



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,
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 and pineapple cream soup
with tomatoes, pineapple, onions, white leak, celery
whipped cream and dried mountain chili
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, lamb's lettuce, kernels
Bread cubs and onion sprouts
served with our home-made salad dressing

8.50

*** Buffalo mozzarella cheese with cherry tomatoes**

rocket salad and roasted hazelnuts
served with our home-made basil dressing

18.50

*** Mixed leaf salad with rocket salad**

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**

with 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!

**Saffron risotto with forest mushrooms
from the Bernese Oberland**
gently cooked with white wine
garlic, onions, saffron and Mascarpone
with fresh forest mushrooms and tomatoes with basil

19.50 / 25.50

*** Lime ravioli stuffed with lime cream cheese**
garnished with roasted hazelnuts
fine shavings of cheese and rocket salad leaves

19.50 / 25.50

Large noodles with smoked salmon strips
baby spinach, spring onions
fine shavings of mountain cheese

22.50 / 28.50

Fresh Fisch, tasty Piece of Meat, Vegetable and More....! and our Summer Plats, seasonally and creative



Fresh Fish from the Village

Fried perch filets from the fish farm

«Piligrims» in Ringgenberg

with mixed leaf salads

carrots, celery, cucumber, corn, tomatoes and mozzarella cheese

garnished with honey melon slices

dill curd and country fries from the basket

35.00 / 110gr 45.00 / 180gr

Crispy roasted corn chicken breast

in a honey-mint marinade

mixed leaf salads

carrots, celery, cucumber, corn, tomatoes and mozzarella cheese

garnished with honey melon slices

dill curd and country fries from the basket

34.00 / 180gr

Grilled tender veal escalope "Saltimbocca"

raw ham and sage leaf

Balsamico juice and spinach leaves

served with saffron risotto

29.00 / 100gr 39.00 / 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 summer vegetables from the oven
Balsamic juice and home-made basil chili butter
country fries in a basket

49.00 / 220gr

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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, pork, veal, smoked trout, perch fillet
Australia and New Zealand: beef

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

Homemade Tiramisu with caramelized apples (contains alcohol)

Calvados

whipped cream and sweet pretzel

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).