



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 these 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

Potato cream soup with ginger
potatoes, onions, celery, white leek and fresh ginger
caramelized hazelnuts, whipped cream
served with bread cubes flavoured with mountain cheese

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
roasted pumpkin kernels and bread cubes
served with our home-made salad dressing

8.50

*** Autumn salad with goat cheese, figs and grapes**

Mixed leaf salad, lamb's lettuce, sprouts
grapes, fresh figs
caramelized walnuts
served with our home-made honey dressing

18.50

*** Mixed leaf salad with lamb's lettuce**

crunchy fried cubes of bacon
bread cubes, onions, eggs and champignons
dressed with our home-made salad dressing

18.50

*** Tartar of smoked trout fillet**

onions, mustard, cucumbers and herbs
garnished with leaf salad, rocket leaves and sprouts
dressed with a balsamic lime dressing
served with cheese dill chips

19.50 / 25.00

Our Vegetarian Specialities

Every month we surprise you with new creations!

*** Pan fried potato noodles and pumpkin**

zucchetti, red bell pepper, garlic, onions and pumpkin
with fine shavings of cheese

25.50

*** Blue poppy Ravioli stuffed with**

sheep's cream cheese and fig mousse
onions and garlic
garnished with roasted pumpkin kernels
fine shavings of cheese and sage leaves

19.50 / 25.50

*** Large noodles with various forest mushrooms from the Bernese Oberland**

onions, garlic and strips of dried tomatoes
served on a creamy Parmesan sauce and fresh herbs

28.50

Fresh Fish, tasty Piece of Meat, Vegetable and More....! seasonally and creative



Fresh Fish from the Village

Fried perch filets from the fish farm «Piligrims» in Ringgenberg

pan fried potato noddles, zucchetti, red bell pepper,
garlic, onions, pumpkin and cherry tomatoes with basil

36.00 / 110gr

45.00 / 180gr

Crispy roasted corn chicken breast

in a honey-herb marinade

Calvados cream sauce

caramelized apple slices

leaf spinach and wild rice

39.00 / 180gr

Sliced and tender wild boar fillet

creamy forest mushrooms sauce

cranberry apple and Brussel sprouts

noodles

43.00 / 180gr

Grilled veal or venison escalope "Saltimbocca"

raw ham and sage leaf
sauce of Port wine, red cabbage
caramelized chestnuts

Spätzli made from spelt wheat (a sort of pasta)

38.00 / 100gr 45.00 / 200gr

*** 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)

29.00 / 120gr 39.00 / 200gr

Grilled fillet of beef wrapped in herb bacon

with vegetables from the oven

bell pepper, zucchetti, onions, cherry tomatoes with basil

sauce of Port wine and home-made chili butter

country fries in a basket

49.00 / 220gr

*Eating is one of the 4 reasons to live, we do not know yet,
the other 3 reasons.*

.... 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: pork, veal, perch
Denmark: smoked trout
France: poultry, wild boar
Australia and New Zealand: beef
Austria: venison

Fillet of beef can be produced with antibiotics.

Sweets and Desserts

Fried apple rings

with vanilla sauce, fruits and whipped cream

3 apple rings 9.50 5 apple rings 12.50

Crème brûlée with preserved pears

and whipped cream

9.50 / 12.50

Vermicelles with Meringue

(a dessert made of chestnut mousse

and a pastry with white of the egg, a real Swiss speciality)

with a dash of Kirsch liqueur (containing alcohol)

and whipped cream

9.50 / 12.50

Apricote compote with mint

chocolate brownie ice cream

Amaretto cookies

9.50 / 12.50

“Meringue“

(pastry with white of the egg, a real Swiss speciality)

from the Emmental region served with fresh fruits and whipped cream

9.50 / 12.50

Espresso ice-cream with Bailey’s liqueur

garnished with whipped cream and sweet pretzel

9.50 / 12.50

.... 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 / raspberry yoghurt
Caramel / Black Forest marzipan

Sherbets:

apple juice / lemon / berry sherbet with
chocolate chips

per scoop 4.00

with whipped cream add 1.50

Menu for our little guests

Pork Cordon Bleu, Peas, carrots, French fries
CHF 18.00

Breaded chicken escalope, peas, carrots, noddles
CHF 15.00

Noddles with tomato sauce and cheese
CHF 12.00

Spaetzli (a sort of pasta) pan with vegetable strips and cheese
CHF 12.00

Chicken nuggets
per piece
CHF 1.50

Portion of French fries
CHF 8.50

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

Hotel Restaurant Burgseeli / Hauptstrasse 79 / CH-3805 Goldswil / +42 33 823 02 22 info@burgseeli.ch
www.burgseeli.ch