



Dear guests

We look back on cosy rounds,
heart-warming laughter, profound conversations
and relaxed faces of satisfied guests.
Every single visit is unique, invaluable and fills us with joy,
appreciation and pride - thank you very much.

Our parlours and the cosy terrace places invite you again,
be our guest. Come and visit us, we look forward to welcoming you with
much cordiality.

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

Tomato courgette cream soup
with courgette, white leak, onions and garlic
garnished with whipped cream, roasted pine nuts
served with a basil 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, rocket salad, kernels
Bread crumbs and onion sprouts
served with our home-made salad dressing

8.50

* Asparagus salad with strawberries and
fine shavings of cheese from the Alp Lombach
mixed leaf salad, rocket salad and sprouts
green asparagus tips
garnished with strawberries
and caramelised walnuts

15.50

* Mixed leaf salad with rocket salad
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 garlic dill chips

19.50 / 25.00

Our Vegetarian Specialities

Every month we surprise you with new creations!

Lime risotto with cherry tomatoes
gently cooked with white wine, mascarpone, garlic and spring onions
garnished with cherry tomatoes and rocket salad leaves

17.50 / 24.50

* Asparagus ravioli with basil oil
Ravioli stuffed with cream cheese and asparagus mousse
green asparagus tips
garnished with roasted pine nuts and
fine shavings of cheese from the Alp Lombach

17.50 / 24.50

* Large noodles with various forest mushrooms
spring 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
spring leaf salad and rocket salad
bread crumbles and sprouts

26.00 / 36.00

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 fig balsamic juice
carrots and wild rice

32.00

Grilled veal escalope from the Bernese Oberland
homemade creamy pepper sauce, fresh thyme
green beans with bacon
large noodles

25.00 / 36.00

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

25.00 / 40.00

Grilled fillet of beef wrapped in herb bacon
with zucchini, green asparagus tips, bell pepper,
onions, cherry tomatoes baked in the oven
home-made barbecue butter and country fries in a basket

49.00

Roasted medallions of Swiss pork fillet
homemade morel cream sauce
green asparagus and country fries in a basket

25.00 / 36.00

"Osso buco"
Oven braised knuckle of veal
in red wine juice with vegetable cubes, fresh herbs
Corn Polenta with cheese from the Alp Lombach and roasted onion rings

35.00

Grilled lamb's loin with garlic and fresh herbs
on cranberry balsamic jus
served with green beans, cherry tomatoes
and potato croquettes

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, 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

9.50 / 12.50

Home-made rhubarb Tiramisù with fresh strawberries
and Amaretto liqueur (contains alcohol)
garnished with whipped cream

12.50

“Coupe Romanoff” (contains alcohol)
marinated strawberries with Grand Marnier Liqueur
vanilla ice cream
garnished with whipped cream and sweet pretzel

9.50 / 12.50

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

9.50 / 12.50

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

9.50 / 12.50

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

§1
12.50

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

Ice-creams:

Espresso / Vanilla / Choco Brownie / Cinnamon
strawberry / Caramel / Black forest marzipan

Sherbets:

Lemon / Plum

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

5.50

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

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