



Dear guests

Eating is no longer just a basic need,
but means pure pleasure, joy and happiness.

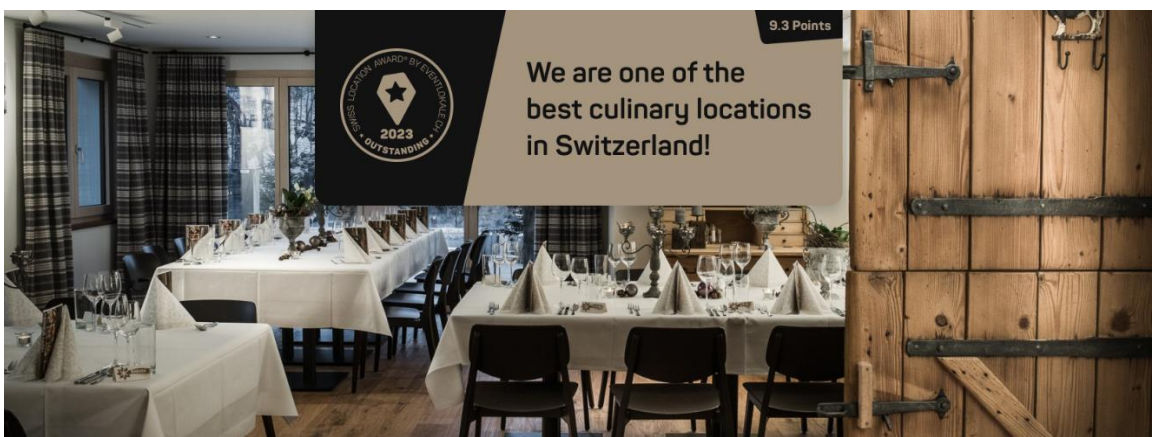
It is the combination of everything that makes it special. Selected ingredients,
whenever possible from the local region,
with seasonal ingredients that we have carefully selected, without frills and of
course fresh every day - lovely greeting from the kitchen.

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.

Many highlights, classics or even new dishes are waiting for you again, turn the next
pages carefully and go on a journey of discovery. We will leave no stone unturned in
our efforts to give you back some pleasurable and relaxing moments.

We are looking forward to it - in every season.

Enjoy your meal!



Enjoy our Soups

*** Soup of the day**
served with fresh bread

7.50

Cucumber cream soup with dill
quark, celery, leek, potatoes and spring onions
pine sapling ice cream
served with a mountain cheese Pretzel

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, rocket salad
roasted kernels and bread cubes
served with our home-made salad dressing

9.00

*** Tomato nectarine salad with Burrata**

lukewarm Burrata from the dairy
mixed cherry tomatoes and onions rings
black olives, rocket salad leaves and roasted pine kernels
Balsamic creme and olive oil

19.50

*** 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 and sprouts
dressed with a balsamic lime dressing
rose chips

as a starter 19.50 / main dish 25.00

*** Original spelt tartare**

with onions, mixed bell pepper and zucchini cubes
fresh mint, maple syrup, pistachio kernels and Mascarpone
fresh leaf salad, rocket salad and sprouts
rose chips

as a starter 17.50 / main dish 23.00

Our Vegetarian Specialities

Every month we surprise you with new creations!

*** Corn Ravioli with bell pepper dough**

Ravioli stuffed with corn polenta and cream cheese
spring onions and garlic
Parmesan, roasted hazelnuts and roasted onion rings
leaves of rocket salad

small portion 19.50 / main portion 25.50

Tomato Risotto with oven vegetables

cherry tomatoes, olives, onions, bell pepper and zucchetti
lukewarm Mozzarella from the dairy
basil pesto

small portion 20.50 / main portion 26.50

Saffron noodles with smoked alpine salmon strips

in a creamy saffron sauce
spring onions, young spinach
smoked salmon strips
fine shaving of mountain cheese

without salmon 24.50 / with salmon 29.50

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 mayonnaise

country fries in a basket

summer leaf salad with rocket salad, bread cubes and sprouts

5 perch fillets 31.00

8 perch fillets 42.00

Crispy roasted corn chicken breast

homemade lime basil mayonnaise

mixed summer leaf salad, tomato slices

Mozzarella from the dairy

Sweet corn, cucumber, carrots and original spelt salad

honey melon slices

country fries in a basket

39.00 / 180gr

*** Grilled veal escalope from the Bernese Oberland**

smoked butter

mixed summer leaf salad, tomato slices

Mozzarella from the dairy

Sweet corn, cucumber, carrots and original spelt salad

honey melon slices

country fries in a basket

38.00 / 100gr /

45.00 / 200gr

*Eating is one of the 4 reasons to live, we do not know yet,
the other 3 reasons.*

....Eating is a need, enjoying is a pleasure...!

Q beef burger in a crispy sour dough bread

basil pesto, oven vegetables, salad leaves, rocket salad and onion rings

Mozzarella slices from the diary

homemade lime basil mayonnaise

country fries in a basket

32.00 / 170gr

Porc filet roasted in one pice

lime mousse sauce and pistachio kernels

leaf spinach and basil cherry tomatoes

wild rice

40.00 / 220gr

*** 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

smoked butter

oven vegetables, cherry tomatoes, olives, onions

mixed bell pepper and zucchini

country fries in a basket

52.00 / 220gr

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
with cornichons, gherkins, dried fruits, nuts, bread and butter
country fries in a basket

27.00

*** “Pinsa” sour dough bread with basil pesto**

smoked ham slices, mixed cherry tomatoes, onion rings
rocket salad leaves, fine shaving of mountain cheese and hazelnuts
creme of Balsamic and olive oil

Vegetarian version

with Mozzarella from the diary and without smoked ham

24.00

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
Denmark: smoked trout
Poland: perch fillet
France: poultry
Australia and 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 brûlée with preserved pears and whipped cream

half portion 9.50 / full portion 12.50

Apricot compote with mint

Greek yoghurt honey ice cream
whipped cream and sweet pretzel

half portion 9.50 / full portion 12.50

Lemon and Limoncello tiramisu (containing alcohol) nut biscuit

pistachio kernels and whipped cream

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 / Grand Marnier
apricot yoghurt / Greek yogurt with honey / Black Forest marzipan

Sherbets:

apple / pineapple basil

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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