



Banquet ideas

Dear guests, welcome to the Dialoghotel Eckstein.

We present a selection of popular dishes to give you a little taste of what your event could be like and an idea of our pricing.

Of course, there are almost endless other delicious dishes available – let us know what you would like and we will put together a customised menu for you.

We would be happy to discuss your event with you in person. Simply give us a call to arrange an appointment. We look forward to hearing from you.

Dialoghotel Eckstein

Edith Knüsel
Head chef

Willy Graf
Hotelier

01.03.2025

Menu suggestions – a few ideas for your banquet event

Put together your own menu from individual components of our dishes.

From the soup pot CHF

Bouillon with egg	9
Bouillon with pancake strips	1
Apple and celery soup	12
Coconut banana curry soup	14
Carrot and ginger soup	14
Pumpkin soup	14

Salads from the garden CHF

Green salad with house dressing	10
Colourful mixed salad leaves according to season, with house dressing	11
Mixed salad	13
Lamb's lettuce with bacon, egg and croutons	16
Beetroot carpaccio with burrata, rocket and mustard vinaigrette	16

Something special CHF

Lukewarm seasonal vegetables in a light mustard cream sauce, served in a homemade Parmesan basket	17.50
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Main courses with meat CHF

Pork

Roast pork steak (kidney), topped with tomatoes and raclette cheese 3

Side dishes of your choice

Juicy pork steak with porcini cream sauce Side dishes of your choice 3

Slow-cooked roast pork stuffed with plums. Port wine sauce. Side dishes of your choice. 34

Chicken

Cornflake-crusted chicken breast with lemon cream sauce Side dishes of your choice 3

Red Thai: Chicken strips in red Thai sauce with coconut milk and vegetables. 32

Chicken piccata with tomato sauce Side dish of your choice 32

Beef

"Suure Mocke": Traditional braised beef in red wine sauce with side dishes of your choice 37

Beef stroganoff (champignons, gherkins, peppers, sour cream) Side dishes of your choice 39

Tender roast beef with balsamic sauce Side dishes of your choice 4

Veal

Veal strips in a cognac sauce Side dishes of your choice 43

Piccata Milanese (veal escalope), South African tomato sauce Side dishes of your choice 43

Lucerne Chügeli pastetli (with veal pâté) Side dishes of your choice 3

You can choose the following side dishes to accompany your meat:

	CHF		CHF
Homemade knöpfli	5	Ratatouille	6
Potato gratin	7	Root vegetables	5
Mashed potatoes	7	Beans	5
French fries	7	Two-coloured carrots	5
Risotto, rice	5	Cauliflower	5
Pasta	5	Broccoli	5
Rösti	7	Mixed vegetables	6
Country cuts	7		

Additional service for main course: CHF 8.00/person

Vegetarian alternatives for main courses **CHF**

Zucchini piccata or celery piccata Spaghetti with tomato sauce	3
"Spätzli pan" (Homemade spätzli with fresh vegetables in a light cheese cream sauce, fried onions and apple sauce)	37
Homemade egg roll on parsley potatoes and leaf spinach	32
Potato gnocchi, fresh vegetables, pesto	35

Vegan

Chickpea stew with oriental spices and fresh coriander. Served with homemade focaccia bread.	35
Wholemeal fusilli with curry, leaf spinach, spring onions, chilli and coconut milk	35
Aubergine Dehli (Indian dish), tomatoes, chilli and coconut milk. Served on bulgur wheat with cranberries, prunes and cipollata.	35

Desserts

CHF

Homemade caramel pudding with cream	9
Sweet cider cream with cream	9
Seasonal fruit salad with cream + 1 scoop of vanilla ice cream: additional charge CHF 4.50	12
Sweet duo from Eckstein (seasonal)	13
Fruit roulade from our own bakery, filled, light and dark (2 pieces)	13
Trio from Eckstein (Vacherin ice cream, homemade cake, cream)	17

Children's prices

2-5 years free

6-11 years 30% discount

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