



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

Cream of sorrel soup
with spring onions
bread cubes with wild garlic 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

***Spring salad**

mixed leaf salad, rocket salad, sprouts
green asparagus
fine shavings of cheese, eggs, strawberry slices
roasted pistachios
dressed with our home-made salad dressing

18.50

*** 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
dill 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

Saffron risotto with mascarpone

green asparagus, spring onions, morels, cherry tomatoes
fine shavings of cheese and wild garlic pesto

small portion 19.50 / main portion 25.50

*** Home-made Ravioli with beetroot mousse**

Ravioli stuffed with beetroot mousse and Ricotta cheese
pistachio butter, roasted onion rings
thyme and Parmesan cheese
rocket salad leaves

small portion 19.50 / main portion 25.50

Wild garlic noodles with spring onions

forest mushrooms, dried tomatoes, garlic
walnut kernels, parmesan cheese
sprouts

small portion 19.50 / main portion 25.50

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

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

Fried fillet of perch

green asparagus
wild garlic almonds, cherry tomatoes
wild rice

36.00 / 110gr 45.00 / 180gr

Crispy roasted corn chicken breast

rhubarb compote with local whisky
leaf spinach and noodles

39.00 / 180gr

Porc steak from the Bernese Oberland

creamy green pepper sauce
green asparagus
Spätzli made from spelt wheat (a sort of pasta)

39.00 / 200gr

Veal knuckle “Ossobuco”

slowly cooked in the oven
with vegetable cubes and herbs
saffron risotto and fine shavings of cheese

40.00 / 250gr

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

Grilled veal escalope “Saltimbocca”

with raw ham and sage leaf, Merlot jus
carrots and turnip
wild rice

38.00 / 100gr 45.00 / 200gr



Spring beef burger

green asparagus, roasted bacon and fried egg
rocket leaves, wild garlic pesto and sweet onions
served in a crispy sour dough bread
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 / 41.00 / 200gr

Grilled fillet of beef wrapped in herb bacon

green asparagus, cherry tomatoes
home-made wild garlic butter
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

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 / 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 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 caramelized rhubarb 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 / strawberry
yoghurt elderflower
Baileys (containing alcohol) / Black Forest marzipan

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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