

Enjoy our Soups

* Soup of the day
served with fresh bread

6.50

Celery apple cream soup
With apple, white leak, celery, onions
garnished with whipped cream
and roasted pumpkin seeds
served with a puff pastry stick of pumpkin

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

8.50

*Mixed autumn salad with lukewarm goat cheese
lamb's lettuce, sprouts, two different grapes
roasted walnut kernels and maple syrup

18.50

without goat cheese 15.50

* Mixed leaf salad with lamb's lettuce
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!

Mountain cheese Risotto
with caramelized grapes
garlic, onions and mascarpone
garnished with roasted walnut kernels
and mountain cheese rolls

23.50
half portion 17.50

Ravioli in sesame dough
stuffed with mousse of figs and sheep cheese
onions and garlic
roasted walnut kernels and fig balsamico

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 basil

25.50

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

Our Autumn Plats, seasonally and creative with Fish or Meat

* Perch fillets crispy fried in batter
served in a basket
with country fries, two homemade sauces
autumn salad with lamb's lettuce served in a bowl

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 dried plums and mountain cheese from the region
served on a Jägermeister herb jus, young leaf spinach and wild rice

32.00

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

two veal or venison escalopes 36.00
one veal or venison escalope 25.00

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

47.00

Grilled medallions of wild boar fillet
homemade cranberry cream sauce
Brussel sprouts with bacon strips and large noodles

36.00
half portion 25.00

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, game
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 plum compote
served with cinnamon ice-cream
and whipped cream

12.50 half portion 9.50

Home-made Tiramisù with caramelised apple slices
cinnamon and Calvados liqueur, garnished with small “Merängge”
(pastry with white of the egg, a real Swiss specialty)
and whipped cream (containing alcohol)

9.50

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

12.50 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: Mountain Blueberry / Vanilla / Choco Brownie / Espresso /
Grand Marnier

Sherbets: Lemon / Apricot

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.