



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 terrace
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

Apple and coconut cream soup
cream soup with coconut milk
celery and spring onions
whipped cream and basil puff pastry stick

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

9.00

*** Greek salad**

Bell pepper stripes, cucumber, tomatoes
onions and olives, feta cheese from the mountain dairy
basil pesto and extra virgin olive oil
garlic pinsa bread

17.50

*** Bacon salad with eggs and champignons**

Mixed leaf salads with rocket leaves
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 salads, rocket leaves, sprouts
dressed with our home-made lime salad dressing
chilli 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 tomatoes mousse**

Ravioli stuffed with tomato mousse and Mozzarella
Parmesan cheese and roasted pistachio kernels
garnished with rocket leaves and Balsamic vinegar

small portion 19.50 / main portion 25.50

Risotto with grilled vegetables

Risotto with mountain cheese and mascarpone
grilled vegetables, olives, spring onions
bell peppers, zucchini, cherry tomatoes and basil pesto

small portion 21.50 / main portion 26.50

Saffron noodles with Alpine salmon and young spinach

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

Crispy perch fillets

Perch fillets deep-fried in batter
mixed summer leaf salads, kernels, rocket leaves and sprouts
sliced tomatoes, mozzarella from the mountain dairy
corn, cucumbers, carrots, celery and couscous salad
garnished with watermelon
homemade tartar sauce
and country fries served in a basket
8 pieces 42.00 / 5 pieces 36.00

‘Cordon bleu’

Pan fried, breaded pork tenderloin filled with
Bernese Oberland raclette cheese and ham
mixed summer leaf salads, kernels, rocket leaves and sprouts
sliced tomatoes, mozzarella from the mountain dairy
corn, cucumbers, carrots, celery and couscous salad
garnished with watermelon
homemade tartar sauce
and country fries served in a basket
40.00 / 180gr

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

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



Qbeef burger

Bernese Oberland beef burger
served on crispy sourdough pinsa bread
grilled vegetables, onions, tomato slices
mozzarella from the mountain dairy, homemade BBQ sauce
garnished with rocket leaves and basil pesto
country fries
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 / 42.00 / 200gr

Grilled fillet of beef wrapped in herb bacon

roasted oven vegetables with mixed bell peppers
zucchetti, olives, onions and cherry tomatoes
homemade basil 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
bread and butter

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

EU: perch fillets, 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 caramel with preserved pears

and whipped cream

half portion 9.50 / full portion 12.50

Limoncello Parfait (containing alcohol)

Homemade parfait with limoncello liqueur
apricot compote, garnished with puff pastry sticks

15.50

Homemade chocolate mousse with Toblerone

mixed forest berries with chilli, sweet pretzel

13.50

“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

Crunchy 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 crunchy / vanilla / choco brownie
Black Forest marzipan / stracciatella / caramello

Sherbets:

apple / apricot / 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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