

## DEAR GUEST

Tasting delicious food has stopped being a simple need but has become a source of pure delight, joy and happiness. It is the interaction of everything that makes a difference. It is the result of carefully selected ingredients from our region that highlight what is in season, applied to dishes that we uniquely create and serve fresh daily.

Warm compliments from the kitchen!

Enjoy your meal!

Soup of the day  
served with fresh bread

6.50

\* Boletus cream soup with potatoes,  
celery, leek and onions  
served with mountain cheese rolls,  
dried alpine flowers  
and a thyme 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 with carrot strips, kernels,  
breadcrumbs and onion sprouts  
served with our home-made salad dressing

8.50

\* Mixed leaf salads in a bowl  
with lamb's lettuce, cucumbers, champignons,  
kernels and onion sprouts  
served with salmon strips from the Fishery in Rubigen  
with a lime dressing and garnished with fresh figs,  
fine shavings of mountain cheese and onion rings

15.50    without salmon 10.50

\* Bacon salad with eggs  
Mixed leaf salads with lamb's lettuce and kernels  
garnished with crunchy fried slices of bacon,  
bread crumbs, onions, eggs and champignons  
with our home-made salad dressing

15.50

Cabbage salad with lukewarm goat cheese,  
onions and herbs  
dressed with our homemade mustard dressing  
with maple syrup, cherry tomatoes  
and garnished with apple pieces and walnuts

15.50    without goat cheese 10.50

- \* Tatar of smoked trout fillet from the Fishery in Rubigen  
with onions, mustard, cucumber and herbs  
garnished with leaf salad and lamb's lettuce  
dressed with a balsamic lime dressing  
served with dill chips

as a starter 18.50    25.00

## **Our Vegetarian Specialities**

Every month we surprise you with new creations!

- \* Risotto with forest mushrooms from the region  
onions, garlic and mascarpone,  
garnished with cherry tomatoes, fresh basil and mountain cheese

24.50    as a half portion 16.50

- \* Home-made orange Ravioli  
stuffed with orange ricotta mousse,  
served with roasted pine nut kernels, basil pesto  
and fine shavings of cheese from the region

24.50    as a half portion 16.50

Pan fried potato noodles  
garnished with autumn vegetable strips,  
red onions, champignons, fresh herbs,  
mountain cheese and fried bacon cubes

with bacon 24.50  
as a vegetarian plate without bacon 18.50

....to eat is a need, to enjoy is a pleasure...!

## **Fresh Fish from the Lake**

In Brandy and pepper marinated salmon fillet  
carefully steamed in beech wood  
served with leaf spinach, wild rice  
and a creamy lime sauce

35.00

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

Roasted Swiss chicken breast "Saltimbocca",  
wrapped with air-dried ham and sage,  
stuffed with Raclette cheese and red chilli,  
served on balsamic jus, butter carrots and wild rice

30.00

Oven braised knuckle of veal  
in red wine juice with vegetable cubes and herbs  
served with mountain cheese polenta  
and roasted onion slices

36.00

Tender roasted veal steak from the Simmental  
with Calvados cream sauce,  
garnished with caramelized apple slices,  
Brussel sprouts and bacon  
served with homemade noodles

45.00

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

40.00 as a half portion 25.00

Grilled fillet of beef wrapped in herb bacon  
with dried green beans, Merlot juice and fresh herbs  
served with cranberry ginger chutney  
and country fries in a basket

45.00

Grilled tender venison escalope  
with homemade cranberry sauce,  
served with red cabbage and caramelized chestnuts,  
pan fried potato noodles and fresh thyme

35.00 as a half portion 23.00

Grilled lamb's loin with garlic and fresh herbs  
on maple honey juice with fresh figs  
served with pickled cabbage from the region  
and potato croquettes

40.00

## **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

## **...or as a Dessert**

\*..a monthly changing cheese recommendation of our local Dairy served with dried fruits, fresh figs, nuts and our home made chutney

12.50

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 declaration**

**Switzerland:**

**EU**

**Austria and New Zealand:**

**smoked fish, chicken, veal, pork**

**venison, salmon, smoked fish**

**beef and lamb**

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 8.50

Crème brûlée with preserved  
marinated Cognac pears  
and whipped cream

12.50    as a half portion 8.50

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

9.50

“Meringue“  
(Meringue, a real Swiss specialty)  
from the Emmental region served with whipped cream

12.50    as a half portion 8.50

Home-made plum compote  
with cinnamon ice-cream  
served with a sweet pretzel and whipped cream

12.50    as a half portion 8.50

Baileys coffee  
Espresso ice-cream from the Bernese Oberland with Baileys liqueur  
garnished with whipped cream and sweet pretzel

12.50 as a half portion 8.50

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

12.50

### **A Selection of Ice Creams from the Bernese Oberland**

per scoop 4.00  
with whipped cream add 1.50

#### **For our Little Guests**

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

5.00

All our prices include the VAT (value added tax) of 7.7 %