

## **DEAR GUEST**

Who would have thought that for the benefit of our health and that of the population we would have to take a "time-out" and simply give up our great passion for caring for our guests. Grateful and healthy we look back - and ahead with great longing.

Without guests, simply unimaginable. Like a parcel without content. We missed it, the laughter, the chatting, the conversations, just the normal life. We are glad to have you back, dear guests, remain faithful to us and give us the purpose of our existence, day after day.

We didn't just laze around, maybe a little bit in between, but that obviously promotes creativity. See for yourself, because what could be better than eating – by oneself, as a couple, with friends, with the family. For whatever reason, it is definitely worth it.

Our lounges and cozy terraces invite you to be our guest and spend unforgettable moments with us. The view is directed towards the Burgseeli, framed by lush green forest reflected in the lake.

We are ready for you, enjoy, slow down and drift culinarily on the following pages.

**Warm compliments from the kitchen!**

## Enjoy our Soups

\* Soup of the day  
served with fresh bread

6.50

Cucumber cream soup with smoked salmon strips,  
spring onions, whipped cream and fresh dill  
served with a puff pastry stick of dried mountain chili  
and Parmesan cheese

12.50

With salmon strips 15.50

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

\* Lukewarm, sun-ripened cherry tomatoes and  
green asparagus tips with Mozzarella di Buffalo  
from the Emmental valley  
with olives, pine nut kernels and fresh basil pesto

18.50

\* Mixed leaf salad with lukewarm goat cheese  
onion sprouts, kernels, champignons, walnuts  
and fresh garden berries  
dressed with our home-made rhubarb dressing

18.50

without goat cheese 15.50

\* Mixed leaf salad with rocket salad leaves  
crunchy fried cubes of bacon  
onions, eggs and champignons  
dressed with our home-made salad dressing

16.50

\* 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 basil chips

starter 18.50

25.00

## Our Vegetarian Specialities

Every month we surprise you with new creations!

Raspberry risotto with red wine  
raspberries, garlic, onions and mascarpone  
garnished with rocket salad leaves  
and fine shavings of mountain cheese

23.50

half portion 17.50

Lime ravioli with sage  
stuffed with lime ricotta  
served with roasted pine nut kernels,  
onions and garlic,  
fresh sage butter and  
fine shaving of Parmesan cheese

24.50

half portion 17.50

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

25.50

without salmon strips 19.50

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

## Our Summer Plats, seasonally and creative with Beef, Calf or Fish

\* Cold roast beef slices with mixed leaf salad  
rocket salad leaves, onion sprouts and kernels  
red pepper and carrot salad, sweet corn  
tomato and cucumber slices  
garnished with honey melon slices  
sweet potato fries served in a basket and  
homemade tartar sauce

29.50

\* Grilled veal escalopes with mixed leaf salad  
rocket salad leaves, onion sprouts and kernels  
red pepper and carrot salad, sweet corn  
tomato and cucumber slices  
garnished with honey melon slices  
sweet potato fries served in a basket and  
homemade barbeque butter

two veal escalopes 32.00

one veal escalope 25.00

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

35.00

half portion 25.00

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

Roasted Swiss chicken breast  
wrapped with air-dried ham  
stuffed with dried apricots and mountain cheese from the region  
served on Merlot herb jus, young leaf spinach and wild rice

32.00

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 zucchini, pepperoni, onions, olives  
and cherry tomatoes baked in the oven  
home-made barbeque butter  
and country fries in a basket

47.00

Grilled lamb's loin medium with garlic and fresh herbs  
on raspberry balsamic juice  
green beans and cherry tomatoes, garden herbs  
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

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:	smoked fish, chicken, veal, pork
Australia and New Zealand:	beef and lamb
Europe / Canada / Russia:	perch, salmon, smoked fish, different fishes for the daily menu

Fillet of beef and lamb can be produced with antibiotics.

## Sweets and Desserts

Homemade apricot compote with mint  
served with vanilla ice-cream, raspberry syrup  
and whipped cream

12.50    half portion 8.50

Home-made Tiramisù with cherry compote  
and liquor, garnished with small “Merängge”  
(pastry with white of the egg, a real Swiss specialty)  
and whipped cream (containing alcohol)

9.50

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

12.50    half portion 8.50

Cherry yoghurt ice cream from the region  
served with fresh blueberries and sparkling wine (containing alcohol)

12.50    as a half portion 8.50

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

12.50

half portion 8.50

.... 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 / Raspberry / Choco Brownie / Rhubarb

Sherbets: Lemon / Peach / Apricot

per scoop 4.00  
with whipped cream add 1.50

All our selections of ice-cream are also available as milkshakes.

5dl / 10.50

### **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.