



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 to ensure you enjoy
more delightful 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

Beetroot apple cream soup
with beetroot, apple, celery, onions, ginger
sour cream and caramelised hazelnuts

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 cranberry vinaigrette
lukewarm breaded Tomme cheese
figs and caramelised 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 lime dressing

as a starter 19.50 / main dish 25.00

Our Vegetarian Specialities

Every month we surprise you with new creations!

*** Pumpkin risotto with oven-roasted vegetables**

oven vegetables with pumpkin, onions, bell pepper
cherry tomatoes and zucchini
shavings of mountain cheese and pumpkin oil

small portion 20.50 / main portion 26.50

*** Porcini mushroom ravioli**

homemade ravioli filled with porcini mushrooms
ricotta cheese and herbs
sage butter and Parmesan
garnished with caramelised hazelnuts

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 bell pepper,
courgette, onions, 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 tartar sauce
country fries in a basket

5 perch fillets 24.00 / 8 perch fillets 32.00

Chicken breast 'Casimir style'

pan fried Swiss chicken breast
with ginger juice, alpine chilli and curry
pineapple, orange slices and caramelised onions
wild rice

36.00 / 200gr

'Cordon bleu'

pan fried, breaded pork tenderloin filled with
Bernese Oberland raclette cheese and ham
sauerkraut
country fries served in a basket

40.00 / 250gr

*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...!

Sliced deer 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

Grilled veal or venison escalope

Calvados cream sauce with fresh thyme

red cabbage with caramelised 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

melted Brie cheese, caramelized onions

pear and roasted walnuts

homemade barbecue sauce

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, courgette and onions

home-made cranberry butter with chilli

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, poultry, smoked salmon, dried meat

Denmark: smoked trout

Germany: perch fillet

Austria: venison

Australia / New Zealand: beef, deer

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 10.50 / 5 apple rings 13.50

Crème brûlée with preserved pears

and whipped cream

half portion 9.50 / full portion 12.50

Vermicelles with Meringue

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 10.50 / full portion 13.50

Homemade chocolate mousse with Toblerone

mixed forest berries with chilli, sweet bretzel

13.50

Black Forest delight

sour cherry ice cream with marzipan and chocolate chips

preserved Amarena cherries

garnished with whipped cream and sweet bretzel

half portion 9.50 / full portion 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 bretzel

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
hazelnut caramel / Black Forest marzipan

Sherbets:

apple / cassis / pear

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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