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## CATERING – excellence

### WELCOME TO CASINO KURSAAL INTERLAKEN

The magnificent nostalgic halls from the 19<sup>th</sup> Century are ideal for festive banquets, gala dinners, anniversary celebrations and any other kind of culinary event.

The special ambience coupled with exquisite cuisine and first-class service is exactly what the demanding organiser requires.

Do you feel the challenge to offer your guests something really special? Our competent and motivated team knows how to realise your wishes to your full satisfaction. Let us introduce you to our fascinating world. Each and every event organiser will find what they need here with us to ensure an unforgettable event.

Our imaginativeness knows no bounds. For your next catering or banquet events an atmospheric ambience and culinary enticements will delight the senses of your guests. Trust us with your concept – we will make sure it is successfully implemented.

Delighting our visitors with our services is our central theme. Having said that, we are delighted that you have decided to work with us and look forward to enjoying your trust.

Have a good time!



## APERITIF

An aperitif provides an appetising and refreshing alternative before your dinner, buffet or individually designed event. Select something from our range or allow us to create an offer to suit your individual wishes.

■ STANDARD	CHF	18.00
White wine, fruit juices and mineral water potato chips and cocktail-mix		
■ EXKLUSIV	CHF	25.00
Prosecco, fruit juices and mineral water puff pastry bags and nut-mix		
■ DELUXE	CHF	38.00
Champagne, fruit juices and mineral water nut-mix, curry chips, popcorn and grissini		

## KURSAAL SPECIAL

□ DRAFT BEER	CHF	12.00
Extend your aperitif with freshly draft beer		

The prices given are per person and include our services for half an hour. If you wish to extend your aperitif (drinks only), we charge CHF 3.00 per person and per 15-minutes period started.



## EXTEND YOUR APERITIF

### SMALL DELICACIES (per person)

<input type="checkbox"/> Pommes chips	CHF	2.50
<input type="checkbox"/> Cocktail mix	CHF	2.50
<input type="checkbox"/> Popcorn	CHF	2.50
<input type="checkbox"/> Jelly babies	CHF	3.00
<input type="checkbox"/> Celebrations chocolates	CHF	4.00
<input type="checkbox"/> Bruschetta (per piece)	CHF	4.00
<input type="checkbox"/> Crostini (per piece)	CHF	4.00
<input type="checkbox"/> Selection of nuts	CHF	5.00
<input type="checkbox"/> Potato chips with dip sauce	CHF	5.00
<input type="checkbox"/> Olives, parmesan and aceto balsamico	CHF	6.00

CHIPPED CHEESE (per person) CHF 10.00

- Chipped cheese with butter twist

PARTY SANDWICH (per person) CHF 15.00

- Party sandwiches with your favourite filling

PASTRIES (per person) CHF 19.00

- Almonds, sesame, peppers, sardines  
individuel cheese-cakes, ham croissants, mini pizzas  
quiche Lorraine style



## OUR SPECIAL RECOMMENDATIONS FOR YOU

Choose from these classical offer your favourite:

CONTINENTAL APERITIF CHF 30.00

White wine, red wine, beer, fresh fruit juices,  
mineral water and soft drinks  
salt biscuits

AMERICAN APERITIF CHF 40.00

Rum, Vodka, Gin, Whiskey, Beer, white wine, red wine,  
fresh tomato and orange juice, mineral water,  
Schweppes tonic and bitter lemon  
popcorn

COCKTAIL APERITIF CHF 50.00

Let you surprise from the world of cocktails and  
enjoy to the aperitif with small and big cocktails, fresh fruit juices with and  
without alcohol.

We serve you special snacks.

The prices given are per person and include our services for half an hour.  
If you wish to extend your aperitif (drinks only), we charge CHF 3.00 per  
person and per 15-minutes period started.



## PASS-AROUND AND FINGER FOOD

The convincingly simple combination system for every kind of event. Come and see for yourself what delightful, sophisticated specialities from all over the world our kitchen staff can serve up and make your own individual selection from it.

■ **STANDARD** CHF 14.00

Choose from the following 3 pages  
3 pieces per person

■ **EXCLUSIVE** CHF 28.00

Choose from the following 3 pages  
5 pieces per person

■ **DELUXE** CHF 53.00

Choose from the following 3 pages  
7 pieces per person

## EXTENT YOUR PASS-AROUND AND FINGER FOOD

■ Standard each piece extra CHF 5.00

■ Exclusive each piece extra CHF 6.00

■ Deluxe each piece extra CHF 8.00

Select the drinks you want for the pass-around and finger food yourself individually or combine them with our standard drinks.



PLEASE CHOOSE YOUR PASS-AROUND AND FINGERFOOD FROM THE FOLLOWING OFFER:

#### YOUR COLD DELICACIES

- ■ ■ Briochain with herb cream
- ■ ■ Crostini with tapenade
- ■ ■ Guacamole with chipped Sbrinz cheese
- ■ ■ Couscous salad with Indian curry
  - ■ Melon salad with Parma ham
  - ■ Swiss buffalo mozzarella with pesto
  - ■ Feta salad with dried tomatoes and olive oil
  - Vitello tonnato with caper jelly
  - Truffle cheese with pumpernickel
  - Goose liver terrine with small brioches and port jelly

#### SOUPS FROM THE ESPRESSO CUP

- ■ ■ Iced cucumber soup with dill
- ■ ■ Gazpacho with olive crostini
  - ■ Essence of chicken with egg noodles and shitake mushrooms
  - ■ Consommé with truffle fagotini
  - Cappuccino of crustaceans and lemon

#### VEGETARIAN FOOD

- ■ ■ Vegetables Provençal with rosemary and olive oil
- ■ ■ Two kinds of ravioli with cream sauce
  - ■ Mini baked potatoes with cottage cheese
  - ■ Wok-fried vegetables with soya sauce
  - Ricotta gnocchi with spinach and pine nuts

#### MEAT

- ■ ■ Beef Tatar with potato crisps
- ■ ■ Spit-roast chicken with honey and ginger marinade
  - ■ Smoked breast of duck with fig and honey mustard
  - Fillet of beef tranche with crostini and blue cheese
  - Fillet of lamb with garden rochet

Strandbadstrasse 44  
CH - 3800 Interlaken  
Tel. +41 - 33 - 827 61 00  
Fax +41 - 33 - 827 61 05  
interlaken@casino-kursaal.ch  
www.casino-kursaal.ch

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## FISH

- ■ Smoked trout salad with apple and single cream
- ■ Salmon Tatar with lemon
  - Spit-roast shrimps with chili oil
  - Tuna fish with fennel and coriander vinaigrette
  - Medallion of monkfish with saffron sauce and black pasta

## CANAPES

- ■ Canapé with Tête-de-Moine cheese
- ■ Canapé with raw ham
- ■ Canapé with salami
- ■ Canapé with fresh cheese
  - Canapé with salmon
  - Canapé with shrimps
  - Canapé with smoked breast of duck and walnut pesto
  - Canapé with air-dried Grisons meat and pepper butter
  - Canapé with roast beef and remoulade sauce
    - Canapé with saddle of veal and tuna fish cream sauce
    - Canapé with fillet of beef Tatar and cucumber
    - Canapé with goose liver cream
    - Canapé with goat's fresh cheese and black nuts

## SWEETS

- ■ Roast almond cream
- ■ Berry compote with vanilla sauce
- ■ Seasonal fruit salad
  - Panna cotta with apricot chutney
  - Baked banana with yoghurt and lime cream
    - Warm chocolate cake with coconut
    - Fruit sorbet with champagne



## BAR CONCEPT

Set up your own bar according to your wishes or to our suggestions. The bars are presented and offered as self-service or as a flying buffet, and can be ordered for any kind of event.

■ STANDARD CHF 70.00

Choose from the following offer  
3 Bar concepts

■ EXCLUSIVE CHF 140.00

Choose from the following offer  
5 Bar concepts

■ DELUXE CHF 230.00

Choose from the following offer  
7 Bar concepts

## EXTENT YOUR BAR CONCEPT

■ Standard each bar extra CHF 25.00

■ Exclusive each bar extra CHF 30.00

■ Deluxe each bar extra CHF 35.00

The mentioned prices are per person. We are pleased to offer and calculate you other individual offers.



PLEASE CHOOSE YOUR BAR CONCEPT FROM THE FOLLOWING OFFER:

■ ■ ■ SALAD BAR

Here you can find modern and classical types of salad such as Caesar salad or salad Niçoise

■ ■ ■ BREAD AND SPREAD BAR

Experience the bakery on the spot with a huge selection of spreads to put on your bread.

■ ■ ■ SOUP BAR

Whether hot or cold, a huge selection of small soups.

■ ■ ■ BERNESE OBERLAND BAR

The Bernese Oberland with all its traditional specialities from hams to cheeses.

■ ■ ■ RAVIOLI AND PASTA BAR

Various pasta meals prepared on the spot.



CASINO KURSAAL  
INTERLAKEN

#### ■ ■ ■ MAIN COURSE BAR

You can compile with us your very own main course.  
At this bar we also serve 2 types of vegetables and 1 side dish.

##### ■ STANDARD

Loin cut of pork and chicken breast

##### ■ EXCLUSIVE

Beef entrecôte, pork fillet and corn-fed chicken breast

##### ■ DELUXE

Fillet of beef, rack of lamb and loin of veal

#### ■ ■ ■ EIS UND SORBET BAR

And... saving the best until last. Various classical and modern kinds  
of Ice cream and sorbets.

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■ ■ ANTIPASTI BAR

Various vegetables marinated or in oil and olives, parmesan and further delicacies.

■ ■ HAM BAR

Enjoy some of Europe's specialities such as pata negra Iberico, Parma ham, mortadella or coppa and local classics.

■ ■ SUSHI BAR

The world of sushi – different nigiri, mahi and sashimi

■ ■ RISOTTO BAR

Risotto served in a hollowed-out parmesan wheel.

■ ■ FAR - EAST BAR

Saté, spring rolls, samosas, Dim Sum and deep-fried jumbo shrimps.

■ ■ CREPES BAR

Crêpes freshly prepared and flambéed.

■ ■ FRUIT BAR

Fresh local and exotic fruits



■ SLICE BAR

Delicious meat specialities sliced in front of the guest.

■ TATAR BAR

All the ingredients prepared on the spot in front of the guest according to his or her desires.

■ FRESH FISH BAR

Fresh fish in all its varieties, smoked, marinated or roasted.

■ SEAFOOD BAR

Mussels, lobster salad with avocado and lots more at this cooked-while-you-wait bar.

■ OYSTER BAR

Perfect with a glass of champagne, freshly opened oysters from Bretagne with lemon butter and pumpernickel bread

■ WOK BAR

Fresh vegetables and seafood from the wok – experience the world of Euro-Asian kitchen.



#### ■ CHEESE BAR

Enjoy local and European cheese specialities. If you wish, we will have our affineurs at the bar to advise you.

#### ■ CHOCOLATE BAR

Whether it's chocolate fondue, chocolate fountains or chocolate mousse, at this bar you can experience Swiss chocolate at its very best.

### KURSAAL SPECIAL

#### □ MOLECULAR BAR

Eating in step with the time. We will organise specialists for you who will give you an insight into molecular cooking and we will gladly make you an offer.



## MENU CONCEPT

The menu concept gives you the opportunity to put together your own personal menu with us from the following suggestions. We will be happy to advise you and, in addition, offer seasonal menus to suit the needs of your particular events.

### ■ STANDARD

Choose your 2 to 3 courses Menu from the following pages. The price will be calculated from the total prices from your choices.

### ■ EXCLUSIVE

Choose your 4 to 5 courses Menu from the following pages. The price will be calculated from the total prices from your choices.

### ■ DELUXE

Choose your 6 to 7 courses Menu from the following pages. The price will be calculated from the total prices from your choices.

## COLD STARTERS

□ Various seasonal leaf salads with sprouts and homemade dressing	CHF	9.00
□ Mixed leaf salad with deep-fried celery strips and aceto balsamico	CHF	14.50
□ Caesar salad with chipped Sbrinz cheese, bacon croutons and French dressing	CHF	15.00
□ Marinated fava with olive oil, almond sauce and vegetable ratatouille	CHF	16.50
□ Trilogy of salmon with honey and mustard sauce and salad	CHF	17.00
□ Guinea fowl terrine with apple and ginger chutney and brioche	CHF	19.00
□ Air-dried Grisons meat terrine with leavened bread and Grisons raw ham	CHF	19.00
□ Beef carpaccio with olive oil, balsamico and parmesan	CHF	19.50
□ Smoked breast of duck with melon chutney and orange mousse	CHF	19.50
□ Goose liver terrine with port jelly and brioche	CHF	30.00

## HOT STARTERS OR SNACKS

□ Cep risotto with parmesan	CHF	18.00
□ Three kinds of ravioli with tomato cubes, fresh basil and olive oil	CHF	20.00
□ Fried jumbo shrimps with lemon ravioli, fresh wine tomatoes and olive oil	CHF	21.00
□ Marinated salmon cubes with saffron sauce and green asparagus	CHF	21.00
□ Fillet of turbot with tomato-ginger stock and Asian vegetables	CHF	27.00
□ Crayfish with crustacean sauce Ravioli and scallops	CHF	29.00



## HOT AND COLD SOUPS

<input type="checkbox"/> Vegetable cream soup with croutons	CHF	9.00
<input type="checkbox"/> Iced cucumber soup with tomato cubes and coriander	CHF	10.00
<input type="checkbox"/> Beef consommé with vegetable strips and baked egg cubes	CHF	10.00
<input type="checkbox"/> Beef consommé with crepe strips	CHF	10.00
<input type="checkbox"/> Minestrone	CHF	10.00
<input type="checkbox"/> Tomato cream soup with basil	CHF	10.00
<input type="checkbox"/> Potato soup with Macadamia nuts and Veltlins bresaola	CHF	10.00
<input type="checkbox"/> Curry cream soup with skewered tandoori chicken	CHF	10.00
<input type="checkbox"/> Carrot and orange soup with pine nuts	CHF	10.00
<input type="checkbox"/> Tomato and chili soup with sesame chips	CHF	11.00
<input type="checkbox"/> Essence of chicken with truffle ravioli and vegetable cubes	CHF	11.00
<input type="checkbox"/> Lemon grass soup with Dim Sum	CHF	12.00
<input type="checkbox"/> Cold melon soup with prosecco	CHF	12.00
<input type="checkbox"/> Gazpacho with jumbo shrimps and basil	CHF	12.00
<input type="checkbox"/> Leek cream soup with strips of smoked breast of duck	CHF	13.00
<input type="checkbox"/> Lobster cream soup with cognac	CHF	18.00

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## MAIN COURSES

### PORK

<input type="checkbox"/> Pork ragout with bacon cubes silverskin onions and croutons	CHF	28.00
<input type="checkbox"/> Loin of pork	CHF	38.00
<input type="checkbox"/> Loin cut of pork	CHF	38.00
<input type="checkbox"/> Fillet of pork	CHF	42.00

### POULTRY

<input type="checkbox"/> Breast of chicken	CHF	32.00
<input type="checkbox"/> Breast of corn-fed chicken	CHF	38.00
<input type="checkbox"/> Breast of duck	CHF	40.00

### VEAL

<input type="checkbox"/> Kernel of veal	CHF	38.00
<input type="checkbox"/> Sliced veal Zurich style with mushrooms	CHF	42.00
<input type="checkbox"/> Loin cut of veal	CHF	50.00
<input type="checkbox"/> Fillet of veal	CHF	58.00

### BEEF

<input type="checkbox"/> Boiled beef from a herb court-bouillon	CHF	35.00
<input type="checkbox"/> Larded braised beef with bacon cubes silverskin onions and croutons	CHF	38.00
<input type="checkbox"/> Roast beef	CHF	50.00
<input type="checkbox"/> Fillet of beef	CHF	58.00

### LAMB

<input type="checkbox"/> Gigot of lamb	CHF	38.00
<input type="checkbox"/> Loin cut of lamb	CHF	40.00
<input type="checkbox"/> Loin of lamb	CHF	50.00

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## F I S H

<input type="checkbox"/> Fillet of salmon	CHF	30.00
<input type="checkbox"/> Fillet of char	CHF	30.00
<input type="checkbox"/> Fillet of Zander	CHF	30.00
<input type="checkbox"/> Fillet of cod	CHF	32.00
<input type="checkbox"/> Fillet of monkfish	CHF	38.00
<input type="checkbox"/> Fillet of sea bass	CHF	35.00

## V E G E T A R I A N M A I N C O U R S E S

- Quorn escalope with tomato coulis
- Vegetable curry with exotic fruits
- Puff pastry shells with mushroom cream sauce
- Cannelloni with spinach filling
- Cep risotto with parmesan
- Three kinds of ravioli with tomato cubes  
fresh basil and olive oil

## S A U C E S

- Red wine sauce
- Mushroom cream sauce
- Morel sauce
- Béarnaise sauce
- Sweet and sour sauce
- White wine sauce
- Saffron sauce
- Lime sauce
- Truffle sauce
- Pepper sauce

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## VEGETABLES

Every meal is served with a substantial selection of vegetables (on request also baby vegetables). Our vegetables are served according to the season and time of year to guarantee absolute freshness and also the best quality. In line with the season and time of year we put together a selection of vegetables to provide the best variety possible.

## GARNISHINGS

- Polenta slices
- Ricotta gnocchi
- Pan-fried potatoes
- Potato gratin
- Mashed potatoes
- Various kinds of risotto
- Various kinds of ravioli
- Wild rice
- Spätzle



## CHEESE

<input type="checkbox"/> Selection of cheeses, 3 types	CHF	12.00
<input type="checkbox"/> Truffle cheese with Valais bread	CHF	15.00
<input type="checkbox"/> Selection of cheeses, 5 types	CHF	18.00

## DESSERT

<input type="checkbox"/> Apple strudel with vanilla sauce and walnut ice cream	CHF	10.00
<input type="checkbox"/> Vacherin ice cream with vanilla and strawberry Fruit bouquet with raspberry sauce	CHF	12.00
<input type="checkbox"/> Panna cotta with apricot chutney	CHF	12.00
<input type="checkbox"/> Fresh fruit salad with whipped cream	CHF	13.00
<input type="checkbox"/> Warm chocolate cake with poached pears and nougat ice cream	CHF	13.00
<input type="checkbox"/> Tiramisu with fruit compote and caramel ice cream	CHF	13.00
<input type="checkbox"/> Variation of apple	CHF	14.00
<input type="checkbox"/> Pineapple chutney and mango sorbet with passion fruit mousse	CHF	14.00
<input type="checkbox"/> Lime mousse with apricot-almond biscuits and raspberry sorbet	CHF	15.00
<input type="checkbox"/> Variation of chocolate	CHF	15.00



## DESSERT AND CHEESE BUFFET

Choose from our various offer your favourite:

### ■ STANDARD

Different traditional desserts like burned custard or chocolate mousse as well as local cheese species

<input type="checkbox"/> Dessert buffet	CHF	20.00
<input type="checkbox"/> Cheese buffet	CHF	25.00
<input type="checkbox"/> Dessert and cheese buffet	CHF	28.00

### ■ EXCLUSIVE

Classical desserts combined with modern creations as well as local and foreign cheese varieties

<input type="checkbox"/> Dessert buffet	CHF	30.00
<input type="checkbox"/> Cheese buffet	CHF	35.00
<input type="checkbox"/> Dessert and cheese buffet	CHF	38.00

### ■ DELUXE

Desserts prepared while you wait and cheeses explained from a specialist

<input type="checkbox"/> Dessert buffet	CHF	40.00
<input type="checkbox"/> Cheese buffet	CHF	45.00
<input type="checkbox"/> Dessert and cheese buffet	CHF	48.00

## KURSAAL SPECIAL

### ICE SCULPTURE

Decorate your dessert buffet with an ice sculpture. We would be pleased to make you an offer to suit your needs.



## SEMINARY CATERING

The purpose of a seminar is to spread knowledge or to work on it. The expression comes from Latin and means something along the lines of "to sow". This kind of knowledge sharing was introduced during the Idealism of the 18<sup>th</sup> and 19<sup>th</sup> Centuries and, today, plays a critical role at universities, colleges and also in company in-house further training. As a result, our range of food and drink is based on a light and healthy kitchen. The participants should be in a position to take in information during the event. The food is provided in the form of various buffets. Select your favourite:

■ SEMINARY STANDARD CHF 35.00

Choose from the following offer:

3 Starters

1 Main course

2 Desserts

■ SEMINARY EXCLUSIVE CHF 45.00

Choose from the following offer:

4 Starters

1 Soup

2 Main courses

3 Desserts

■ SEMINARY DELUXE CHF 55.00

Choose from the following offer:

5 Starters

2 Soups

3 Main courses

4 Desserts

## KURSAAL SPECIAL

□ SEMINARY PICNIC CHF 65.00

We can put together a picnic basket and you can enjoy your lunch in our park in the fresh air with a breathtaking view of the Jungfrau massif.

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CHOOSE FROM OUR OFFER YOUR FAVOURITES:

#### STARTERS

- Melon and cucumber salad
- Asian pasta salad
- Chicken salad with red lentils and vinaigrette
- Frisée salad with oranges and Parma ham
- Summery leaf salad with tomato vinaigrette
- Fennel salad with grapefruit
- Couscous salad with limes

#### SOUPS

- Gazpacho
- Cold melon soup
- Carrot and orange soup

#### MAIN COURSES

- Nasi Goreng (with chicken)
- Sweet and sour chicken with vegetables, pineapple and rice
- Tortellini alla panna (beef filling with cream sauce)
- Paella
- Pan-fried spätzle with vegetables
- Penne all'arrabiata
- Risotto with mushrooms

#### DESSERT

- Fresh fruit salad
- Various fruit yoghurts
- Various fruit slices
- Mini muffins
- Mini doughnuts
- Various doughnuts
- Cookies
- Liège waffles
- Ice cream portions

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## BREAKFAST

□ BREAKFAST BUFFET CONTINENTAL CHF 18.00

Croissant  
 Bread roll  
 Various breads  
 Butter  
 Jam  
 Honey  
 Boiled eggs  
 Muesli / Flakes  
 Fruits  
 Yoghurt  
 Orange juice  
 Grape fruit juice  
 Tee, coffee, chocolate, ovomaltine

□ BREAKFAST BUFFET AMERICAN CHF 28.00

Croissant  
 Bread roll  
 Toast bread  
 Various breads  
 Butter  
 Jam  
 Honey  
 Nutella  
 Muesli / Flakes  
 Fruit salad  
 Birchermuesli  
 Cold meats (liver cheese, ham, salami)  
 Cheese plate  
 Boiled eggs  
 Cipolata  
 Roasted bacon  
 Scrambled eggs  
 Fruit cake  
 Muffins  
 Orange juice  
 Grape fruit juice  
 Tee, coffee, chocolate, ovomaltine

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## COFFEE BREAKS

Choose from our coffee break offers or create your individual break:

□ COFFEE BREAK BASIC	CHF	6.50
Coffee, selection of tea, fruit juices, mineral water		
□ WELCOME COFFEE	CHF	8.00
Coffee, selection of tea, fruit juices, mineral water Croissant and Whole grain croissant		
■ COFFEE BREAK STANDARD	CHF	12.00
Coffee, selection of tea, fruit juices, mineral water, various sweet pastries, fruit basket, croissant and whole grain croissant		
■ COFFEE BREAK EXCLUSIVE	CHF	25.00
Coffee, selection of tea, fruit and vegetable juices, mineral water, soft drinks Various fresh cakes and gateaux, buttered and Whole grain croissants, fruit basket and fruit salad		
■ COFFEE BREAK DELUXE	CHF	40.00
Coffee, selection of tea, fruit and vegetable juices, mineral water, soft drinks and fresh ice-tea, milkshakes and hot chocolate, various fresh cakes and gateaux, buttered and whole grain croissants, fruit basket and fruit salad, whole-meal bread with Cantadou		

The prices given are per person and include our services for half an hour.  
If you wish to extend your coffee break (drinks only), we charge CHF 3.00  
per person and per 15-minute period started.

## EXTEND YOUR COFFEE BREAK

<input type="checkbox"/> Fruit	per piece	CHF	1.50
<input type="checkbox"/> Butter and whole-meal croissants	per piece	CHF	1.70
<input type="checkbox"/> Milchschnitte (cream-filled sponge cake snack)	per piece	CHF	2.00
<input type="checkbox"/> Actifit (jelly babies)	per piece	CHF	2.00
<input type="checkbox"/> Soda-pickled croissant	per piece	CHF	2.50
<input type="checkbox"/> Various chocolate bars and muesli bars	per piece	CHF	2.50
<input type="checkbox"/> Yoghurt	per piece	CHF	2.50
<input type="checkbox"/> Brownies	per piece	CHF	3.00
<input type="checkbox"/> Donuts	per piece	CHF	3.00
<input type="checkbox"/> Jelly babies	per piece	CHF	2.50
<input type="checkbox"/> Ice creams (Magnum, Cornetto)	per piece	CHF	3.00
<input type="checkbox"/> Ice creams	per scoop	CHF	3.00
<input type="checkbox"/> Celebrations (little chocolates)	per piece	CHF	2.50
<input type="checkbox"/> Various small sandwiches	per piece	CHF	4.00
<input type="checkbox"/> Fruit on a skewer	per piece	CHF	4.00
<input type="checkbox"/> Fresh ice-tea	per piece	CHF	5.00
<input type="checkbox"/> Vegetable juices	per piece	CHF	5.00
<input type="checkbox"/> Fruit salad in a glass	per piece	CHF	5.00
<input type="checkbox"/> Milkshake	per piece	CHF	5.00
<input type="checkbox"/> Cakes and gateaux	per piece	CHF	5.00
<input type="checkbox"/> Cakes and gateaux with cream	per piece	CHF	6.00

## ON THE WAY

□ BREAKFAST BAG CHF 20.00

- 1 yoghurt
- 1 birchermuesli
- 1 butter
- 1 jam
- 1 french roll or bred roll
- 1 whole grain bread roll
- 1 darvida (whole grain biscuit)
- 1 boiled egg
- 1 piece cheese, wrapped
- 1 fruit
- 1 sweet pastry
- 2dl fruit juice
- 2dl chocolate drink or caffè latte
- 1 actifit

Includes bag, cutlery, napkin, salt, pepper and freshen-up tissue.

□ LUNCH BAG SMALL CHF 25.00

- 1 salad selection of the chef
- 1 portion dressing
- 1 whole grain bread roll
- 2 sandwiches (salami and cheese)
- 1 tomato
- 1 fruit
- 1 carrot (peeled)
- 1 piece cake
- 1 toblerone
- 5dl PET-Drink

Includes bag, cutlery, napkin, salt, pepper and freshen-up tissue.



- LUNCH BAG BIG CHF 30.00
- 1 salad selection of the chef
  - 1 whole grain bread roll
  - 2 sandwiches (roast beef and cheese)
  - 10 vegetable sticks with 2 different sauces (cocktail sauce and curry sauce)
  - 6 cherry tomatoes
  - 2 fruits
  - 1 fruit salad
  - 1 piece cake
  - 1 toblerone
  - 2dl fruit juice
  - 5dl PET-Drink

Includes bag, cutlery, napkin, salt, pepper and freshen-up tissue.

Choose a salad from the following selection for your lunch bag:

- Green leaf salad
- Chicken and curry salad
- Greek salad
- Rice salad
- Pasta salad



## SANDWICHES

<input type="checkbox"/> French roll sandwich	CHF	5.00
<input type="checkbox"/> Paillassesandwich	CHF	6.00
<input type="checkbox"/> French bread sandwich	CHF	6.50
<input type="checkbox"/> Soda-pickled bread sandwich	CHF	7.00
<input type="checkbox"/> Butter twist sandwich	CHF	7.00

Choose your filling (every filling is for every sandwich possible):

- Ham
- Salami
- Liver cheese
- Cheese panade
- Cheese slices
- Tuna
- Tomato and mozzarella

## WINE LIST

### WHITE WINES

#### SWITZERLAND

- |   |      |         |     |       |
|---|------|---------|-----|-------|
| □ Mont-sur-Rolle<br>Domaine de Famolens AOC<br>Pierre & Hubert Aepli, Waadt           | 75cl | 2007    | CHF | 41.00 |
| □ Lutry AOC<br>Réserve Casino Kursaal Interlaken<br>Union Vinicole de Cully, Waadt    | 70cl | 2007/08 | CHF | 41.00 |
| □ Château de Perroy Blanc<br>Grand Cru AOC Cuvée Prestige<br>Château de Perroy, Waadt | 70cl | 2007    | CHF | 42.00 |
| □ Collinare Bianco di Merlot DOC<br>Colle degli Ulivi, Tessin                         | 75cl | 2005    | CHF | 51.00 |
| □ Aigle Royal AOC<br>Eric Waldvogel & Fils, Waadt                                     | 70cl | 2007    | CHF | 51.00 |
| □ La Contrada<br>Bianco di Merlot del Ticino DOC<br>Guido Brivio Vini SA, Tessin      | 75cl | 2008    | CHF | 52.00 |
| □ Cuvée Mme Rosmarie Mathier Blanc AOC<br>Adrian Mathier Nouveau Salquenen AG, Wallis | 75cl | 2007    | CHF | 56.00 |
| □ Saint-Clé<br>Dézaley Grand Cru AOC<br>Domaine Fonjallaz, Waadt                      | 70cl | 2007    | CHF | 60.00 |



## FRANCE

- |   |      |      |     |       |
|---|------|------|-----|-------|
| □ La Clape<br>Cuvée Vignelacroix blanc AC<br>Château Ricardelle, Languedoc-Roussillon | 75cl | 2007 | CHF | 53.00 |
| □ Chablis AC<br>Joseph Drouhin, Burgund   | 75cl | 2005 | CHF | 58.00 |
| □ Sancerre Domaine de la Villaudière AC<br>Jean-Marie Reverdy, Loire                  | 75cl | 2007 | CHF | 58.00 |

## ITALY

- |  |      |      |     |       |
|--|------|------|-----|-------|
| □ Pinot Grigio Collio DOC<br>Conti Formentini, Friaul                      | 75cl | 2007 | CHF | 45.00 |
| □ Terlaner Classico DOC<br>Cantina di Terlano, Alto Adige                  | 75cl | 2007 | CHF | 45.00 |
| □ Sauvignon Blanc Cortona DOC<br>Avignonesi, Toscana                       | 75cl | 2007 | CHF | 45.00 |
| □ Vermentino di Sardegna DOC<br>Vigne Surrau, Sardinien                    | 75cl | 2007 | CHF | 45.00 |
| □ Lugana Vigneto San Martino DOC<br>Azienda Agricola Il Sestante, Venezien | 75cl | 2007 | CHF | 53.00 |

## SPAIN

- |   |      |      |     |       |
|---|------|------|-----|-------|
| □ Rias Baixas Albariño DO<br>Bodegas Castro Boroña SL, Galizien | 75cl | 2007 | CHF | 48.00 |
|---|------|------|-----|-------|

## USA

- |  |      |      |     |       |
|--|------|------|-----|-------|
| □ Chardonnay of Alexander Valley<br>Geyser Peak, Kalifornien | 75cl | 2005 | CHF | 49.00 |
|--|------|------|-----|-------|



## CHILE

- |  |      |      |     |       |
|--|------|------|-----|-------|
| □ Chardonnay de Chile Isla de Maipo<br>Terra Mater SA, Chile | 75cl | 2007 | CHF | 44.00 |
|--|------|------|-----|-------|

## SOUTH AFRICA

- |  |      |      |     |       |
|--|------|------|-----|-------|
| □ Blue Groove Hill<br>Sauvignon Blanc of Coastal Region WO<br>Capaia, South Africa | 75cl | 2007 | CHF | 47.00 |
|--|------|------|-----|-------|

## CHAMPAGNES AND SPARKLING WINES

### CHAMPAGNES

- |   |      |  |     |        |
|---|------|--|-----|--------|
| □ Champagne brut AC<br>Laurent-Perrier, France            | 75cl |  | CHF | 110.00 |
| □ Champagne Ultra Brut<br>Laurent Perrier, France         | 75cl |  | CHF | 130.00 |
| □ Champagne brut Millésimé AC<br>Laurent-Perrier, France  | 75cl |  | CHF | 140.00 |
| □ Champagne Cuvée rosé brut AC<br>Laurent-Perrier, France | 75cl |  | CHF | 160.00 |
| □ Champagne Grand Siècle<br>Laurent-Perrier, France       | 75cl |  | CHF | 350.00 |

### SPARKLING WINES

- |  |      |  |     |       |
|--|------|--|-----|-------|
| □ Cava Reserva brut, Méthode Traditionnelle<br>Sumarroca, Spain                            | 75cl |  | CHF | 42.00 |
| □ Prosecco spumante di Valdobbiadene DOC<br>De Faveri, Italy                               | 75cl |  | CHF | 50.00 |
| □ Prosecco 3° Millenio<br>Vino spumante di Qualità d'Italia<br>Vinicola San Martino, Italy | 75cl |  | CHF | 52.00 |



## ROSE WINES

### SWITZERLAND

- |   |                       |
|---|-----------------------|
| <input type="checkbox"/> Oeil de Perdrix de Neuchâtel AOC<br>Château d'Auvernier<br>Th. Grosjean, Neuenburg | 75cl2007/08 CHF 50.00 |
|---|-----------------------|

## RED WINES

### SWITZERLAND

- |  |                     |
|--|---------------------|
| <input type="checkbox"/> Pinot Noir Souche Ardente AOC<br>Réserve Casino Kursaal Interlaken<br>Auguste Chevalley SA, Waadt | 75cl 2007 CHF 41.00 |
| <input type="checkbox"/> Prà Rosso<br>Merlot del Ticino DOC<br>Guido Brivio Vini SA, Tessin                                | 75cl 2006 CHF 46.00 |
| <input type="checkbox"/> Château de Perroy Rouge<br>Grand Cru Cuvée Prestige AOC<br>Château de Perroy, Waadt               | 75cl 2005 CHF 47.00 |
| <input type="checkbox"/> Sang de l'Enfer<br>Dôle de Salquenen AOC<br>Adrian Mathier Nouveau Salquenen AG, Wallis           | 75cl 2007 CHF 49.00 |
| <input type="checkbox"/> Herrschaftswein<br>Maienfelder Pinot Noir<br>Emil Nüesch, Graubünden                              | 75cl 2007 CHF 50.00 |
| <input type="checkbox"/> Mosaïque Rouge du Valais<br>Assemblage Cépages Nobles AOC<br>Grands Vins du Maraudeur, Wallis     | 75cl 2005 CHF 54.00 |
| <input type="checkbox"/> Cuvée Mme Rosmarie Mathier Rouge AOC<br>Adrian Mathier Nouveau Salquenen AG, Wallis               | 75cl 2006 CHF 56.00 |
| <input type="checkbox"/> Collinare<br>Merlot Riserva del Ticino DOC<br>Colle degli Ulivi, Tessin                           | 75cl 2006 CHF 58.00 |

## FRANCE

□ Syrah-Grenache du Pays d'Oc Mas Carlot, Languedoc-Roussillon	75cl	2005	CHF	39.00
□ Château Ricardelle La Clape AC Château Ricardelle, Languedoc-Roussillon	75cl	2006	CHF	43.00
□ Château Rocher – Figeac MC St. Emilion, Bordeaux	75cl	2006	CHF	55.00
□ Crozes-Hermitage AC La Matinière Ferraton Père & Fils, Rhonetal	75cl	2006	CHF	55.00
□ Mercurey AC Domaine Voarick Michel Picard, Burgund	75cl	2006	CHF	63.00

## ITALY

□ Piluna Primitivo del Salento IGT Castello Monaci, Apulien	75cl	2006	CHF	40.00
□ Ripasso della Valpolicella DOC Terre di Monteforte Cantine di Monteforte d'Alpone, Venezien	75cl	2005	CHF	49.00
□ Santagostino Rosso Rosso di Sicilia IGT Casa Vinicola Firriato, Sizilien	75cl	2006	CHF	51.00
□ Valpolicella classico Superiore Vigneti Torbe DOC Domini Veneti, Venezien	75cl	2006	CHF	51.00
□ Quattro Fratelli Barbera d'Alba DOC Boroli, Piemont	75cl	2005	CHF	57.00
□ Surrâu Rosso Isola dei Nuraghi IGT Vigne Surrâu, Sardinien	75cl	2006	CHF	57.00



□ Cru Le Croci Barbera d'Asti superiore DOC Tenute Neirano, Piemont	75cl	2004	CHF	62.00
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□ Vino Nobile di Montepulciano DOCG Avignonesi, Toscana	75cl	2005	CHF	68.00
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#### S P A I N

□ Edulis Rioja Crianza DOCa Bodegas Altanza SA, Galizien	75cl	2005	CHF	48.00
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□ Pago de Luna VDT Dehesa de Luna, La Mancha	75cl	2007	CHF	57.00
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□ Labor del Almalueque Utiel-Requena Reserva DO Finca San Blas, Valenzia	75cl	2002	CHF	61.00
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□ Ribera del Duero Vendimia Seleccionada DO Bodegas Casajús, Ribera del Duero	75cl	2005	CHF	64.00
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□ Coma d'en Romeu Priorat DOQa Celler Josep Ardèvol, Katalonien	75cl	2005	CHF	66.00
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#### P O R T U G A L

□ Adega de Pegões Vinho Regional Terras do Sado Agricola de Santo Isidro de Pegões, Douro	75cl	2005	CHF	56.00
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#### U S A

□ Cabernet Sauvignon of Alexander Valley Geysler Peak, Kalifornien	75cl	2005	CHF	54.00
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#### C H I L E

□ Syrah – Zinfandel de Chile Maipo Region Terra Mater SA, Chile	75cl	2006	CHF	44.00
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Strandbadstrasse 44  
CH - 3800 Interlaken  
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Fax +41 - 33 - 827 61 05  
interlaken@casino-kursaal.ch  
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## ARGENTINA

- |  |                     |
|--|---------------------|
| <input type="checkbox"/> Oak Cask<br>Malbec of Mendoza<br>Bodegas Trapiche, Argentina                | 75cl 2006 CHF 40.00 |
| <input type="checkbox"/> Alto Valle de Uco<br>Malbec Reserva de Mendoza<br>Bodegas Lurton, Argentina | 75cl 2005 CHF 56.00 |

## SPECIAL SELECTIONS

### WHITE WINES

- |   |                      |
|---|----------------------|
| <input type="checkbox"/> Coma Blanca DOCa<br>Mas d'en Gil, Spain      | 75cl 2006 CHF 125.00 |
| <input type="checkbox"/> Bianco Besazio DOC<br>Castello Luigi, Tessin | 75cl 2003 CHF 158.00 |

### RED WINES

- |  |                      |
|--|----------------------|
| <input type="checkbox"/> Sottobosco<br>Rosso del Ticino DOC<br>Tenimento dell'Ör, Tessin           | 75cl 2006 CHF 90.00  |
| <input type="checkbox"/> Nova<br>Ribera de Duero Gran Reserva DO<br>Bodega Alberto y Benito, Spain | 75cl 1999 CHF 99.00  |
| <input type="checkbox"/> Château Laroze MC<br>Grand Cru classé AC<br>St. Emillion, France          | 75cl 2005 CHF 116.00 |
| <input type="checkbox"/> Arnione<br>Bolgheri Superiore DOC<br>Campo alla Sughera, Italy            | 75cl 2004 CHF 137.00 |
| <input type="checkbox"/> Turriga Rosso Isola dei Nuraghi IGT<br>Argiolas, Italy                    | 75cl 2003 CHF 146.00 |
| <input type="checkbox"/> Vinattieri DOC<br>Vinattieri Ticinesi, Tessin                             | 75cl 2006 CHF 201.00 |

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## SPIRITS

### APERITIF AND BITTER

<input type="checkbox"/> Appenzeller	4cl	29 %	CHF	6.00
<input type="checkbox"/> Campari	4cl	23 %	CHF	6.00
<input type="checkbox"/> Cynar	4cl	16.5%	CHF	6.00
<input type="checkbox"/> Martini rot, weiss und trocken	4cl	15 %	CHF	6.00
<input type="checkbox"/> Pastis	2cl	45 %	CHF	6.00
<input type="checkbox"/> Fernet Branca	2cl	42 %	CHF	6.00

### PORTO UND SHERRY

<input type="checkbox"/> Sandemann Port Fine Tawny	4cl	19.5%	CHF	6.00
<input type="checkbox"/> Tio Pepe Very Dry Fino Sherry	4cl	15 %	CHF	6.00

### SCOTCH WHISKY

<input type="checkbox"/> Johnnie Walker Red/Black Label	4cl	40 %	CHF	10.50
<input type="checkbox"/> Ballantine's	4cl	40 %	CHF	10.50
<input type="checkbox"/> Dimpel	4cl	43 %	CHF	12.50
<input type="checkbox"/> Chivas Regal, Glenlivet (Malt)	4cl	40 %	CHF	14.50

### BOURBON AND CANADIAN WHISKEY

<input type="checkbox"/> Four Roses, Canadian Club	4cl	40 %	CHF	10.50
<input type="checkbox"/> Jeam Beam	4cl	40 %	CHF	10.50
<input type="checkbox"/> Jack Daniels Black Label	4cl	40 %	CHF	14.50

### COGNAC AND ARMAGNAC

<input type="checkbox"/> Martell VS	2cl	40 %	CHF	7.50
<input type="checkbox"/> Remy Martin VSOP	2cl	40 %	CHF	8.50
<input type="checkbox"/> Cognac Napoleon VSOP	2cl	40 %	CHF	8.50
<input type="checkbox"/> Courvoisier VSOP	2cl	40 %	CHF	8.50
<input type="checkbox"/> Armagnac Napoleon	2cl	40 %	CHF	8.50



## GIN, RUM AND WODKA

<input type="checkbox"/> Gordon's Dry Gin	4cl	37.5 %	CHF	8.00
<input type="checkbox"/> Bacardi Rum	4cl	37.5 %	CHF	8.00
<input type="checkbox"/> Finlandia Wodka	4cl	40 %	CHF	8.00

## HARD LIQUOR

<input type="checkbox"/> Obstbranntwein, Kräuter	2cl	37.5 %	CHF	4.00
<input type="checkbox"/> Williams, Kirsch, Grappa	2cl	37.5 %	CHF	6.00
<input type="checkbox"/> Pflümüli, Zwetschgen	2cl	37.5 %	CHF	6.00
<input type="checkbox"/> Marc de Bourgogne Morin	2cl	40 %	CHF	6.00
<input type="checkbox"/> Calvados Morin	2cl	40 %	CHF	7.50
<input type="checkbox"/> La Vieille Prune Morin	2cl	40 %	CHF	7.50

## LIQUORS

<input type="checkbox"/> Grand Marnier, Cointreau, Drambuie	2cl	40 %	CHF	6.50
<input type="checkbox"/> Amaretto	2cl	28 %	CHF	6.50
<input type="checkbox"/> Malibu	2cl	21 %	CHF	6.50
<input type="checkbox"/> Baileys	2cl	17 %	CHF	7.50

## SPIRITS IN SMALL BOTTLES

<input type="checkbox"/> Williams	2cl	40 %	CHF	5.50
<input type="checkbox"/> Kirsch	2cl	40 %	CHF	5.50
<input type="checkbox"/> Pflümüli	2cl	40 %	CHF	5.50
<input type="checkbox"/> Cognac	2cl	40 %	CHF	5.50
<input type="checkbox"/> Calvados	2cl	40 %	CHF	5.50
<input type="checkbox"/> Grappa	2cl	40 %	CHF	5.50



## SPIRITS IN BOTTLES

<input type="checkbox"/> Wodka	75cl	40 %	CHF 110.00
<input type="checkbox"/> Gin	75cl	37.5 %	CHF 110.00
<input type="checkbox"/> Baccardi	75cl	37.5 %	CHF 110.00
<input type="checkbox"/> Calvados	75cl	40 %	CHF 125.00
<input type="checkbox"/> Grappa	75cl	37.5 %	CHF 125.00
<input type="checkbox"/> Pflümli	75cl	37.5 %	CHF 125.00
<input type="checkbox"/> Williams	75cl	37.5 %	CHF 150.00
<input type="checkbox"/> Canadian Club	75cl	40 %	CHF 150.00
<input type="checkbox"/> Johnnie Walker	75cl	40 %	CHF 150.00
<input type="checkbox"/> Chivas Regal	75cl	40 %	CHF 190.00
<input type="checkbox"/> Jack Daniels	75cl	40 %	CHF 190.00
<input type="checkbox"/> Hines Cognac	75cl	40 %	CHF 250.00
<input type="checkbox"/> Armagnac	75cl	40 %	CHF 250.00

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## COCKTAILS AND LONGDRINKS

### PRE DINNER COCKTAILS

□ Americano Campari, Martini rosso, Soda	CHF	15.00
□ Dry Martini Gin, dry Martini	CHF	18.00
□ White Lady Gin, Cointreau, lemon juice	CHF	18.00
□ Wodka Martini Wodka, dry Martini	CHF	18.00
□ Negroni Gin, Campari, Martini rosso, Soda	CHF	18.00
□ Manhattan Bourbon Whiskey, Martini rosso, Angostura bitter	CHF	18.00

### CHAMPAGNER COCKTAILS

□ Champagner Cocktail Cognac, Angostura bitter, Champagner	CHF	20.00
□ French 75 Gin, lemon juice, Champagner, sugar	CHF	20.00
□ Prince of Wales Cognac, Angostura bitter, Grand Marnier, Champagne	CHF	20.00
□ Kir Royal Crème de Cassis, Champagner	CHF	20.00
□ Kir Impérial Crème de Cassis, Champagner, Wodka	CHF	22.00
□ Maximilian Campari, Grand Marnier, Grapefruit, Champagne	CHF	22.00

### KLASSISCHE COCKTAILS

□ Margarita Tequila, Cointreau, lemon juice	CHF	15.00
□ Daiquiri Rum, limes, lemon juice, sugar	CHF	15.00
□ Cosmopolitan Wodka, Cointreau, lemon juice, cranberry juice	CHF	18.00
□ Mojito Rum, peppermint, limes, lemon juice, soda	CHF	18.00

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## AFTER DINNER COCKTAILS

□ Amaretto sour Amaretto, lemon juice, orange juice	CHF	15.00
□ Brandy Alexander Brandy, Crème de Cacao, cream, nutmeg	CHF	15.00
□ Golden Cadillac Galliano, Crème de Cacao, cream	CHF	15.00
□ White or Black Russian White or black Wodka, Kaluha, cream	CHF	15.00
□ Rusty Nail Scotch Whisky, Drambuie	CHF	18.00

## LONG DRINKS

Mix your own longdrinks

Wodka, Gin, Bacardi, Ballantines	4cl	CHF	10.00
Beverages extra Coca Cola, Schweppes tonic, Schweppes bitter lemon Red Bull, orange juice		CHF	5.00

## BEVERAGES

### MINERALWATER AND SOFTDRINKS

□ Jungfrau Alpenwasser	33cl	CHF	5.00
	50cl	CHF	6.50
□ Valser (non carbonated)	33cl	CHF	5.00
	50cl	CHF	6.50
	75cl	CHF	9.00
	150cl	CHF	15.00
□ Softdrinks	33cl	CHF	5.00

### FRUIT JUICES

□ Fresh orange juice	100cl	CHF	15.00
□ Other fruit juices	100cl	CHF	15.00

### COFFEE / TEA

□ Coffee	Cup	CHF	4.00
□ Tea	Cup	CHF	4.00

### B E E R

□ Rugenbräu spezial	33cl	CHF	5.00
□ Rugenbräu non-alcoholic	33cl	CHF	5.00
□ Alpenperle draught beer	20l	CHF	280.00