



## **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.

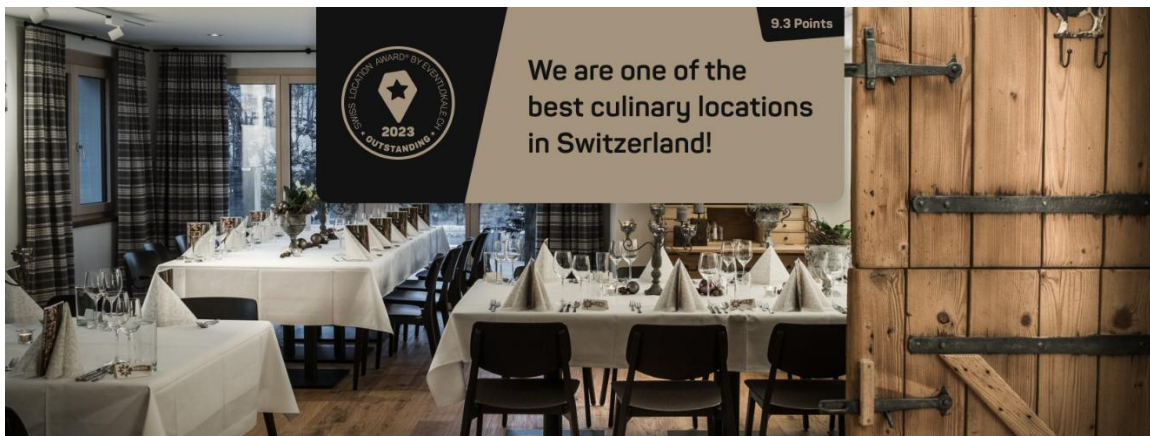
We provide you with the culinary frame to combine your personal moments of pleasure with your precious time.

Our parlours and the cosy terrace places invite you, be our guest. Come and visit us, we look forward to welcoming you with much cordiality.

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

**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 / lemon / 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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