

Dorint

Blüemlisalp
Beatenberg · Interlaken

Bon appétit!

MENU CARD

STARTERS · SALADS

Classic Salad ^a

Mixed leaf salad with croutons, cherry tomatoes, cucumber and red onions.

Choice of dressing: French, Balsamic, Italian or Vinaigrette 10.50 CHF

Chalet Soup ^{a,d,e,f,j}

Traditional alpine farmers' soup, delicately flavored with Gruyère cheese.

Served in a freshly baked bread bowl – a rustic and hearty taste experience 11.50 CHF

Caesar Salad ^{a,c}

Fresh romaine lettuce with tender chicken strips.

small portion 16.50 CHF

Refined with creamy Caesar dressing and crispy croutons regular portion 26.00 CHF

(Vegetarian: with smoked tofu)

Beef Tartare ^{a,c}

Finely chopped beef, enhanced with a confit egg yolk.

small portion 17.50 CHF

Served with homemade pickles and crispy ciabatta regular portion 28.50 CHF

SWISS CLASSICS

Rösti „Eiger“ ^{c,g}

With sautéed vegetables, fried egg and raclette cheese.

Hearty and perfect as a main courset 26.00 CHF

Rösti „Mönch“ ^{c,g}

With bacon, onions, fried egg and raclette cheese.

A classic Swiss favorite 28.00 CHF

Rösti „Jungfrau“ ^{c,g}

With beef ham, gently braised mushrooms and onions.

Hearty, refined with raclette cheese and a perfectly fried egg 29.00 CHF

Dorint

Blüemlisalp
Beatenberg · Interlaken

Bon appétit!

MENU CARD

MEAT DISHES

Beef Burger ^{a,c,k}

Served with grilled red onions, pickled gherkin, a touch of sesame, tomato, romaine lettuce and homemade sauce

34.50 CHF

Classic Wiener Schnitzel ^{a,c}

Crispy breaded veal schnitzel from the top round. Garnished with lemon and traditional lingonberry sauce, served with French fries

small portion 36.80 CHF

regular portion 42.50 CHF

Sliced Veal in Creamy Mushroom Sauce ^{g,l}

Tender veal in a creamy mushroom sauce, served with rösti and bacon beans.

small portion 39.50 CHF

Traditional, aromatic and refined

regular portion 45.50 CHF

FISH

Beer-Battered Pikeperch Fillets ^{a,c,d,g,j}

Crispy pikeperch fillets in beer batter, served with tartar sauce, sweet potato fries and creamy pea purée – aromatic and delicate

33.00 CHF

Grilled Cod Fillet ^{c,d}

Gently grilled, served in a nori wrap, accompanied by ratatouille vegetables and linguini in a delicate lemon sauce – light, elegant and flavorful

36.00 CHF

VEGETARIAN DISHES

Grilled Halloumi Burger ^{a,c,g}

Grilled halloumi, portobello mushroom and caramelized red onions in a buttery beetroot bun, served with fresh salad and basil aioli, with crispy French fries

31.00 CHF

Risotto with Peas, Wild Mushrooms & Plant-Based Chicken ^{a,f}

Creamy risotto refined with crunchy peas, braised wild mushrooms and plant-based chicken alternative – lightly seasoned and perfectly al dente

34.00 CHF

Dorint

Blüemlisalp
Beatenberg · Interlaken

Bon appétit!

MENU CARD

FROM THE GRILL

Chicken Breast „Supreme“

180 g 33.50 CHF

Beef Fillet

150 g 42.00 CHF

200 g 48.00 CHF

Chicken Breast “Toscana” ^g

Chicken breast filled with sun-dried tomatoes, Parmesan and spinach.

Tender and aromatic – a light and refined dish 34.50 CHF

Pork Tenderloin *Sous-vide* ^{g,j}

Served with parsnip purée and glazed baby carrots.

Delicate flavors and perfect texture 36.50 CHF

Each dish is served with one side and one sauce – please choose:

Side

Sweet potato fries, homemade spaetzle ^{a,c,g}, crispy rösti, french fries,
basmati rice or buttered raclette potatoes ^g

Sauce

Roast gravy – classic and aromatic ^{i,l}, hollandaise sauce – creamy and delicate ^{c,g},
pepper sauce – spicy and intense ^g or Herb butter – buttery, aromatic and refined ^g
“All homemade.”

Colorful Pan-fried Vegetables 8.50 CHF

We will be pleased to serve you our grilled dishes
as a fitness plate with a fresh mixed salad.

Dorint

Blüemlisalp
Beatenberg · Interlaken

Bon appétit!

MENU CARD

STÜBLI SPECIALTIES

Cheese Fondue – Classic ^g

Classic – melted cheese in its purest form 27.00 CHF

Tomato Cheese Fondue ^g

Refined with a fruity tomato note 28.00 CHF

Mushroom Cheese Fondue ^g

Refined with local mushrooms and a subtle truffle note 29.50 CHF

Herb Cheese Fondue ^g

Aromatic cheese blend refined with fresh garden herbs 29.50 CHF

All Fondue dishes will be served with fondue bread, potatoes, gherkins and onions.

Raclette à discrétion ^g

Served with potatoes and gherkins.

A Swiss classic to enjoy and share 29.50 CHF

Dorint

Blüemlisalp
Beatenberg · Interlaken

Bon appétit!

MENU CARD

PASTA

Linguini Verdura ^{a,c,g}

Linguini in a fruity tomato sauce, served with grilled Mediterranean vegetables – a vegetarian highlight full of flavor 26.50 CHF

Linguini Chicken ^{a,c,g}

Tender linguini in a creamy white wine sauce with mushrooms and juicy chicken – a harmonious blend of flavors 29.00 CHF

Linguini Salmone ^{a,c,d,g}

Linguini in a creamy lemon sauce with cherry tomatoes and spinach, served with smoked salmon and delicate hollandaise – light and delicate 32.50 CHF

PINSA

Pinsa Margherita ^{a,g}

Crispy pinsa with aromatic tomato sauce and melted mozzarella – classic and timeless 24.00 CHF

Pinsa Verdura ^{a,g}

Pinsa topped with herb-marinated Mediterranean vegetables and mozzarella – elegant and light, served with arugula and pesto sauce 25.50 CHF

Pinsa Pescatore ^{a,d,g}

Crispy pinsa topped with smoked salmon, marinated zucchini and melted mozzarella – light, aromatic and delicate, with a subtle note of lemon pepper 27.50 CHF

Pinsa Alpine Beef ^{a,g}

Pinsa with aromatic tomato sauce, melting mozzarella, tender beef ham and gently braised mushrooms and onions – hearty and refined 29.50 CHF

Dorint

Blüemlisalp
Beatenberg · Interlaken

Bon appétit!

MENU CARD

DESSERTS

„Üser Glace“ and Sorbets

vanilla ^g, chocolate ^g, coffee ^g,

lemon sorbet, blueberry sorbet, applesorbet and strawberry sorbet per scoop 4.00 CHF

Whipped cream ^g 1.50 CHF

Chocolate Lava Cake with Fruits ^{a,c,g}

Delicate chocolate cake with a molten center, served with

fresh fruits – an irresistible experience for chocolate lovers 10.00 CHF

Apple Fritters with Cinnamon & Vanilla Ice Cream ^{a,g,k}

Crispy apple fritters refined with a hint of cinnamon, served with

creamy vanilla ice cream – warm, aromatic and irresistible 11.50 CHF

Nut Tartlet with Vanilla Sauce ^{a,c,g,h}

Fine tartlet made of crunchy nuts, served with velvety

vanilla sauce – harmonious, sweet and elegant 12.00 CHF

MENU CARD

ALLERGENS

a Cereals containing gluten

- a1 Wheat
- a2 Rye
- a3 Barley
- a4 Oats
- a5 Spelt
- a6 Kamut

b Crustaceans and products
derived therefrom

c Eggs and products derived therefrom

d Fish and products derived therefrom

e Peanuts and products derived therefrom

f Soy(bean) and products
derived therefrom

g Milk and products derived
therefrom/lactose

h Nuts

- h1 Almonds
- h2 Hazelnuts
- h3 Walnuts
- h4 Cashews
- h5 Pecans
- h6 Brazil nuts
- h7 Pistachios
- h8 Macadamia-/Queensland nuts

i Celery and products
derived therefrom

j Mustard and products
derived therefrom

k Sesame seeds and products
derived therefrom

l Sulfur dioxide and sulfites

m Lupins and products
derived therefrom

n Mollusks and products
derived therefrom

ADDITIVES

1 with food coloring

1.1 with food coloring E 211

“May have an adverse effect
on activity and attention in children.”

2 Contains preservatives

3 Contains antioxidants

4 Contains flavor enhancers

5 Sulphited

6 Blackened

7 Waxed

8 Contains phosphates

9 with sweeteners

10 contains a source of phenylalanine

11 may have a laxative effect if consumed in excess

12 genetically modified

13 contains caffeine/theine

14 contains quinine

15 nitrite curing salt



vegetarian



vegan