



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

Wild garlic cream soup
wild garlic, white leak, celery
dried summer flowers and garlic bread cubes

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, rocket salad, kernels
Bread cubs and onion sprouts
served with our home-made salad dressing

8.50

* Salad of green asparagus
with cherry tomatoes and buffalo mozzarella cheese
wild garlic oil
roasted hazelnuts and rocket leaves

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 from the Fishery in Rubigen
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!

Beluga lentils pan with sheep's cream cheese and maple syrup
white wine, garlic, onion
mixed cherry tomatoes and leaf spinach

19.50 / 25.50

(also available without cheese)

* Blue poppy Ravioli stuffed with
sheep's cream cheese and fig mousse
onions and garlic
garnished with roasted hazelnuts and rocket leaves

19.50 / 25.50

* Pan fried potato noodles with green asparagus
spring onions, garlic, cherry tomatoes
mountain cheese shavings and fresh herbs

25.50

Fresh Fish from the Village



Fried perch filets
from the fish farm «Piligrims» in Ringgenberg
with herb almonds
beluga lentils, cherry tomatoes and leaf spinach
leaf salad, rocket leaves and sprouts

36.00 / 110gr

45.00 / 180gr

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

Roasted Swiss chicken breast
wrapped with air-dried ham
stuffed with Swiss mountain cheese and dried plums
served on Balsamic jus
leaf spinach and wild rice

34.00 / 180gr

* Grilled tender veal escallop
homemade creamy morel sauce
green asparagus and wild garlic cherry tomatoes
large noodles

29.00 / 100gr

38.00 / 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)

28.00 / 120gr 43.00 / 200gr

Grilled fillet of beef wrapped in herb bacon
with green asparagus
Balsamic juice and home-made wild garlic butter
country fries in a basket

49.00 / 220gr

Grilled medallions of pork fillet
homemade pink pepper cream sauce
green beans, cherry tomatoes
potato croquettes

28.00 / 100gr 36.00 / 200gr

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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

Fresh strawberries
with choco brownie ice cream
whipped cream and sweet pretzel

9.50 / 12.50

Black Forest Rum Pot (containing alcohol)
Black Forest ice cream
preserved Amarena cherries
whipped cream and amaretto biscuits

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

Ice-creams:

Espresso / vanilla / choco brownie / strawberry
Caramel / Black Forest marzipan / yoghurt raspberry

Sherbets:

apple juice / lemon

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 (VAT).

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