsa with cream cheese, dill and carrot salmon (vegan option available)	5.–
Savory macarons with tomato and basil filling	5.–
Beef tartare	7.–
Sweet macarons as a dessert accompaniment	2.50

DRINKS PACKAGES FOR DRINKS RECEPTIONS

	per person	per person	for every
	60 minutes	additional hour	additional hour
Basic: white wine, mineral water, orange juice	21.–		+ 9.–
Sprudel: prosecco, white wine, mineral water, orange juice	27.–		+ 9.–
Gurtners: dr Schuumwy, dr Wyss, mineral water, orange juice	35.–		+ 9.–
To add beer to the drinks packages		6.–	+ 6.–
Beer package rate without other drinks packages	11.–		+ 9.–



MENU SUGGESTIONS

GORMET MENU

Create your own bespoke menu from the courses below.	per person
6-course menu	109.–
5-course menu	99.–
4-course menu (cold starter, soup, main course, dessert)	89.–
3-course menu (cold starter or soup, main course and dessert)	76.–

Cold starters

- Carrot tartare with lily trail salad and rustico crostini
- Creamy fresh cheese mousse with marinated lentil salad
- Duo of salmon trout: mousse and marinated, served with salad garnish and alpine herb quark
- Colorful mixed leaf salad with julienned vegetables, roasted nuts, croutons and sprouts

Soup

- Schafiser white wine soup with puff pastry flûte
- Watercress soup with Bernese free-range egg and buckwheat pops
- Three lake region gazpacho with sour cream and crispy Bernese alpine cheese
- Winter vegan chestnut soup with cinnamon foam

Entrée

- Lemon sorbet with Vodka
- Pear sorbet with Williams
- Plum sorbet with Vieille Prune

Main course

- Chicken duo: chicken breast and Provençale chicken thigh roulade with rosemary jus, napkin dumplings and a seasonal vegetable bouquet
- Roast veal with morel cream sauce, served with gnocchi romaine and a vegetable bouquet
- 24-hour slow-cooked beef ribs, served with mashed potatoes and seasonal vegetables
- Delicately roasted beef with an aromatic whisky sauce, served with potato gratin and seasonal vegetables (CHF 6.– surcharge)
- Fried Swiss perch fillet on a bed of barley and vegetables with bunched carrots and lemon and thyme sauce

Vegetarian and vegan main course

- Burrata on ribbon noodles with ratatouille vegetables and arugula (summer) or pumpkin ragout, red onions, and king oyster mushrooms (winter)
- Luya ragout with herb sauce, roast potatoes and a vegetable bouquet
- Planted steak with rosemary jus, baked potato, vegan sour cream and a vegetable bouquet

Dessert

- Chocolate dream dessert with wild berries or *vegan chocolate mousse with wild berries*
- Apple tartlet from the oven with vanilla ice cream (summer) or cream and cinnamon ice cream (winter)
- Lemon meringue tartlets with berry compote

Cheese

- Small cheese selection: "Schangnauer Bergkäse" mountain cheese from the Hohgant cheese dairy, "Simmentaler Bergbleu" from Lenk, "Siedefin" from the Mamishaus cheese dairy

3-COURSE MENU

49.–

Creamy mushroom soup with croutons

Gurtners' special-recipe beef sausage with onion sauce, crispy rösti and a vegetable bouquet

or as a vegetarian alternative

Swiss alpine herder's macaroni with cheese au gratin and diced potatoes, served with fried onions and apple sauce

Vegan chocolate mousse ice cream garnished with berries

3-COURSE MENU

63.–

Colorful leaf lettuce with croutons and seeds

Chicken thigh roulade, thyme jus, served with gnocchi romaine and grilled vegetables

or as a vegetarian alternative

Roasted Planted steak, thyme jus served with gnocchi romaine and grilled vegetables

Crème Catalan cheesecake with orange compote

Add-ons

Butter and quark with a selection of bread	4.–
Salty macaroons with basil and tomato filling as an appetizer	5.–
Small pastries served with coffee	5.–
Plate extra serving	15.–
Extra serving of roast beef	17.–

DRINKS PACKAGES FOR MENU OPTION

	per person for 4 hours	per person for each additional hour
Mineral water, tea and coffee	16.–	+ 5.–
White wine, red wine, mineral water,	32.–	+ 9.–
Tea and coffee (the wine is selected by Gurten)		
Gurtners house wine: dr Wyss, dr Rot, mineral water, tea and coffee	45.–	+ 12.–
Addition of beer to the drinks packages	8.–	+ 5.–



BUFFET SUGGESTIONS

We have put together a wide range of buffet options for events at the Pavilion and Schüür venues. Available to book for 50 guests and over.

SALAD BUFFET	per person
	20.–

Pasta salad, couscous salad, lentil salad, potato salad, beetroot salad, coleslaw salad, seasonal green salad, corn salad with two different salad dressings, julienne carrots, seed mix, sprouts and selection of fresh bread

STARTER BUFFET	16.–
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Tomato and mozzarella salad with basil, colorful penne salad, pinsa tomato pomodoro with rocket, beetroot and chickpea salad, julienne peppers, green salad with two different dressings and a selection of fresh bread

Upgrade your starter or salad buffet with, for example:

Salty macarons with basil and tomato filling	+ 5.–
Antipastii	+ 6.–
Seasonal soup	+ 5.–
Dried meat platter and Sbrinz rolls	+ 12.–
Smoked salmon platter	+ 11.–
Various mini canapés (per piece)	+ 4.50

MAIN COURSE BUFFETS

Option 1	42.–
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Chicken ragout with Schafiser red wine sauce, vegan wheat and soy balls with tomato sauce, roast potatoes, root vegetables, grilled vegetables

Option 2	51.–
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Roast shoulder of veal with chervil jus, Luya ragout with mushrooms, napkin dumplings, root vegetables, colorful beans

As an add-on

Fish: Salmon trout served on a bed of spinach	+ 9.–
Vegan option: Planted steak* served with potatoes and leek	+ 6.–
* Made from soya	

With a live cutting station:

• Grand Cru pork chop (60 g per person)	+ 16.–
• Entrecôte (60 g per person)	+ 19.–
• Beef fillet (60 g per person)	+ 23.–

BUFFET WITH GRILLED SPECIALTIES	65.–
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Chicken thigh steak, spare ribs, veal sausage, marinated seitan steaks, grilled cheese, baked potatoes, grilled vegetables, corn on the cob, BBQ sauce, ketchup, mayonnaise, mustard and chive sour cream

Upgrade your barbecue buffet, for example, with:

Entrecôte (60 g per person)	+ 14.–
Grilled beef fillet (60 g per person)	+ 18.–
Planted steak (can also be ordered for vegetarians* and vegans* only)	+ 6.–

A specific number of portions can be pre-ordered on request.



DESSERT BUFFET

18.–

Chocolate mousse, seasonal crème, brownies, apple tart, fruit salad, meringue and cream

Upgrade your dessert buffet, for example, with:

Switzerland	Baked crème, Grisons nut tartelettes, crème slices, Belle-Hélène slices	+ 10.–
Italy	Panna cotta, tiramisù, amaretti, torta della nonna	+ 8.–
France	Sweet macarons	+ 2.50
UK	Lemon meringue pie	+ 2.–
Cheese buffet	“Schangnauer Bergkäse” mountain cheese from the Hohgant cheese dairy, “Simmental Bergbleu” cheese from Lenk, “Brie Sidefin” from the Mamishaus cheese dairy, Bernese alpine cheese from the Bernese Oberland, “Schafgenuss” from the Hungerbühler cheese dairy	+ 8.–
Ice cream	Two different types of ice cream	+ 8.–
Vegan	Cheesecake, fruit crème, panna cotta on an almond base	+ 10.–

BIG FESTIVAL BUFFET

125.–

Asia:	Glass noodle salad, Asian noodles, pork ragout with red Thai curry, lemongrass rice, vegetables Mango mousse, lime and coconut tartelettes
Switzerland:	Dried meats, carrot and cabbage salad, potato and gherkin salad, beetroot salad Grisons nut tartelettes, Belle-Hélène slices
Spain / Portugal:	Gazpacho, chorizo, manchego, antipasti skewer, braised Beef cheek, roast potatoes, grilled tomatoes, smoked tofu with lentils Pastel de Nata, strawberry slices
Italy:	Tomato and mozzarella salad, catfish with oven-baked vegetables (or chicken thigh steak), aubergine involtini with vegetable filling, ravioli-ratatouille with basil pesto, artichokes Tiramisù, torta della nonna

SMALL FESTIVAL BUFFET

85.–

Asia:	Glass noodle salad, tofu with red Thai curry vegetables, lemongrass rice Mango mousse, lime and coconut tartelettes
Switzerland:	Beetroot salad, carrot and cabbage salad, potato and gherkin salad Cervelat and Luganighe sausages to grill yourself over the fire pit Optional: We grill for you (80.– per employee per hour) Grisons nut tartelettes, Belle-Hélène slices
Spain / Portugal:	Gazpacho, chorizo, manchego, braised beef cheek, roast potatoes, grilled tomatoes Crema Catalana – Cheesecake
Italy:	Tomato and mozzarella salad, ravioli ratatouille with basil pesto, zucchini vegetables Tiramisù



OUR GOURMET BUFFET IN THE HUUSBÜFFE RESTAURANT

Renovated in 2025, the modern Huusbüffe restaurant is the ideal venue for treating your guests to a generous buffet – providing excellent value for money. For 50 guests and over, Monday to Saturday (evenings only).

	Per person
ALL-YOU-CAN-EAT GOURMET BUFFET	59.–
Wide salad selection with eight dressed salads, two green salads, two dressings, two seasonal soups and savory pies	

Main course buffet with two meat dishes, two carb side dishes, a pasta dish and a vegan dish, various vegetable side dishes and the daily rösti creations from the counter	

Sweet dessert surprises from the buffet with a selection of cakes, slices and crèmes	
Including all drinks from the self-service area (mineral water, soft drinks, wine, beer, coffee and tea)	
Additional extras: tables set (white tablecloth, napkins and place settings)	5.–
To start, we recommend one of our outdoor drinks receptions from	19.–

BUSINESS BREAKFAST

Start your seminar day in a relaxed atmosphere and boost team spirit first thing in the morning: with our new breakfast offer at the Huusbüffe self-service restaurant, we offer you and your team the opportunity to start the day together, enjoyably and without any rush – whether as an addition to your seminar day or as a stand-alone breakfast.

The offer includes a selection of breads, jam, nutella, muesli, fruit, meat and cheese platters, and hot and cold drinks. The breakfast buffet is available from 8.15 to 11.00 a.m.

Price per person in combination with a seminar package	18.–
Price per person for breakfast	24.–



FONDUE AND RACLETTE OVER THE FIRE PITS

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. We source our raclette cheese from regional cheese dairies.

Raclette incl. a welcome drink of mulled wine, chestnuts, soup, pickled vegetables, onions and dessert buffet from 72.– per person

Mulled gin instead of mulled wine + 6.–
Mulled gin in addition to mulled wine 36.– per liter

Refine your raclette with a selection of cheeses and added extras

"Natural" raclette cheese from the Oberriet cheese dairy and raclette "Pepper" cheese from the Seiler cheese dairy is standard

Raclette garlic, Oberriet cheese dairy	2.–
Raclette paprika, Seiler cheese dairy	2.–
Bacon cubes	2.–
Mushrooms	1.–
Port wine pears	4.–
Salad buffet	14.–
Spice toppings: garlic & chili per 5 people	2.–

The toppings can only be booked for the entire number of guests.

OUTDOOR FONDUE

An exquisite fondue experience outdoors by the open fire provides an unforgettable experience for you and your guests. Grab your fondue fork, stir the fondue and enjoy a cozy winter's evening on Bern's local mountain.

- Fondue house selection, including a welcome drink of mulled wine, chestnuts, soup and dessert buffet 72.– per person
- "Schlossfondue", Milchplus Utzensdorf cheese dairy, incl. a welcome drink of mulled wine, chestnuts, soup and dessert buffet 76.– per person

Mulled gin instead of mulled wine + 6.–
Mulled gin in addition to mulled wine 36.– per liter

Add-on for outdoor raclette and outdoor fondue

Grill your own cervelat on the fire 5.–
Grill your own chocolate-covered banana on the fire 4.–

Bookable for groups of 20 or more people



CULINARY DELIGHT IN THE WINTER VILLAGE

With rustic huts and winter activities that can be reserved for groups, the winter village on the Gurten is a real attraction. The market stall-style huts offer winter cuisine. Guests can make themselves comfortable between the huts with twinkling lights and lovely decorations, while campfires and furs provide warmth.

The culinary offerings are all designed to be prepared over the campfire with the involvement of the guests. This is the perfect combination of team building and culinary delights.

RACLETTE-FUN

pro Person 72.–

Apéro with hot chestnuts, mulled wine and punch

Soup pot with homemade vegetable soup to serve yourself

Raclette over the fire with potatoes and pickled vegetables

Chocolate bananas to grill yourself

BERNESE PLATTER

per person 75.–

Apéro with hot chestnuts, mulled wine and punch

Bernese platter with sauerkraut, potatoes, bacon and sausage cooked over the fire

Cheesecake

Baked apple with marzipan filling to grill yourself

BOILER-FUN

pro Person 79.–

Apéro with garlic bread, mulled wine and punch

Beef goulash cooked over the fire

Vegetarian alternative: jackfruit Pulled pork goulash cooked over the fire

Only beef goulash or the vegetarian option can be chosen for all participants

Pear and chocolate soufflé in ramekins over the barbecue

L'eau minérale, le vin chaud et le punch sont compris dans les trois offres pendant 4 heures.

From november to february, bookable for groups of 18 or more people



GOOD FOOD LOVINGLY PREPARED IN GURTNERS RESTAURANT

"Gurtners" 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 create 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.

GURTNERS APERITIF PLATTER per platter
with fine cheese and meat specialties

ANTI-PASTI APERITIF PLATTER per platter
Grilled zucchini, grilled aubergine, marinated mushrooms, olive tapenade, tomato tapenade, hummus and pinsa bread

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

per person

LUNCH MENU

3-course menu (updated weekly) vegetarian / with meat 49.–

EVENING MENU

4-course menu (updated monthly) vegetarian 77.– / with meat 89.–
or as a 3-course menu vegetarian 69.– / with meat 76.–
Harmonious wine pairing 31.–

STARTER

Seasonal soup 14.–
Salad bowl with red fir vinaigrette to share 14.–
Gurtners' seasonal garden vegetables 18.–

GURTNERS CLASSIC

Gurtners' special-recipe veal stew served with mashed potatoes and vegetables 39.–
Veal ragout with buttered rösti 41.–
Beef ribs slow cooked for 24 hours served with mashed potatoes and vegetables 42.–
Beef fillet (180 g) served with potato gratin and vegetables 56.–
Regional house-recipe beef sausage served with potato salad 26.–
With fried egg + 3.–
Alpine herder's macaroni with cubed potatoes and apple sauce 26.–
With fried bacon + 5.–
Vegan dish (changes seasonally) 34.–

DESSERTS

Dessert of the day 8.–
Lukewarm apple tart with vanilla ice cream 12.–
Meringues with Gruyère double cream 12.–
Iced coffee 10.50

Prices may vary due to seasonal menu changes.



BRUNCH

Available for booking for groups of over 50 people

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

Brunch classics

Butter braid, selection of croissants, our own special bread, original spelt bread, sourdough bread, natural yogurt, Bircher muesli, fresh fruit, honey, jams, chocolate spread, butter

Regional swiss hard and soft cheese specialties, various regional meat platters, smoked salmon platter with horseradish foam and limes

On the warm buffet

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

Desserts

Various dessert creations from our patissiers

Beverages

Coffee, tea, milk, Ovomaltine, hot chocolate, juice, mineral water

Price per person for 4 hours	62.–
Price per person for each additional hour	19.–
Drinks package with wine and prosecco for 4 hours	15.–
Gurtners drinks package: dr Schuumy, dr Wyss, dr Rot	29.–
For each additional hour	+ 8.–



DRINKS AT 858 METERS ABOVE SEA LEVEL

OUR RECOMMENDATION

Dr Schuumwy, Prosecco DOP Extra Dry, Glera	75 cl	57.–
Zesty – fresh – well balanced		
Dr Wyss, Vin de Pays Suisse		
Chardonnay, Pinot Blanc, Riesling-Sylvaner		
Exotic fruits – bread crust – velvety and a voluminous assemblage		
Dr Rot, Vin de Pays Suisse		
Gamaret, Cabernet Sauvignon and Cabernet Franc		
Raspberry – black cherry – complex assemblage		

SPARKLING WINE

FRANCE

CHAMPAGNE

Bollinger Special Cuvée	75 cl	91.–
Classic – elegant – apple		

ITALY

PIEDMONT

Moscato d'Asti DOCG, La Gironda	75 cl	53.–
Fresh – sweet – pronounced acidity		

VENETO

Prosecco Cuvée "Grafitti" Extra Dry DOP	75 cl	55.–
Zesty – fresh – balanced		

WHITE WINE

SWITZERLAND

BERN

Schafiser Chardonnay, Rebput der Stadt Bern ("winery of the city of Bern"), Lake Biel AOP	75 cl	56.–
Crisp – well structured – mineral notes		

ORGANIC

VAUD

St. Saphorin (Chasselas), Lavaux AOC	70 cl	54.–
Balanced – floral – honey notes		

VALAIS

Johannisberg l'Alizé AOC, Cave Emery	75 cl	54.–
Well balanced – light – exotic fruit notes		
Heida Le Zéphir AOC, Cave Emery	75 cl	60.–
Rich pear notes – citrus fruits – a lingering finish		

TICINO

ANTP Antichi Poderi Bianco di Merlot DOC, Castello di Cantone	75 cl	57.–
Aromatic – intense citrus notes – fresh and juicy		
Prà Bianco DOC (Merlot, Sauvignon Blanc, Sémillon, Johanniter), Guido Brivio	75 cl	59.–
Apple – citrus fragrance – fruity		

FRANCE

LOIRE VALLEY

Sancerre (Sauvignon Blanc), Hubert Brochard	75 cl	60.–
Dry – mineral – floral notes		

BURGUNDY

Mâcon-Bussiers Les Clos AC (Chardonnay), Joseph Drouhin	75 cl	56.–
Aromatic – exotic – mellow		

ITALY

PIEDMONT

Monferrato Bianco DOC II QUARDETTO (Chardonnay, Sauvignon Blanc, Arneis und Cortese), Preli	75 cl	55.–
Elegant – balanced – fresh		

VENETO

Riva d'Oro IGT (Pinot Grigio), Alibrarianza	75 cl	49.–
Dry – light – delicate with an aroma of Granny Smith apples		

AUSTRIA

LOWER AUSTRIA

Fels am Wagram DAC (Weissburgunder), Weinhof Waldschütz	75 cl	51.–
Sweet blossom – lemon – dry		

ROSÉ

SCHWEIZ

GRAUBÜNDEN

Rosé AOC (Pinot Noir), Jürg Obrecht

75 cl 55.–

Lively – fruity – semi-dry

AUSTRIA

LOWER AUSTRIA

Hof Rosé DAC (Blauer Zweigelt), Weinhof Waldschütz

75 cl 47.–

Light – fruity – flowery

RED WINE

SWITZERLAND

BERN

ORGANIC

Schafiser Pinot Noir, Rebgut der Stadt Bern ("winery of the city of Bern"), Lake Biel AOC

75 cl 56.–

Light – berry aroma – well rounded flavor

VALAIS

"Les larmes d'Héraclès" AOC Syrah, Cave Emery

75 cl 60.–

Wild berries – intriguing peppery notes – good balance between acidity and tannins

"Hephaistos" La Mémoire du temps AOC Pinot Noir, Cave Emery

75 cl 65.–

Ripe berries – aromatic – balanced

TICINO

ANTP Antichi Poderi DOC (Merlot), Castello di Cantone

75 cl 57.–

Elegant – red fruit – subtle minerality

Merlot Prà Rosso DOC, Guido Brivio

75 cl 58.–

Harmonious – light spicy notes – fruity

150 cl 105.–

ITALY

PIEDMONT

Barbera d' Asti DOCG TERRA ALTA, Preli

75 cl 56.–

Dark berries – integrated acidity – gentle tannins

VENETO

Capitel della Crosara Valpolicella Ripasso DOC (Corvina, Molinara, Rondinella), Montresor

75 cl 60.–

150 cl 110.–

Simple – lively – fruity

TUSCANY

Chianti Classico DOCG (Sangiovese), Borgo Scopeto	75 cl	54.–
Elegant – sour cherries with a hint of bitter marzipan		

PUGLIA

Primitivo di Manduria DOP 80 Vecchie Vigne, Cigno Moro	75 cl	67.–
Full-bodied – undergrowth – black cherries		

SICILY

Nero d'Avola IGP, Andrero	75 cl	52.–
Fresh – blackberry and cassis aroma – pleasant acidity		

AUSTRIA

LOWER AUSTRIA

Fels am Wagram DAC (Blauer Zweigelt), Weinhof Waldschütz	75 dl	53.–
Powerful – ripe dark berries – balanced tannins		

FRANCE

BURGUNDY

Côte de Beaune AC (Pinot Noir), Joseph Drouhin	75 cl	85.–
Cassis – cedar wood – red fruits		

SPAIN

PRIORAT

Els Pícs DOCa (Grenache, Carignan, Merlot, Syrah), Bodegas Mas Alta	75 cl	65.–
	150 cl	125.–
Blackberry – blueberry – cassis – subtle spices		

RIOJA

Rioja Reserva, (Tempranillo, Mazuelo), Bodegas Lan	75 cl	71.–
Traditional, vanilla, red fruits		

SARDON DE DUERO

Seleccion Especial VDT (Tempranillo, Syrah, Cabernet Sauvignon), Abadia Retuerta	75 cl	75.–
Spicy, black berries, powerful		

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.



APERITIFS

Orange aperitivo, non-alcoholic	9.-
Aperol Spritz, Hugo	12.-

LONG DRINKS

Vodka lemon, vodka orange	12.-
Vodka El Tony Mate, Vodka Redbull	15.-
Mojito	16.-
Gin & tonic	from 12.-
Bacardi & cola, whisky & cola, Moscow Mule	from 12.-
Ingwerer	2 cl 6.-
Aarewasser	2 cl 6.-
Tequila	2 cl 6.-

DIGESTIVE

Barolo Chinato	16.5 % vol	4 cl	12.-
Grappa di Merlot, 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.-
Whisky Föhnsturm, Appenzell	46 % vol	4 cl	12.-
Schweizer Heuschnaps	46 % vol	4 cl	12.-

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

BEER

Junker beer, Felsenau brewery	33 cl	5.50
Bärner Müntschi, unfiltered, Felsenau brewery	33 cl	6.-
Erdinger wheat beer	50 cl	8.-
Eichhof, non-alcoholic beer	33 cl	5.50
Eichhof Braugold 20-liter tank		290.-
Other beers available on request		

MINERAL WATER AND SOFT DRINKS

Water sparkling or still	75 cl	9.-
Orange juice	100 cl	14.-
Coca-Cola	33 cl	5.-
Coca-Cola Zero	33 cl	5.-
Rivella Red	33 cl	5.-
Rivella Blue	33 cl	5.-
Apple spritzer	33 cl	5.-
El Tony Mate	33 cl	6.50
Redbull	25 cl	6.50

HOT BEVERAGES

Organic coffee, organic espresso	5.-
Double espresso	6.-
Café au lait, cappuccino	5.50
Latte macchiato	6.50
Ovomaltine, Caotina	5.50
Glass of milk	4.-
Ronnefeldt tea	5.-

We are happy to offer oat drink as a milk alternative.



GENERAL INFORMATION

OUR PARTNERS

We work closely with regional partners to provide high-quality, sustainable cuisine.

- **Mérat**, Bern
- **Highland-Gurten**, Gurten
- **Fleischgenuss**, Aegerten
- **Küng und Steiner**, Niederwangen
- **Emmentaler Backwaren**, Biglen
- **Vom Chäser**, Worb
- **Berner Freilandeier – Hans-Rudolf Lauper**, Oberulmiz

BASIS

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

GUEST NUMBERS

To enable the optimal preparation and planning of your event, we kindly request that you inform us of your choice of menu options at least 31 days (for over 30 people) and 14 days (for less than 30 people) in advance. The price will be calculated based on the number of guests indicated.

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".

DECLARATIONS

Salmon trout	Switzerland (farmed)	Smoked salmon	UK
Perch	Switzerland (farmed)	Chicken	Switzerland
Veal	Switzerland	Pork	Switzerland
Beef	Switzerland	Beef fillet	Ireland
Eggs	Switzerland	Cheese	Switzerland
Planted steak	produced in Switzerland		
Luya	produced in Switzerland		
Pinsa bread	Italy		
All other breads and pastries:	Switzerland		

Any changes and other declarations will be indicated accordingly.

PS. A GURTEN EVENT IS A SUSTAINABLE EVENT!



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

Adopting a responsible approach to 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.