



DIRLOGHOTEL

eckstein



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 your preferences and we will put together a customised menu for you.

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

Dialoghotel Eckstein

Edith Knüsel
Head chef

Willy Graf
Hotelier

01.01.2026



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SOME MENU IDEAS FOR YOUR BANQUET EVENT

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

FROM THE SOUP POT

	CHF
Broth with egg	9
Broth with pancake strips	10
Apple and celery soup (seasonal)	12.00
Cold tomato soup with basil (seasonal)	14
Carrot and ginger soup	14.00
Pumpkin soup (seasonal)	14.00

SALADS FROM THE FIELD

	CHF
Green salad with house dressing	10
Colourful leaf salad with house dressing	11.50
Mixed salad with house dressing	13.50
Tomato and mozzarella with fresh basil (seasonal)	15.50
Lamb's lettuce with bacon, egg and croutons (seasonal)	16.50
Beetroot carpaccio, burrata, rocket and mustard-honey vinaigrette (seasonal)	16.50

SOMETHING SPECIAL

	CHF
Bruschetta with a difference: tartine with chicken, aubergine and peppers (seasonal)	11.50
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

Roasted pork steak (loin), topped with tomatoes and raclette cheese, two coloured bean bundles, side dish of your choice.	32
Juicy pork steak with porcini mushroom cream sauce Broccoli with almonds, side dish of your choice	34.00
Slow-cooked roast pork stuffed with plums, port wine sauce Root vegetables, side dish of your choice	34

Chicken

Cornflake-crusted chicken breast, lemon cream sauce, ratatouille, side dish of your choice	35
Sliced chicken in red Thai sauce with coconut milk and vegetables (slightly spicy), rice	37.00
Chicken piccata with spicy tomato sauce with leaf spinach and spaghetti	39.00

Beef

Beef stroganoff (mushrooms, gherkins, peppers, sour cream) Side dish of your choice	39
Tender roast beef with balsamic sauce, market vegetables, side dish of your choice	47
Beef entrecôte roasted pink with homemade herb butter, Carrot duo, toppings of your choice	49.00

Veal

Veal strips in cognac sauce Broccoli, side dish of your choice	43
Piccata Milanese, spicy tomato sauce with spaghetti	47
Veal saltimbocca with king oyster mushroom and white wine risotto (mushroom)	51



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Side dishes to choose from	CHF	Vegetables of your choice (seasonal):
Homemade Knöpfli	6	Polish-style cauliflower
Potato gratin	8.00	Red cabbage (seasonal)
French fries	7.00	Creamed Swiss chard (seasonal)
Risotto	6.00	Tomato-based vegetables
Pasta	5.00	Sautéed courgettes
Creamy polenta	7.00	Tomatoes au gratin with cheese (seasonal)
Country cuts	7.00	Grilled vegetables

Second helping of main course: £8.00 per person**Children's prices**

2-5 years free, 6-11 years 30% discount

MAIN COURSES VEGETARIAN	CHF
Homemade egg roulade, parsley potatoes and leaf spinach	32
Creamy bramata (polenta) with rosemary, caramelised pear, king oyster mushrooms, burrata, grilled vegetables	35
Piccata of courgette, celery or kohlrabi (seasonal)	
Spaghetti with tomato sauce	37.00
Spätzli pan	
Homemade spätzli with market vegetables in a light cheese cream sauce, fried onions and apple sauce	37

MAIN COURSES VEGAN	CHF
Chickpea stew with oriental spices and fresh coriander	
Served with homemade focaccia bread	35
Wholemeal fusilli with curry, spinach leaves, spring onions, chilli and coconut milk	35.00
Aubergine Dehli (Indian dish), tomatoes, chilli and coconut milk on bulgur wheat with cranberries, prunes and cipollotti onions	35.00



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DESSERTS

	CHF
Homemade caramel pudding with cream	9.50
Sweet cider cream with cream	9.50
Seasonal fruit salad with cream	12.00
> with 1 scoop of ice cream	+ £4.50
Sweet duo from Eckstein (seasonal)	13
Filled roulade from our own bakery	13
Light and dark chocolate mousse with wild berry coulis	13.50
Trio from Eckstein (Vacherin ice cream, homemade cake, cream)	17.00

REGIONAL. SEASONAL. HOMEMADE.

REGIONAL.

We work with local producers whom we know and value personally. This means we know exactly where our products come from – and you can taste the difference.

SEASONAL.

We cook in tune with the seasons and use whatever is fresh and available. This means that there may be small, spontaneous changes to the menu. Trust us – it's worth it.

HOME-MADE.

Everything that comes onto your plate is made with love right here in our kitchen. Honestly cooked, freshly prepared and served with joy.

DECLARATION

All our meat is sourced from Switzerland. Tuna
MSC origin Thailand

19.12.2025