

STARTERS

HAND CUT BEEF TARTARE

with « Belper Knolle », pine nuts, olive oil with thyme 24 32

TARTARE OF SWISS ALPINE SALMON

with limes, shallots, dill, oranges and olive oil 25 34

«KORNHAUS»SALAD ^{v+}

with sweet potato, apple, walnuts, dressing with verjus and rapeseed oil in a bowl to share, per person 11

AUTUMN SALAD «KORNHAUS»

Lamb's lettuce, nuts, mushrooms, chestnuts and bacon 19

SOUPS

PUMPKIN SOUP ^v

Orange, chervil and pumpkin seeds 12

BERNESE MARKET SOUP

clear soup with vegetables from the Lakeland region 9

with bacon 11

v vegetarian

v+ vegan

TRADITIONALS

ROE DEER ESCALOPE WITH JUNIPER SAUCE with spaetzli, red cabbage and brussels sprouts	39
GRILLED VENISON RIB CHOPS WITH CEPS with spaetzli, red cabbage and brussels sprouts	42
«KORNHAUS»-RÖSTI ^v Roesti with onions and tomatoes, gratinated with Bernese alpine cheese	23
	with bacon 27
«BÄRNER-PLATTE» Boiled beef, smoked ham and bacon, riblets, Bernese pork- and tongue-sausage, served with boiled potatoes, organic sauerkraut and dried green beans	35

VEGAN

SWEET POTATO AND AVOCADO BURGER ^{v+} served with seasonal grilled vegetables and shoestring potatoes	28
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FISH

SWISS WHITE TROUT wrapped in zucchini, served with risotto from the Tessin	38
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v vegetarian
v+ vegan

KORNHAUS FAVORITES

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
SLICED VEAL with cream sauce from the Emmental with champignons, served with roesti	38
GRILLED BEEF FILLET FROM THE EMMENTAL with bearnaise sauce, leaf spinach from the Seeland and shoestring potatoes	52
ESCALOPE VIENNESE STYLE finely sliced bread-crumbed veal escalope from the Emmental, served with shoestring potatoes	45
GRILLED VEAL RIB CHOP WITH SAGE served with Risotto and truffles from Bremgarten (black autumn truffle)	52

FOR OUR SMALL GUESTS

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.

For information about allergenics please ask our employees.

DESSERTS

PEAR TARTE TATIN		12
LEMON TARTE ^v		11
WARM LAVA CAKE ^v with liquid core		11
ICE PRALINES ^v with espresso		10
ICE COFFEE WITH ALMOND BRITTLE ^v Scoop of vanilla ice cream with hot coffee		8
COLONEL ^v 2 scoops of lemon sorbet with Vodka or Limoncello		11
ICE CREAM ^v Vanilla, Chocolate, Pistachio, Coffee, Yoghurt, Strawberry	per scoop	3.5
	with whipped cream	+1
SORBETS ^{v+} Lemon, Mango, Raspberry, Strawberry & Prosecco	per scoop	3.5
	with whipped cream	+1

CHEESE ^v

Garnished with dried fruits, homemade fruit mustard
or seasonal chutney and bread

3 varieties of cheese	16
6 varieties of cheese	21

You will find digestifs on our rich liquor cart.