




## SMALL HUNGER

<b>Focaccia</b>   cherry tomatoes   wild garlic pesto  per person	6.00
<b>Marinated olives</b>   mammoth cheese 	9.50
<b>Parkhotel Plate</b>   for 2 persons Mostbröckli   raw ham   mammoth cheese   marinated olives dried tomatoes   tête de moine   camembert	29.00

## STARTERS

<b>Leaf salad</b>   roasted seeds   croutons   dressing 	12.00
<b>Mixed salad</b>   roasted seeds   croutons   dressing 	14.00
<b>Spring salad</b>   asparagus   watercress   radish lemon, honey and olive oil vinaigrette	17.50
<b>Duo of green asparagus &amp; onsen egg</b>   spring morels miso emulsion   pea shoots 	19.00

## SOUPS

<b>Soup of the day</b>   recommendation of the day	11.00
<b>Asparagus cream soup</b>   almond fleuron	13.00

## SPRINGTIME AWAKENING

<b>Grandma Meatball</b> (pork&beef)   sherry cream sauce sage   spring vegetables   noodles	29.00
<b>Portion of asparagus</b> hollandaise sauce   raw ham white and green asparagus   rosemary-roast potatoes	34.00
<b>Tender meat   mixed asparagus</b> hollandaise sauce   rosemary- roast potatoes	34.00
with pork steak	35.00
with chicken breast	52.00
with veal steak	
<b>Swiss lamb rack in a herb coating</b>   port wine jus green and white asparagus   wild garlic gnocchi	50.00

## FISH

<b>Swiss Alpine pikeperch</b> green and white asparagus   beurre blanc   smoked chive oil venereal rice	46.00
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## VEGETARIAN

<b>Truffle ravioli from Burgdorf</b>   parmesan foam   fried onions truffle oil   green asparagus 	22.00   32.00
<b>Asparagus risotto</b>   mascarpone   crispy cheese   herbs 	27.50
<b>Daily recommendation</b>   on request 	26.50

## OUR CLASSICS


<b>Veal cordon bleu</b>	48.00
Kaltbach gruyère   ham	
spring vegetables   French fries	
<b>Breaded pork escalope</b>	29.00
spring vegetables   French fries	
<b>Egliknusperli from the Valais</b>	43.00
Tartar sauce   spring vegetables   boiled potatoes	
<b>Beef entrecôte in a pan</b>   bone matured	180g   52.00
do it yourself at the table	300g   72.00
Café de Paris   spring vegetables   young fried potatoes	
<b>Beef tartare</b>	110g   24.50
vegetable pickles   toast	220g   38.00
mild   spicy   hot   your choice	
served with French fries	+5.50
<b>Colorfully garnished salad plate with egg</b>   Café de Paris	
with chicken breast	30.00
with pork steak	29.00

## FROM THE VILLAGE CHEESE DAIRY

**Crème brûlée of goat cheese**  17.00  
Rhubarb | pistachios

## DESSERT

**Café gourmand** 9.50  
Café crème or espresso | sweet seduction

**Rhubarb "Oven knickers"**  14.50  
Sour cream and rhubarb ice cream | dried strawberry meringue


**Apple pie** | vanille ice cream  13.50

**Meringue ice cream** | Emmental meringue | vanilla ice cream 14.50  
Strawberry and raspberry sorbet | cream

**Fruit salad**  9.00  
with cream | bisquit +1.50  
with grappa +3.00  
with 1 scoop of ice cream of choice +2.00



**Homemade ice cream / sorbet** per scoop 5.00

Willisauerringli ice cream 

Rhubarb and sour cream ice cream 

Sea buckthorn sorbet 

Elderflower ice cream 

We have marked vegetarian dishes with  and vegan dishes with a  for you.  
For information on **allergens** in the individual dishes, our staff will be happy to provide you with information.

**Origin:** Unless otherwise stated, we serve Swiss meat.

Our prices are quoted in CHF and include VAT.