



Four seasons menus

Spring menus

March – June

Spring menu I

Fr. 38.00 per person

Soup of young carrots
Paillette

Roasted breast of corn poulard
on wild garlic noodles
Vegetable garnish

Fruit salad with elderflowers syrup
and vanilla ice-cream

(alternatively we serve this menu with a sautéed salmon slice)

Spring menu II

Amuse-Bouche

Smoked trout fillet with spring salad

Duet of asparagus and wild garlic soup
Raw-ham prussiens

Chicken breast poached with lemon grass
Pilaf rice with sorrel
Slices of zucchini

Trilogy of our sorbets garnished with fruits
Chocolate brownie

Friandises

Menu 4 courses Fr. 62.00
without trout fillet)

Spring menu III

Fr. 57.00 per person

Amuse-Bouche

Variation of leafy salads with baby spinach and Mozzarella pearls
on radish vinaigrette

Wild garlic mousseline with chicken dumplings
Toast with herbs

Oven-glazed pork loin
Spring potatoes
and young vegetables

Strawberry mousse in puff pastry
with green tea ice-cream

Friandises

Spring menu IV

Amuse-Bouche

Strips of roasted duckling breast
on wild garlic Carnaroli-risotto

Sea bass fillet with chervil foam
Spring onions

Slice of veal saddle on morels sauce
Potato quiche with Swiss chard
Spring vegetables

Strawberry trilogy (mousse, salad and ice-cream)
with rhubarb compote

Friandises

Menu 4 courses Fr. 82.00

Menu 3 courses Fr. 72.00 (without duckling breast)

Spring menu V

Amuse-Bouche

Slightly roasted tuna sashimi
garnished with leafy spring salads

asparagus cream soup with quail breast
Maki sushi with avocado

Beef fillet médaillon fried with fresh herbs
Carnaroli-risotto
Spring onions and cherry tomato confit

Mousse of spring carrots perfumed with ginger
Green tea ice-cream

Friandises

Menu with beef fillet Fr. 95.00

Menu with pork fillet Fr. 82.00

Summer menus

June – September

Summer menu I

Fr. 42.00 per person

Gazpacho Andaluz
(Chilled Spanish vegetable soup)

Grilled pork steak
served with three different sauces
garnished with leafy salads and melon
Olive baguette

Raspberry cream with chocolate bits

(Alternatively to the pork steak we serve a variety of steaks and fish.
Prices on request)

Summer menu II

Fr. 55.00 per person

Amuse-Bouche

Leafy salads with strips of smoked salmon

Slice of rib-eye on herb sauce
served on roasted corn grains
Baked potato with sour cream

Apricot compote
with chocolate ice-cream

Friandises

Summer menu III

Fr. 65.00 per person

Amuse-Bouche

Parma ham with melon

Tomato soup with basil-sour cream
(served either warm or chilled depending on the weather)

Sautéed seabream fillet
Rice with herbs
Slices of zucchini

Lemon sorbet with fruit salad

Friandises

Summer menu IV

Fr. 78.00 per person

Amuse-Bouche

Mille-feuille with truffled fresh cheese

Slightly smoked jumbo shrimps
on a summer-boletus royalePork fillet poached in olive oil with garlic and herbs
Pesto-risotto with sunflower seeds
Market vegetablesMousse of yoghurt and berries
Balsamico reduction

Friandises

Summer menu V

Fr. 88.00 per person

Amuse-Bouche

Refreshing sweet and sour cherry soup
Serrano raw hamSautéed salmon trout fillet
Tabouleh saladVeal rib-eye with chanterelles
Noodles and market vegetablesDuet of peach
Peach slices poached in Sake and peach sorbet
with chocolate mousseline

Friandises

Potpourri of holiday memories

Fr. 75.00 per person

Amuse-Bouche (Aubergine mousse with Pita bread and Halumi)

Smoked salmon marinated with sesame in Nori leaf
Soy-daikon and leafy salad with sesame crispSpicy coconut soup with curry mousseline
Jumbo shrimps with lemon grassSlightly roasted beef strips with peppadews on coriander-sour cream
Basmati rice und broccoli

Brie de Meaux with fig-mustard and Pumpernickel bread

Caramelized passion fruit flan
Summer berries and pistachio ice-cream

Friandises

Menu 5 courses Fr. 110.00

Menu 4 courses Fr. 96.00 (without cheese)

Autumn menus

September – December

Autumn menu I

Fr. 38.00 per person

Homemade pumpkin soup

Pan fried poulard breast
Large noodles with nuts
Brussels sprouts and chestnuts

Salad of autumn fruits

Autumn menu II

Fr. 54.00 per person

Amuse-Bouche

Autumn salad with mushrooms

Sautéed salmon trout fillet
on hazelnut-chive vinaigrette
Boiled potatoes and root vegetables

„Sauser“ sabayon with pear poached in red wine
Honey ice-cream

Friandises

Autumn menu III

Fr. 66.00 per person

Amuse-Bouche

Cabbage salad from Gürbetal with bacon
Roll of smoked beef filled with fresh cheese

Leek soup with strips of pike-perch fillet

Loin of pork glazed with honey and pepper
Fondant potatoes and green beans

Apple juice cream with Toblerone

Friandises

Autumn menu IV

Fr. 68.00 per person

Amuse-Bouche

Leafy salads with cocktail shrimps

Beetroot soup with horse radish croûtons

Glazed veal shoulder on roasted vegetables
Semolina-gnocchi with sage

Pear-tarte tatin with nuts
White chocolate ice-cream

Friandises

Autumn menu V

Amuse-Bouche

Corn salad with mushrooms and egg

Small variation of pumpkin with sautéed perch fillets

Venison escalope with juniper-cream sauce

Homemade spaetzli

Red cabbage with apple and chestnuts

Marinated plums with orange

Nut ice-cream

Friandises

Menu 4 courses Fr. 82.00

Menu 3 courses Fr. 68.50 (without fish)

Autumn menu VI**Bernese menu**

Amuse-Bouche

Bärner marked soup with dices of pork leg

Slice of bernese onion pie

Strips of perch fillet fried in „Berner Müntschi“-beer paste
served with sauerkraut from Gürbetal

Marinated beef „Suure Mocke“ braised with dried cepes

Potato puree

Autumn vegetables

Burnt cream with „Nidletäfel“

Apple slices, small meringue und vanilla ice-cream

„Güetzi“

Menu 4 courses Fr. 80.00

Menu 3 courses Fr. 66.00 (without fish)

Winter menus

December – March

Winter menu I

Fr. 40.00 per person

Homemade Potato soup with marjoram
Paillette with caraway seeds

Pork ragoût with bacon and mushrooms
Herb spaetzli and root vegetables

Apple pie with roasted almonds
and vanilla ice-cream

Winter menu II

Fr. 42.00 per person

Parsnips soup with honey

Oven roasted haunch of lamb with rosemary
Large noodles and chicorée braised with orange

Almond cream with honey-crisps
and mocha ice-cream

Winter menu III

Amuse-Bouche

Corn salad with strips of smoked salmon on mustard-dill vinaigrette
Horse radish-croûtons

Vegetables-velouté with portulak-pesto and pumpkin brunoises

Poulard breast filled with honey and nuts
Serviette dumplings and romanesco

Mille-feuille with chocolate mousseline and mango-passion fruit sorbet

Friandises

Menu 4 courses Fr. 72.00

Menu 3 courses Fr. 64.00 (without fish)

Winter menu IV

Amuse-Bouche

Winter salad with roasted raw ham juliennes

White leek soup with salmon dices

Minced veal with apple on Calvados sauce
Tagliatelle and Brussels sprouts with red onions

Luke-warm chocolate brownies with mandarin ice-cream

Friandises

Menu 4courses Fr. 80.00

Menu 3courses Fr. 68.00 (without soup)

Winter menu V

Amuse-Bouche

Fresh cheese tart garnished with winter salads

Black salsify soup with chestnuts

Paillette

Sea bass fillet sautéed in olive oil and sea salt

Ticino white wine-risotto

Beef fillet médaillon on truffle jus

Fondant potatoes and root vegetables

Cinnamon parfait with gingerbread spices

Friandises

Menu 5 courses with beef fillet Fr. 96.00

Menu 5 courses with pork fillet Fr. 84.00

Christmas taste menu

Amuse-Bouche

Winter salad with fried pear slices

Nut-vinaigrette

Chestnut-cappuccino with cardamom

Paillette with anise

Sautéed scallop

Pumpkin flan with ginger

Turkey breast fillet with dried fruits

Sweet potato purée with thyme

Vegetable garnish

Taleggio on orange compote

Muffin with gingerbread spices

Mousse of white chocolate

Cinnamon ice-cream with hot wine sauce

Friandises

Menu 6 courses Fr.115.00

Menu 5 courses Fr. 98.00

Dishes can vary depending on the season

If you did not find your favourite menu here, please contact us.
We create a menu for you with pleasure.