

Created by: Debra C. Argen

La Pastateca

La Pastateca at the [VICTORIA-JUNGFRAU Grand Hotel & Spa](#) features an Italian menu and homemade pasta.

The VICTORIA-JUNGFRAU Grand Hotel & Spa has three interesting restaurants to select from: their fine dining French restaurant, La Terrasse, their all-Swiss restaurant, Jungfrau-Brasserie, and their Italian restaurant, La Pastateca, which has a more casual ambience. La Pastateca features modern décor and the walls have niches with interesting shaped dried pasta in glass boxes. Tables are draped with white linen tablecloths and dressed with large ribbed votives with white tea lights, and on the night that we had dinner at the restaurant, our tables was sprinkled with red rose petals creating a romantic ambience.



In October 2006, Edward F. Nesta and I stayed at the VICTORIA-JUNGFRAU Grand Hotel & Spa and had dinner at La Pastateca, where our server Tino Frank began our evening with an aperitif of Prosecco Brut de Faneri. The restaurant has an extensive salad and antipasti buffet, which we selected as a first course. The buffet was a lovely assortment of grilled vegetables including red and yellow peppers and mushrooms, cheeses, red and yellow cherry tomatoes, meats, seafood, greens, salads and much more.



Edward continued with a second course of Ossobucco alla Pastateca mit Cremiger Bramata Polenta (Ossobucco alla "Pastateca" served with creamy Bramata Polenta, presented as sliced ossobucco surrounded with a pool of sauce, and two dome shaped mounds of polenta that were sprinkled with Parmesan cheese and baked.

I selected the Frischkäse Ravioli mit Peperoncini Butter und Rucola (Fresh cheese ravioli with peperoncini butter and arugula), which was presented in a large, deep bowl, with delightfully tender ravioli in a minced peperoncini butter sauce and garnished with arugula and freshly grated cheese. We paired our selections with a 2003 Aia Vecchia "Lagone" IGT Toscana made with Sangiovese, Cabernet, and Merlot that had vanilla and wood on the nose, and cherries and spice on the palate.

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For dessert, Edward selected the "Belle Apricot" Vanille und Bitterschokoladen Glace, Aprikosen Kompott, Himbeer Coulis und Meringue (Vanilla and bitter chocolate ice cream served with apricot compote, raspberry coulis and meringue, and garnished with three meringue "cigars." I selected the Passionfrucht sorbetsorten (Passion fruit sorbet served with rolled wafer cookies that was light and refreshing.



We returned two nights later to the restaurant and began with the antipasti. As a second course, Edward selected the Balsamico Rondellen an Pestorahmsauce mit Rohschinken (Balsamic ravioli on pesto cream sauce with raw ham), which was a generous portion of ravioli with pesto cream sauce, topped with thinly sliced ham, garnished with freshly grated cheese, and presented in a deep bowl.



I selected the Gebratener Wolfsbrasch auf Buttertagliatelle und Steinpilzen (Fried sea bass served with buttered tagliatelle and mushrooms), presented as fried sea bass with the skin on a bed of perfectly cooked al dente tagliatelle that were kissed with butter and tossed with a plentiful amount of sliced mushrooms.

An interesting note about La Pastateca is that there is a separate children's corner in the back of the restaurant, which has Playstation machines and billiards, so that parents can enjoy dinner while keeping an eye on their children. Of course, even adults may be tempted to stay and play a few games after dinner.

Read other articles on the **VICTORIA-JUNGFRAU Grand Hotel & Spa** and their other restaurants, **La Terrasse** and **Jungfrau-Brasserie**, in the **Destinations, Hotels and Resorts, Restaurants, [Adventures](#)**, and **Spas** sections. The VICTORIA-JUNGFRAU Grand Hotel & Spa is part of the **VICTORIA-JUNGFRAU Collection**, www.Victoria-Jungfrau-Collection.ch.



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