



Menu

Best Western Hotel Du Parc Baden





Aperitif recommendations

Assorted Aperitifs

Du Parc

16

One piece each Quiche Lorraine, cheese cake, vegetable wedge
 Ham croissant
 Veal meat ball
 Chicken mignon skewer with different spices

To that we serve: curry mayonnaise and tasty tomato sauce

Asia Apertitif

19

Two pieces each Baked shrimp breaded in coconut
 Vegetable spring rolls
 Samosa

One piece each Salmon skewer
 Seafood flower served in mille feuille
 Asian glass noodles served in a spoon

To that we serve: wasabi mayonnaise, sweet chili sauce and pickled ginger

Tapas Aperitif

18

Chorizo in red wine
 Serrano ham
 Manchego chunks
 Tortilla with potatoes and peas
 Green olives stuffed with almonds
 Marinated black olives
 Bacon plums



Aperitif recommendations

The prices are per piece if it is not specified differently.
The minimum number per variety is 15 pieces.

Guide for the calculation:

For an aperitif of 30 minutes you need about
For an aperitif of 60 minutes you need about

3 - 4 pieces
6 - 7 pieces

Cold snacks

Potato chips and cashew nuts	pp.	2
Stuffed olives	pp.	2
Mini croissant stuffed with smoked salmon and horseradish mousse		4
Small rolls with ham, salami, egg, brie cheese		3.5
Small rolls with grisons air dried beef, raw ham, salmon, roast beef		4.5
Mixed classical Canapés with salmon, ham, salami	4 pcs.	10
Wrap with filled with smoked salmon and cream cheese		3
Mozzarella tomato skewer		2.5
Vol au vent filled with:		
Herb cream cheese		2
Vegetable mascarpone tatar with chive		2.5
Smoked salmon tatar		4



Aperitif recommendations

Roast beef baguettes		4.5
Smoked trout served on pumpernickel bread with horseradish mousse		3
Served in a spoon:		
roasted king prawn on asian noodle salad		5
beef steak tatar with crackers		4
marinated cocktail shrimps on tomato jelly with tasmanian pepper		4
Sashimi of tuna on guacamole served in a rosemary tartlet		4
Vegetable sticks with two different dips	per 150g	12
carrots, cucumber, celery, sweet-pepper		
Parmesan chunks	per 100g	12
Puff pastry sticks with pesto, cheese, sesame	per pc.	1
Portion guacamole with nachos		3.5

Warm snacks

Delicate soup served in the espresso cup	3.5
Veal meat balls	2
Quiche wedges of Lorraine, cheese, spinach	2
Chicken mignon skewer	3
Ham croissants	3.2
Bacon plums	1.5
Shrimps breaded in coconut	3
Vegetable spring roll and samosa	1



Seasonal Menus from January to March

Menu A 51

Homemade pâté with sauce cumberland
and waldorf salad ??

* * *

Mägenwiler chicken breast on lime sauce
served with wild rice ??
and broccoli with almonds

* * *

Joghurt cream with passion fruits ??

Menu B 76

Field salad with smoked duck breast
on a balsamico-sherryvinegar dressing ??

* * *

Cress soup with crayfish tails ??

* * *

Veal saltimbocca on merlot gravy
served with overbaked semolina gnocchis ??
and a herb tomatoe

* * *

Refreshing mango sorbet ??
on kiwi salad with puff pastry flûte



Seasonal Menus from January to March

Menu C 77

Smooth leek soup ??
* * *

Gilthead seabream with a crust from dried tomatoes
on noilly prat sauce
served with savoy cabbage
and olive rice ??
* * *

Beef hip filet smooth roasted in the oven
with a tarragon-mustard sauce
served with roasted potatoes
and seasonal vegetables ??
* * *

Wintry Egg stollen with rose hip sauce ??
and small carnival cake



Menus

Menu 1 48

Crunchy leaf salad with house dressing and roasted seeds * * *	10
Juicy roast pork stuffed with dried fruits served with mashed potatoes and seasonal vegetables * * *	30
Homemade crème brûlée with whipped cream, meringue and caramel	8

Menu 2 43

Mixed salad with minced hard-boiled eggs * * *	11
Chipped beef „Stroganoff“ with tasty sweet-pepper paprika sauce with pickels and mushrooms served with roasted spätzle * * *	24
Fresh fruit salad served in a bowl with homemade sablés	8

Menu 3 44

Leek potato soup with croûtons * * *	9
Strips of swiss chicken breast with yellow thai curry sauce served in a vegetable rice ring * * *	26
Hazelnut parfait with kirsch and whipped cream	9





Menus

Menu 4 53

Pâté homemade style with cranberry chutney
and Waldorf salad with walnut 13

* * *

Steak of pork with mushroom cream sauce
served with butter noodle roll
and glazed carrots 31

* * *

Rolled sponge cake with wild strawberry stuffing
and pistachio ice cream 9

Menu 5 69

Iceberg lettuce with caesar dressing
bacon, parmesan cheese and garlic croûtons 16

* * *

Tomato soup with cream sauce 9

* * *

Roasted ribs of porc
with Chorizo sauce
served with paella rice
and seasonal vegetables 34

* * *

Parfait of Grand Marnier with orange slices
served with puff pastry 10



Menus

Menu 6 73

Salad of seasonal lettuce with roasted champignons
and roasted seeds 11

* * *

Creamy cauliflower and poultry soup with tarragon 9

* * *

Rib-Eye of veal roasted in the oven
with nourishing red wine sauce
served with gratinated potatoes
and seasonal vegetables 42

* * *

Homemade brownie
with vanilla ice cream 11

Menu 7 79

Broccoli soup with cream and hazelnuts 9

* * *

Filet of gilthead royal with crispy herbal crust
served on top of cherry tomatoes and spinach 21

* * *

Duck breast with cognac sauce
served with butter noodles
and mixed vegetables 39

* * *

Homemade Tiramisù 10



Menus

Menu 8 73

Antipasti plate
with Coppa, raw ham and Parmesan cheese,
Tomato-Mozzarella salad served in a glass
and with lemon marinated hearts of artichoke with rucicola salad 14
* * *

Bouillon „mille fanti“ with small cheese breads 9
* * *

Veal-Piccata
with Marsala sauce
served with saffron-risotto
and roasted zucchini with herbs 39
* * *

Panna Cotta
with raspberry sauce 11

Menu 9 83

Smoked filet of trout „Timble style“ served on lettuce
with balsamic vinegar dressing 16
* * *

Consommé with vegetables 9
* * *

Roast beef with béarnaise sauce
served with roasted potatoes with rosemary
and Ratatouille vegetables 44
* * *

Slices of fresh fruits
served with three different fruit-flavoured sherbets 14



Menus

Menu 10 74

Tortelloni filled with vegetables and ricotta cheese
on tomato sauce 13

* * *

Carrot soup „Aargau style“ 9

* * *

Roasted filet of pork
on delicate Calvados sauce with small apple cubes
served with wild rice
and seasonal vegetables 40

* * *

Chocolate mousse „Black & White“ 12

Menu 11 75

Smoked filet of whitefish
sited on a lukewarm salad of potato, basil and tomato 15

* * *

Cress soup with ragout of king prawns 11

* * *

Braised beef with red wine sauce
served with mashed potatoes
and delicate mix of seasonal vegetables 39

* * *

Stracciatella-Parfait with compote pear
served on chocolate sauce and whipped cream 10



Festive Menus

Menu Du Parc

Salmon mousse covered with smoked halibut filet served on vegetable salad * * *	114
Consommé „Royal“ * * *	16
Roasted king prawns with lime sauce accompanied by wild rice with carrots and thyme * * *	9
Roast filet of beef with a refined sauce of Barolo and balsamic vinegar served with gratinated semolina gnocchi and seasonal vegetables * * *	19
Chocolate mousse with homemade puff pastry served on sauce mirror	54
	14

Menu Elements

Vegetable tartar with mascarpone and chive served with a roasted king prawn * * *	107
Creamy cauliflower poultry soup with tarragon * * *	18
Roasted filet of trout „Zuger style“ served with rice * * *	9
Glazed veal steak with thyme gravy served with potato croquettes and seasonal vegetables * * *	19
Crème brûlée with fresh fruits served on cold orange champagne Sabayon (served with berries during the season)	48
	13



Festive Menus

Menu Baden

97

Small aspic of veal sweetbread and prawns
acompanied by horseradish crackers
served with a delicate bean salad
* * *

21

Salmon steak covered with algae leaf
with lemongrass sauce with a touch of curry and coconut
served with basmati rice with vegetables
* * *

19

Slowly roasted lamb saddle
with potato strudel
and a broccoli rose
* * *

43

Trilogy of desserts from our patissier

14

Menu Limmat

91

Roasted seabass on lemon sauce
* * *

23

„Ratsherrenschmaus“

Beef filet with béarnaise sauce
served with potato croquettes
and seasonal vegetables

and

Filet of veal with morel sauce
served with fine noodles
and seasonal vegetables
* * *

56

Pineapple carpaccio in caipirinha syrup
served with lemon sherbet and puff pastry

12



Choose your own menu

Cold starters and salads

Vegetable mascarpone tatar with grilled king prawns with tomato vinaigrette	19
Kurtali's delicate smoked salmon served with horseradish cream, toast and butter	19
Smoked filet of trout with basil potato salad and tomato wedges	18
Shrimps cocktail with cubed pears marinated in Williams served with toast and butter	16
Mixed salad	10.5
Lamb's lettuce (only in winter) with minced egg	14
with crispy bacon	16
with fried mushrooms	16

Warm starters

Noodles with slipper lobster on saffron sauce	21
Curd ravioli with rocket, oyster mushrooms and Parmesan cheese	16
Angler fish piccata on seafood risotto	26
Tomato soup with gin	11
Please ask for our seasonal soups	



Choose your own menu

Main courses

Lamb saddle with parsley crust served with summer vegetables and potatoes with rosemary	42
Pork steak with herbs butter served with gratinated potatoes and mixed sweet-peppers from the oven	29
Veal shank glazed in the oven in its own gravy served with mashed potatoes and seasonal vegetables	39
Veal strips „Zurich style“ with a creamy mushroom sauce served with butter noodles and french beans with bacon	38
with hash browns	40
Chateaubriand - double fillet of beef with sauce béarnaise served with gratinated potatoes and seasonal vegetables	61
Veal steak with morel sauce refined with cognac served with butter noodles and seasonal vegetables	54
Beef „Stroganow“ beef stew in a refined paprika sauce served with spätzle and seasonal vegetables	44



Choose your own menu

For our vegetarian guests

Seasonal vegetables on spicy curry sauce served in a rice ring	26
Homemade noodles with eggplant, tomatoes and mushrooms with thyme	26
Baked sliced tofu „Zurich style“ served with hash browns and seasonal vegetables	30
Please ask for our seasonal vegetarian dishes	

Desserts

Lukewarm chocolate cake with vanilla sauce garnished with fresh fruits	11
Fresh fruit salad with whipped cream or Kirsch	11 12.5
White chocolate mousse with passionfruit sauce	12
Crema Catalana with Marsala foam and fresh fruits	15
Cheese selection „Franz Bürgi“ selected cheese from our local cheese expert	16