



Welcome dear guest!

Our success story is writing a new chapter at the Swiss Location Award 2025. 75'021 reviews and an independent expert jury have decided: with a score of 9.2 and the seal of approval 'outstanding', we are once again among the best gourmet locations in Switzerland! ❤️ thank you very much for your valuable support, without which this would not have been possible.

Welcome!

Our parlours and the cosy and sunny terraces invite you to take a seat, leave everyday life behind and enjoy unforgettable moments with us.

Discover culinary delights!

Numerous highlights and popular classics await you.
Turn the next pages carefully and go on a journey of discovery – we offer you moments of relaxation, whether for a short visit or a longer stay.

We look forward to welcoming you, 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 spring onions
garlic bread cubes 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 salad, sprouts
roasted kernels and bread cubes
served with our home-made salad dressing

9.00

***Tomato and nectarine salad with mozzarella**

lukewarm Mozzarella from the mountain cheese dairy
mixed cherry tomatoes, nectarine slices
black olives, onion rings, rocket salad leaves,
roasted pine kernels
olive oil and basil

17.50

*** Bacon salad with eggs and champignons**

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**

onions, mustard, cucumbers and herbs
garnished with leaf salad, rocket salad, sprouts, kernels
dressed with our home-made salad dressing
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

*** Home-made Ravioli with lime**

Ravioli stuffed with lime cream cheese
thyme, Parmesan cheese, roasted hazelnuts
rocket salad leaves and lime oil

small portion 19.50 / main portion 25.50

Risotto with oven vegetables

olives, onions, bell pepper and zucchini
lukewarm Mozzarella from the mountain cheese dairy
cherry tomatoes and basil pesto

small portion 20.50 / main portion 26.50

Saffron noodles with smoked Alpine salmon strips

creamy saffron sauce
young spinach leaves
spring onions, parmesan cheese

without salmon 24.50 / with salmon 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**

*** Perch fillets crispy fried in batter**

served in a basket

homemade lime basil curd

summer leaf salads with rocket salad leaves

bread cubes, kernels and sprouts

country fries in a basket

5 perch fillets 36.00

8 perch fillets 45.00

Crispy roasted corn chicken breast

summer leaf salads, tomato slices

buffalo Mozzarella from the mountain dairy

sweet corn, cucumber, carrots

couscous salad with a watermelon slice

homemade BBQ sauce, country fries

39.00 / 180gr

Grilled veal escalope "Saltimbocca" from the Bernese Oberland

summer leaf salads, tomato slices

buffalo Mozzarella from the mountain dairy

sweet corn, cucumber, carrots

couscous salad with watermelon slices

homemade lemon balm butter, country fries

38.00 / 100gr /

45.00 / 200gr

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



beef burger in a crispy sour dough bread

homemade BBQ sauce

buffalo Mozzarella slices from the mountain dairy

tomato slices, rocket salad, pickled onion rings

and basil pesto country fries

32.00 / 170gr

Porc steak from the Bernese Oberland

summer leaf salads, tomato slices

buffalo Mozzarella from the mountain dairy

sweet corn, cucumber, carrots

couscous salad with watermelon slices

homemade lemon balm butter, country fries

39.00 / 200gr

*** 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 mixed bell peppers

zucchini, olives, onions, basil cherry tomatoes

home-made lemon balm butter

country fries

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

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: pork / veal / dried meat / perch fillet

EU: poultry / salmon / perch fillet / smoked trout

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 cheese cakes

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 9.50 / 5 apple rings 12.50

Crème brulée with preserved pears

and whipped cream

half portion 9.50 / full portion 12.50

Panna Cotta

homemade panna cotta
with apricot mint compote

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 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 / yoghurt elderflower
Black Forest marzipan / Baileys (containing alcohol)

Sherbets:

apple / dandelion lime / pineapple basil

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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