

## **Dear guests**

We are back, wide awake from our long sleep.  
Well, it wasn't Prince Charming who woke us up,  
but we know the story and the happy end.

Now that we are awake, rested and optimistic, there is no question of letting  
ourselves down.

This year will certainly be much better!  
Because we love to entertain you and this role suits us perfectly.

The important things in life come first, first of all health, then harmonious  
moments in nature and enough time to enjoy them better.  
So, let's take a positive look at our time together. It will be very special.  
Simply because the hope and belief in a happy ending remains.

Laughing, drinking and laughing together - just normal Burgseeli life!

Here's to a renewal and you, dear guests, right in the middle of it!

**Enjoy your meal!**

## Enjoy our Soups

\* Soup of the day  
served with fresh bread

7.50

Cucumber dill cream soup  
with white leak, celery, onions, fresh dill  
garnished with whipped cream  
served with a puff pastry stick with mountain cheese

12.50

Eating is one of the 4 reasons to live,  
we do not know yet, the other 3 reasons.

## A Choice of Fresh Salads

\* Served as a starter

Mixed leaf salad and rocket salad, kernels  
breadcrumbs and onion sprouts  
served with our home-made salad dressing

8.50

\*Berry salad with alpine salmon trout  
mixed leaf salad, rocket salad,  
champignons, fresh garden herbs, kernels and berries  
dressed with our home-made lime dressing  
served with smoked alpine salmon trout  
fine shavings of mountain cheese and onion rings

19.50

without salmon trout 15.50

\* Sun-kissed tomatoes from the region  
Mozzarella di Bufala  
from the Emmental valley  
olives, pine nut kernels and fresh basil pesto

18.50

\* Tartar of smoked trout fillet from the Fishery in Rubigen  
with onions, mustard, cucumbers and herbs, garnished with leaf salad  
dressed with a balsamic lime dressing  
served with wild dill chips

starter 19.50

25.00

## Our Vegetarian Specialities

Every month we surprise you with new creations!

\* Tomato olive Ravioli  
stuffed with pepperoni and olive mousse  
tomato sauce and fine shavings of Parmesan cheese  
garnished with roasted pine nut kernels  
rocket salad and dried mountain chili

24.50

half portion 17.50

Lime Risotto with Mascarpone  
cherry tomatoes, rocket salad  
and fine shavings of mountain cheese

24.50

half portion 17.50

Large noodles with smoked strips of Alpine salmon trout  
spring onions, garlic and young spinach leaves  
served on a creamy Parmesan sauce

25.50

without salmon trout strips 19.50

## **Fresh Fish from the Lake**

\* Perch fillets crispy fried in batter  
served in a basket  
with country fries, homemade tartar sauce  
summer leaf salad served in a bowl

36.00  
half portion 26.00

## **A Tasty Piece of Meat, Vegetable and More.....!**

Roasted Swiss chicken breast  
wrapped with air-dried ham  
stuffed with mountain raclette cheese and dried apricots  
served on peppermint juice  
leave spinach and wild rice

32.00

“Osso buco”  
Oven braised knuckle of veal  
in red wine juice with vegetable cubes and herbs  
served with large noodles  
and roasted onion rings

35.00

*Eating is one of the 4 reasons to live,  
we do not know yet, the other 3 reasons.*

\* Roasted fillet of beef cubes "Stroganoff"  
served with a creamy sweet pepper sauce, champignons  
onions, red pepper and cucumber slices  
Spätzli made from spelt wheat (a sort of pasta)

40.00  
half portion 25.00

Grilled fillet of beef wrapped in herb bacon  
with zucchini, fennel, bell pepper,  
onions, olives baked in the oven  
home-made barbecue butter  
and country fries in a basket

49.00

Veal cutlets from the Bernese Oberland  
homemade Balsamic cream sauce  
fried tomatoes and champignons  
green beans and large noodles

35.00  
half portion 25.00

Grilled lamb's loin medium with garlic and fresh herbs  
on raspberry balsamic juice  
green beans  
and potato croquettes

40.00

*....Eating is a need, enjoying is a pleasure...!*

## **Cheese and smoked Meat as a Snack**

\* A rich garnished plate of dried beef from the Grison Alps  
smoked ham and dried sausages  
cheese from the Bernese Oberland  
with cornichons, gherkins, dried fruits, nuts, bread and butter

25.00

All our dishes marked with a \* will be served during the whole day.

Certain ingredients can cause food allergies or intolerances. Upon request, our staff will inform you about the ingredients in our dishes for health reasons.

### Meat and fish declaration

Switzerland:	chicken, veal, pork, trout
Australia and New Zealand:	beef and lamb
Europe:	salmon, perch

Fillet of beef and lamb can be produced with antibiotics.

## Sweets and Desserts

Fried apple rings  
with vanilla sauce, fruits and whipped cream

5 apple rings 12.50    3 apple rings 9.50

Crème brulée with preserved pears  
and whipped cream

12.50    as a half portion 9.50

Home-made Tiramisù with lime liqueur  
garnished with small “Merängge”  
(pastry with white of the egg, a real Swiss specialty)  
and whipped cream

12.50

Homemade apricot compote  
with peppermint and vanilla ice cream  
garnished with whipped cream and sweet pretzel

12.50    as a half portion 9.50

“Meringue“  
(pastry with white of the egg, a real Swiss specialty)  
from the Emmental region served with fresh fruits and whipped cream

12.50    half portion 9.50

Baileys coffee  
Espresso ice-cream with Baileys liqueur  
garnished with whipped cream and sweet pretzel

12.50

half portion 9.50

.... 4 small desserts home-made by our kitchen staff  
.....surprise, surprise!!

12.50

### **A Selection of Ice-Creams and Sherbets from the Bernese Oberland**

Ice-creams: Espresso / Vanilla / Choco Brownie / Strawberry / Whisky  
Jamaica (containing alcohol)

Sherbets: Lemon / Apricot

per scoop 4.00

with whipped cream add 1.50

Fruit and berry cake garnished with whipped cream

9.50

### **For our Little Guests**

She is called "Emma"  
our original Swiss cow stuffed with vanilla ice cream

5.50

Our prices are in Swiss Francs including 7.7% value added tax (VAT).