



*Welcome dear guest!...*

Moments of pleasure are the small but precious moments that make us feel pure happiness. Taking the time to do this means pausing and consciously recognising them. Because moments of pleasure and time are like precious invitations to experience life in its depth, instead of just lingering briefly.

We provide you with the culinary frame to combine your personal moments of pleasure with your precious time.

Be our guest, come in, directly into our cosy parlours or on our sunny terraces  
Go on a journey of discovery, welcomed by us with a warm welcome.

Carefully turn the next few pages and enjoy highlights,  
classics or something new dishes.

We look forward to welcoming you - at any time of year.

*Good appetite!*



## Enjoy our Soups

**\* Soup of the day**  
served with fresh bread

7.50

### **Asparagus coconut cream soup**

Green asparagus, coconut milk, onions, lemon grass, celery  
wild garlic stick and whipped cream

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, carrot strips  
rocket leaves, sprouts  
roasted kernels and bread cubes  
served with our home-made salad dressing

9.00

**\* Bacon salad with eggs and champignons**

Mixed leaf salad with rocket leaves  
crunchy fried cubes of bacon  
bread cubes, onions, eggs and champignons  
dressed with our home-made salad dressing

18.50

**\* Spring salad with green asparagus**

Mixed leaf salad with rocket leaves and sprouts  
green asparagus, egg, caramelized hazelnuts  
strawberries and wild garlic pesto  
dressed with our home-made honey salad dressing

17.50

**\* Tartar of smoked trout fillet**

Onions, mustard, cucumbers and herbs  
garnished with leaf salad, rocket leaves, sprouts, kernels  
dressed with our home-made lime salad dressing  
black sesame chips

as a starter 19.50 / main dish 25.00

*In youth, almost every need becomes a pleasure,  
in old age every pleasure becomes a need.*

## **Our Vegetarian Specialities**

### **Corn polenta with mushroom ragout**

Onions, garlic, dried tomato strips, wild garlic pesto  
fine shavings of cheese and roasted onion rings

small portion 19.50 / main portion 25.50

### **\* Home-made Ravioli with asparagus**

Ravioli stuffed with asparagus mousse  
herbs and Ricotta cheese  
caramelized hazelnuts  
Parmesan cheese

small portion 19.50 / main portion 25.50

### **Saffron noodles with Alpine salmon and young spinach**

Wide noodles with saffron cream sauce  
onions, garlic and young spinach  
served with smoked Alpine salmon

without salmon 24.50 / with salmon 29.50

### **Spring vegetable plate**

Green asparagus with Hollandaise sauce  
leaf spinach and carrots  
Spätzli made from spelt wheat (a sort of pasta)

29.50

*No pleasure is temporary, because the impression  
it leaves behind is lasting.*

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

**Salmon fillet in beech wood**

Salmon fillet in brandy and pepper marinade  
slowly steamed in beech wood  
orange and dill cream sauce  
leaf spinach  
wild rice

39.00 / 200gr

**Chicken breast 'Casimir style'**

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

36.00 / 200gr

**'Cordon bleu'**

Pan fried, breaded pork tenderloin filled with  
Bernese Oberland raclette cheese and ham  
carrots and leaf spinach  
country fries

39.00 / 180gr

**Veal knuckle "Ossobuco"**

Slowly cooked in the oven  
with winter vegetable cubes and herbs  
corn polenta, roasted onions and fine shavings of cheese

40.00 / 250gr

*Don't tell us how you were, ...show us how you are....*

### **“Veal Saltimbocca”**

Pan-fried veal cutlets from the Bernese Oberland  
wrapped in prosciutto and wild garlic leaves

Marsala sauce  
green asparagus  
noodles

38.00 / 100gr      45.00 / 200gr



### **beef burger with pepper Raclette cheese**

Served in a crispy sour dough bread  
cornichons, caramelized onion rings  
roasted bacon, dried tomatoes  
home-made and smoked ketchup  
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**

Green asparagus with Hollandaise sauce  
country fries in a basket

54.00 / 220gr

*...eating is a need, savouring is an art...!*

## 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  
cornichons, gherkins, dried fruits, nuts  
pear chutney with rosemary and chili

27.00

*... There is no more honest love than the love of food...*

**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:** poultry, pork, veal, dried meat, salmon

**EU:** smoked trout (Denmark)

**Australia / New Zealand:** fillet of beef

Fillet of beef may have been produced with non-hormonal performance enhancers such as antibiotics

### **Breads / Aperitif pastries / Patisserie**

**Switzerland:** breads of the day (Michel bakery, Unterseen)

butter and ham croissants / mini cheesecakes

**EU:** Pinsa bread (Italy) / light baguette (Germany)

gluten-free bread rolls (Austria), mini patisserie (France)

## **Sweets and Desserts**

### **Fried apple rings**

with vanilla sauce, fruits and whipped cream

3 apple rings 10.50 / 5 apple rings 13.50

### **Crème brulée with preserved pears**

and whipped cream

half portion 9.50 / full portion 12.50

### **Tiramisu with egg liqueur** (containing alcohol)

strawberries, whipped cream and sweet brezel

14.50

### **“Meringue“**

(pastry with white of the egg, a real Swiss speciality)

from the Emmental region served with whipped cream

half portion 9.50 / full portion 12.50

### **Homemade chocolate mousse with Toblerone**

Rhubarb compote, sweet pretzel

13.50

### **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**

.....let us surprise you!!

12.50

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

### **Ice-creams:**

espresso / vanilla / choco brownie  
Jamaican rum (containing alcohol)  
Black Forest marzipan / strawberry

### **Sherbets:**

apple / lemon

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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