




STARTERS

- Leaf salad** | roasted seeds | croutons | dressing  12.00
Mixed salad | roasted seeds | croutons | dressing  14.00

SOUPS

- Soup of the day** | recommendation of the day 11.00
Asparagus cream soup | almond fleuron  13.00

LIGHT & FINE

- Truffle ravioli from Burgdorf** | parmesan foam | asparagus
truffle oil | fried onions  22.00 | 32.00

FISCH

- Egliknusperli from the Valais** 43.00
Tatar sauce | spring vegetables | boiled potatoes



SPRING GREETINGS

- Tender meat** | mixed asparagus | Hollandaise sauce
Rosemary roast potatoes 52.00
with veal steak 34.00
with pork steak
Grandma Meatball (pork&beef) | sherry cream sauce 29.00
sage | spring vegetables | noodles

OUR CLASSICS

- Veal cordon bleu** 48.00
Kaltbach gruyère | ham
spring vegetables | French fries
Breaded pork escalope 29.00
spring vegetables | French fries
Beef tartare 110g | 24.50
vegetable pickles | toast 220g | 38.00
mild | spicy | hot | your choice
served with French fries +5.50
Colourful garnished salad plate | dressing of your choice 30.00
Café de Paris | chicken breast

DESSERT

- Café gourmand** 9.50
Café crème or espresso | something sweet
Apple pie | vanille ice cream  13.50
Fruit salad  9.50

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.