



Dear guests

We look back 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 winter outside is drawing us 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

Apple pumpkin cream soup
pumpkin, apples, onions, celery and fresh ginger
whipped cream, pumpkin oil
served with a nut 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, lamb's lettuce
roasted pumpkin kernels and bread cubes
served with our home-made salad dressing

9.00

*** Winter salad with oranges and cheese**

Mixed leaf salad, lamb's lettuce, sprouts
oranges slices, cheese from the region
caramelized hazelnuts
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 dill chips

19.50 / 25.00

Our Vegetarian Specialities

Every month we surprise you with new creations!

Corn Polenta with mushroom ragout

forest mushrooms, garlic, basil tomatoes
fine shavings of mountain cheese

25.50

*** Goat cream cheese Ravioli**

stuffed with goat cream cheese, rosemary and honey
onions and garlic
garnished with roasted hazelnuts

19.50 / 25.50

Fig Risotto

with onions, garlic and Mascarpone
fine shavings of mountain cheese
and fresh fig slices

20.50 / 26.50

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



Roasted perch filets from the fish farm
«Piligrims» in Ringgenberg
herbal almonds
leaf spinach and wild rice

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

“Osso buco”
Oven braised knuckle of veal
in red wine juice with vegetable cubes, fresh herbs
corn Polenta with mountain cheese, roasted onion rings

40.00

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

Grilled veal escalope "Saltimbocca"

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

38.00 / 100gr 45.00 / 200gr

Porc fillet roasted in one piece

Calvados morel cream sauce
red cabbage
noodles

40.00 / 200gr

Roasted lamb fillet

cranberry juice, onions, garlic and herbs
dried beans
Spätzli made from spelt wheat (a sort of pasta)

45.00 / 180gr

*** 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

dried beans
sauce of Port wine and home-made mulled wine and orange butter
country fries

49.00 / 220gr

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
27.00

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 fillet
Denmark: smoked trout
France: poultry
Australia and New Zealand: beef / lamb

Fillet of beef and lamb 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 brulée with preserved pears

and whipped cream

9.50 / 12.50

Amarena rum pot (containing alcohol)

Black forest ice cream

Amarena cherries, whipped cream

sweet pretzel

9.50 / 12.50

Cinnamon apple slices (containing alcohol)

Caramelized apple slices with Calvados

cinnamon ice cream

whipped cream and 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 / cinnamon
caramel / figs / Black Forest marzipan

Sherbets:

rose hip / lemon

Monthly changing ice cream from the Saanenland,
ask our team for the different flavours

per scoop 4.00
with whipped cream add 1.50

Menu for our little guests

Pork Cordon Bleu, peas, carrots, French fries
18.00

Breaded chicken escalope, peas, carrots, noodles
15.00

Noodles with tomato sauce and cheese
12.00

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

Chicken nuggets
1.50 per piece

Portion of French fries
8.50

Our prices are in Swiss Francs including 8.1% value added tax (VAT).

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