



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

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 coconut cream soup
with celery, leek and onions
whipped cream and chestnut chips

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 with red cabbage strips
lamb's lettuce, sprouts
roasted pumpkin kernels and bread cubes
served with our home-made salad dressing

9.00

*** Autumn salad with Tomme cheese**

mixed leaf salad, lamb's lettuce, sprouts
home-made salad dressing
lukewarm Tomme cheese and cranberry jelly
figs, grapes, caramelized hazelnuts

19.50

*** Bacon salad with eggs and champignons**

mixed leaf salad with lamb's lettuce
crunchy fried cubes of bacon
bread cubes, roasted 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, lamb's lettuce, sprouts
pumpkin kernels, grapes and figs
dressed with our home-made salad dressing
and pumpkin chips

as a starter 19.50 / main dish 25.00

Our Vegetarian Specialities

Every month we surprise you with new creations!

*** Potato noodle pan (Schupfnudeln)**

oven vegetables, pumpkin, champignons
bell pepper, zucchini
mountain cheese strips and roasted onions
small portion 19.50 / main portion 25.50

*** Fig Ravioli**

homemade ravioli filled with cream cheese and fig mousse
Parmesan, garnished with caramelized hazelnuts
Balsamic vinegar and sprouts
small portion 19.50 / main portion 25.50

Saffron noodles with smoked alpine salmon strips

in a creamy saffron sauce
onions, garlic, young spinach
smoked salmon strip
without salmon 24.50 / with salmon 29.50

Autumn plate

red cabbage with caramelized chestnuts, Brussels sprouts
oven vegetables with pumpkin, cranberry apple
creamy forest mushroom sauce
Spätzli made from spelt wheat (a sort of pasta)
29.50

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

*** Perch fillets crispy fried in batter**

served in a basket
homemade pumpkin mayonnaise
country fries in a basket
leaf salad with lamb's lettuce
bread cubes, kernels and sprouts

5 perch fillets 36.00 / 8 perch fillets 45.00

Crispy roasted corn chicken breast

Calvados cream sauce with fresh thyme
oven vegetables with pumpkin
noodles

39.00 / 180gr

Tender roasted pork steak

creamy forest mushroom sauce
red cabbage with caramelized chestnuts, cranberry apple
Brussel sprouts
country fries

40.00 / 200gr

Sliced venison in creamy forest mushroom sauce

red cabbage with caramelized chestnuts, cranberry apple
Brussel sprouts
Spätzli made from spelt wheat (a sort of pasta)

35.00 / 100gr 43.00 / 200gr

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

Grilled veal or venison escalope

Calvados cream sauce with fresh thyme
red cabbage with caramelized chestnuts, cranberry apple
Brussel sprouts
Spätzli made from spelt wheat (a sort of pasta)

38.00 / 100gr / 45.00 / 200gr



beef burger in a crispy sour dough bread

forest mushrooms with herbs and garlic
crunchy fried cubes of bacon, caramelized onions
gherkins and cranberry jelly
homemade pumpkin mayonnaise
country fries in a basket

32.00 / 170gr

*** Roasted fillet of beef cubes “Stroganoff”**

served in a creamy sweet pepper sauce, champignons
onions, bell pepper and cucumber slices
Spätzli made from spelt wheat (a sort of pasta)

29.00 / 120gr / 41.00 / 200gr

Grilled fillet of beef wrapped in herb bacon

oven vegetables with pumpkin, bell pepper, zucchini and onions
home-made barbecue butter
country fries in a basket

54.00 / 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 rolls from the Bernese Oberland
with cornichons, gherkins, dried fruits, nuts, bread and butter
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, smoked salmon, dried meat

France: poultry

Denmark: smoked trout

Germany: perch fillet

Australia / New Zealand: beef, game

Breads / Aperitif pastries / Patisserie

Switzerland: breads of the day (Michel bakery, Unterseen)
butter and ham croissants / mini cheese cakes

EU: Pinsa bread (Italy) / light baguette (Germany)
gluten-free bread rolls (Austria), mini patisserie (France)

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 brulée with preserved pears

and whipped cream

half portion 9.50 / full portion 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

half portion 9.50 / full portion 12.50

Homemade chocolate mousse with Toblerone

mixed forest berries, sweet pretzel

12.50

“Meringue“

(pastry with white of the egg, a real Swiss speciality)
from the Emmental region served with fresh fruits and whipped cream

half portion 9.50 / full portion 12.50

Espresso crunchy 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

.....let us surprise you!!

12.50

A Selection of Ice-Creams and Sherbets from the Bernese Oberland

Ice-creams:

espresso crunchy/ vanilla / choco brownie
Amaretto / Black Forest marzipan

Sherbets:

apple / lemon / plum

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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