

## For our small guests

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Children are invited to discover the diversity of our kitchen as well. Indulge their every whim.

At a special price of CHF 15.

Up to and including the age of 12 years – accompanied by an adult.

Drinks are excluded.

## Starters

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### **Hand cut beef carpaccio**

with «Belper Knolle», pine nuts, marinated rocket salad and Tuscan olive oil

24

### **Home-pickled swiss alpine salmon**

with herb salad, dill-mustard sauce with swiss honey and brioche

22

### **Roasted marrow bone**

with garlic-baguette

18

### **Swiss buffalo mozzarella <sup>v</sup>**

with date tomatoes and basil

16 24

### **Mixed starters**

from our buffet

19 27

## Soups

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### **Regional white wine foam soup <sup>v</sup>**

with roasted shallots and Parmesan crostini

12

### **Clear soup**

with seasonal garnish

11

<sup>v</sup> vegetarian

<sup>v+</sup> vegan

## Traditional

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### **Minced meat with macaroni**

with savoy cabbage and dried tomatoes served with apple puree 24

### **«Kornhaus»-Rösti <sup>v</sup>**

Roesti with onions and tomatoes, gratinated with Bernese alpine cheese 23  
with bacon +3

### **Suure Mocke**

Braised beef marinated with red wine and red wine-vinegar,  
served with tarragon polenta and bacon beans 36

### **«Bärner-Platte»**

Boiled beef, smoked ham and bacon, riblets,  
Bernese pork- and tongue-sausage, served with boiled potatoes,  
organic sauerkraut and dried beans 35

## Vegan

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### **Swiss sweet potato double <sup>v+</sup>**

with rocket salad, chickpeas, pickled raisins and walnut-pesto 26

### **Open ravioli <sup>v+</sup>**

with Seeland leaf spinach, cashew-ricotta, date tomatoes and basil 28

## Fish

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### **Char from Belp**

cooked in Schafiser broth, served with rice and Seeland leaf spinach 38

### **Zander from Lake Maggiore**

with vanilla-saffron foam, served with rice and Seeland leaf spinach 39

<sup>v</sup> vegetarian

<sup>v+</sup> vegan

## Favorites

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### **Chateaubriand**

with bearnaise sauce and classic garnish (for 2 persons) per person 56

### **Beef sirloin «Café de Paris»**

bone-ripened Emmental sirloin steak, served with shoestring potatoes 46

### **«Chalbsläberli»**

Sliced calf's liver with onions and herbs, served with roesti 36

### **Seeland oven-roasted cockerel**

with mustard-rosemary marinade, served with shoestring potatoes 35

### **Simmental oven-roasted lamb loin**

with braised apple-leek, served with potatoes and rosemary sauce 45

## Side dishes

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noodles <sup>v</sup>, roasted potatoes <sup>v</sup>, boiled potatoes <sup>v</sup>, shoestring potatoes, roesti, risotto <sup>v</sup>, pilaf rice <sup>v+</sup>, Seeland leaf spinach <sup>v</sup>, seasonal vegetables <sup>v</sup> 6

Leaf salad <sup>v+</sup> 8

Seasonal market salad <sup>v+</sup> 12

We are pleased to serve you *gluten-free spaghetti* upon request.

For information about *allergens* please ask our employees.

<sup>v</sup> vegetarian

<sup>v+</sup> vegan

## **Reference to the used products**

### **In the kitchen**

Riso superfino Carnaroli – Tenuta Margherita

Parmigiano reggiano – stagionatura di almeno 30 mesi

Olio extra vergine di oliva italiano – Covan

Grana Padano

### **At the table**

Olio extra vergine di oliva di Toscana igp – Bindella, Tenuta Vallocaia

Condimento con mosto cotto di uva – Serego Alighieri, Masi

Grana Padano in the cheese grater