

Dear guests

We look back on full terraces, on cosy rounds,
heart-warming laughter, profound conversations
and relaxed faces of satisfied guests.

Perhaps you are asking yourself, am I one of this guests?

Yes, of course, you are meant to be.

Every single visit is unique, invaluable and fills us with joy,
appreciation and pride - thank you very much.

The golden autumn heralds the next season.
The cooler temperatures outside are drawing us back into our cosy
restaurant. Come in, we await you with a warm welcome.

Many highlights, classics or even new dishes are waiting for you again, turn
the next pages carefully and go on a journey of discovery. We will leave no
stone unturned in our efforts to give you back some pleasurable and relaxing
moments.

We are looking forward to it - in every season.

Enjoy your meal!

Enjoy our Soups

* Soup of the day
served with fresh bread

7.50

Pumpkin apple cream soup
with apple, ginger, white leak, celery, onions
garnished with whipped cream, roasted pumpkin seeds
served with a puff pastry stick

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, lamb's lettuce, kernels
Bread crumbs and onion sprouts
served with our home-made salad dressing

8.50

*Autumn salad with mountain cheese and figs
mixed leaf salad, lamb's lettuce and sprouts
two different grapes, fresh figs, apple slices
roasted walnut kernels and
fine shavings of mountain cheese

15.50

* Mixed leaf salad with lamb's lettuce
crunchy fried cubes of bacon
bread crumbs, onions, eggs and champignons
dressed with our home-made salad dressing

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!

Risotto with boletus mushrooms and autumn spinach
boletus mushrooms, garlic, onions, spinach leaves, mascarpone
and fresh garden herbs

24.50
half portion 17.50

* Ravioli stuffed with cream cheese and fig mousse
with sage butter
onions, garlic and
garnished with roasted walnut kernels

24.50
half portion 17.50

Large noodles with various forest mushrooms
onions, garlic and strips of dried tomatoes
served on a creamy Parmesan sauce and fresh herbs

25.50

Fresh Fish from the Lake

* Perch fillets crispy fried in batter
served in a basket
with country fries, homemade tartar sauce
autumn leaf salad and lamb's lettuce

35.00
half portion 25.00

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

Roasted Swiss chicken breast
wrapped with air-dried ham
stuffed with Swiss mountain cheese and dried apricots
served on Jägermeister liquor and cranberry juice
leaves spinach and wild rice

32.00

* Sliced veal or venison escallops
homemade creamy wild mushroom sauce
red cabbage, caramelized chestnuts
Spätzli from spelt wheat (a sort of pasta with eggs)

Sliced veal or venison 36.00
Half portion veal or venison 25.00

* 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 dried beans, onions, garlic
home-made barbecue butter
and country fries in a basket

49.00

Grilled medaillons of wild boar fillet
homemade Calvados cream sauce and apple slices
Brussel sprouts with bacon strips and large noodles

36.00
half portion 25.00

"Osso buco"
Oven braised knuckle of veal
in red wine juice
with mixed pepperoni, zucchetti, onions and tomatoes
served with large noodles

40.00

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....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, venison, wild boar, perch

Fillet of beef 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

Vermicelles (a dessert made of chestnut mousse) with Meringue
and a dash of Kirsch liqueur (containing alcohol)

12.50 half portion 9.50

Preserved hay liquor plums
with cinnamon ice cream
garnished with whipped cream and sweet pretzel (containing alcohol)

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 / Cinnamon
Whisky (containing alcohol) Caramel / Black forest (containing alcohol)

Sherbets: Lemon / Plum

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).