



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.
Go on a journey of discovery, welcomed by us with a warm welcome.

Carefully turn the next few pages and enjoy winter 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

Cream of parsnip soup with parsley oil

parsnip, onions, celery
leek, fresh ginger and coconut milk
parsley oil and whipped cream
puff pastry cheese nut 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 salad, red cabbage strips
lamb's lettuce, sprouts
roasted kernels and bread cubes
served with our home-made salad dressing

9.00

* Winter salad

mixed leaf salad, lamb's lettuce, sprouts
lukewarm forest mushrooms from the region
fine shavings of cheese, pear slices
beetroot chips
dressed with our home-made salad dressing

18.50

* Bacon salad with eggs and champignons

mixed leaf salad with lamb's lettuce
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, sprouts, kernels
pear slices and figs
dressed with our home-made salad dressing
beetroot 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
fine shavings of cheese

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
sprouts

small portion 19.50 / main portion 25.50

Beluga lentils with lukewarm Burrata cheese

slowly cooked in white wine
onions, garlic, leave spinach
cranberry chutney

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**

**Perch fillet skewer
from the local fish farm in Riggerberg**

steam cooked
with saffron cream sauce
beluga lentils and leave spinach

36.00 / 110gr 45.00 / 180gr

Crispy roasted Swiss chicken breast

wrapped with bacon
stuffed with pear chutney, rosemary and chili
Merlot jus, spinach leaves and noodles

39.00 / 180gr

Porc steak from the Bernese Oberland

creamy green pepper sauce
carrots and turnips
Spätzli made from spelt wheat (a sort of pasta)

45.00 / 200gr

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....

Grilled veal escalope “Saltimbocca”

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

38.00 / 100gr 45.00 / 200gr



beef burger with Raclette cheese
served in a crispy sour dough bread
cornichons, roasted onion rings, roasted bacon
homemade pear chutney with rosemary and chili
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

Merlot jus, dried beans
home-made pear chutney with rosemary and chili
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, perch fillet

Denmark: smoked trout

Australia / New Zealand: beef

Fillet of beef can be produced with antibiotics.

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

Vermicelles with Meringue

(a dessert made of chestnut mousse
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 9.50 / full portion 12.50

Tiramisu with beer (containing alcohol) fluffy Mascarpone cream spoon biscuits dipped in beer

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 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
Greek yogurt with honey and nuts / Whisky / Black Forest marzipan

Sherbets:

apple / lemon

Monthly changing ice cream from the Saanenland,
ask our team for the different flavours!

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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