

**TSCHOU / GUÄTÄ ABÄ / HI / SAWASDEE KRAP  
SELAMAT / MABUHAI / 밝은 / こんにちは / नमस्ते  
BONSOIR / CIAO / BUENOS TARDES / WELCOME**



OUR PLACE IS WHERE YOU **MEET THE LOCALS**.  
IT IS INSPIRED THROUGH MY 15-YEAR JOURNEY IN ASIA.  
WE SERVE THE VERY **BEST LOCAL & ASIAN DISHES**,  
**CRAFT BEER**, FINE (SWISS) WINES & SELECTED DRINKS  
OUR CREDO : **FRESH.CHEEKY.STYLISH**  
OUR HASHTAG : **#THUNISSTBESSER / #QUARTIERBEIZ**  
**THANKS FOR SHARING YOUR PICS & WORDS**  
ON TRIPADVISOR OR OTHER SITES.  
LET'S MAKE IT A NICE DAY/EVENING. RELAX&ENJOY

## GOURMET SIGNATURE PLATTERS FOR 2



Mäsä's 18-hour Ribs & Flank Steak  
Sliced pork ribs  
Flank Steak Café de Paris  
Sautéed rosemary potato-vegetable mix  
48 per Person

**Mäsä's 18-hour Ribs, Flank Steak & Black Tiger Prawns**  
Sliced Ribs  
Flank steak Café de Paris  
Black tiger prawns  
Sautéed rosemary potato-vegetable mix  
56 per Person

### **Chef's suggestion?**

Add a beef rendang order to add some Asian touch  
to your dinner experience.



## SWISS CHEESE & AIR-DRIED MEAT CLASSICS

### **Quartierbeizplättli**

Best of local cold cuts & „Hobuchääs“:  
Pork belly, air-dried beef, pepper salami,  
Shaved swiss alpine cheese, fig mustard  
& jalapeno stuffed olives, famous slow bread 24

### **(V) "Hobuchääsplättli"**

Deliciously tasty rolls of aged, shaven swiss alpine cheese AOP with fig mustard, grapes & famous slow bread form our baker fiend. Berner Alpkäse AOP is made daily from raw alpine milk during the summering period. 24

### **(V) Raclette Wallis 65 AOP**

Switzerland's signature cheese dish Nr.1  
The raclette cheese round is heated, either in front of a fire or by a special machine, then scraped onto diners' plates. Served with 3 boiled potatoes, gerkins and pearl onions 12  
Double Raclette 22  
With a fried egg 14

### **(V) Chäässchnittä**

Schnaps soaked house bread slice, cherry tomatoes, melted raclette cheese, fried egg 24

# FOREPLAY

## **Bites of our 12-hours slow bread with:**

Beef Tatar „Berner Oberland“ - with local cheese

Beef Tatar „Fernweh“ - with ginger & wasabi-sesame

(V) Roger Rabbit - smoked carrots

18.20/36.40 (7/14 pcs)

## **Vietnamese style black tiger prawns (6pcs)**

Tiger prawns with caramel, Thai basil,

black pepper, QB13 bread 24/48 (6/14 pcs)

## **(V) «13er signature dish» - Thai fried egg salad**

Sliced crispy fried eggs with Seared, sliced flank steak with, peanuts, celery, tomato, red onions, chili, mint, coriander, lime juice 24

## **Thai Beef Salad**

Seared, sliced flank steak with mango, peanuts, celery, tomato, red onions, chili, mint, coriander, lime juice 29

## **(V) Crisp Iceberg lettuce with sprouts & herbs 12**

Dressings: Sesame-Wasabi, Creamy French, Mango

## **(V) Thai Papaya Salad**

Green papaya, carrots, tomato, red onion, lime juice, chili, peanuts 19

# **BEEF TARTARE THE WAY W LIKE IT**

## **RAW, MARINATED, PRIME QUALITY SWISS BEEF & QB13 BREAD**

### **Local Hero: Berner Oberland**

with crispy fried egg and tasty rolls of aged, shaven swiss alpine cheese AOP 37

### **„Asia“**

with mango, wasabi-sesame, peanuts, pickled ginger, chili 34

### **„Asia Suf & Turf“**

Tatar “Asia” & pan seared Tiger prawns 46

### **Tatare Café de Paris**

topped with homemade, slightly melted café de paris butter 39

### **«A QB signature dish»**

Tatar Café de Paris & pan seared tiger prawns 49

**«GOOD FOOD IS OFTEN, WELL MOST OFTEN,  
VERY SIMPLE FOOD” (ANTHONY BOURDAIN)**

## **ASIAN DELIGHTS**

### **«A QB signature dish» - Beef Rendang**

Slow-cooked, spicy, rich and tender Indonesian beef stew made with asian spices and coconut milk

38

### **Dim Sum (12 pcs)**

Swiss farm chicken / Tiger Prawns

(V) Green Curry / Tandori cauliflower

46

### **Creamy coconut Thai Curry with vegetables and**

Juicy free-range chicken 32

(V) Falafel 32

Black tiger prawns 38

### **Kapraw Gai - Street Food Evergreen**

Juicy chicken/tiger prawns/falafel with chili, garlic & crispy fried egg

32/32/38

**“YOU DON’T NEED A SILVER FORK  
TO EAT GOOD FOOD.” (PAUL PRUDHOMME)**

## **JUICY 2<sup>ND</sup> CUTS, BURGER, LOCAL FARM FISH**

**«A QB signature dish» - «Marcel's Ribs»**

12-hour super slow-cooked, tender pork ribs with salad or sautéed rosemary potatoes

42

### **Flank Steak Café de Paris**

Slow-cooked & thinly sliced beef, topped with Café de Paris; roasted potato-veggie side

42

### **Galloway Beef Burger**

Juicy beef patty, melted Raclette cheese, cocktail sauce & pickled red onions in brioche bun with crispy potato chips or sautéed rosemary potatoes

28 / 300g Double Beef Burger 39

With a fried egg +3

**Creamy Safran risotto with a sautéed pikeperch filet**

46

**“WE SOURCE MANY OF OUR PRODUCTS FROM LOCAL FAMILY BUSINESSES” (QB13 CHEFS)**

## ICING SUGAR ON TOP

### «A QB signature dish» : Lava Cake

Cakey on the outside with an irresistible center of warm dark chocolate flowing through the middle. The first time you try one, it may seem like magic  
15

### Crêpe Suzette

Decadent French crêpes - very thin pancakes, served in a delicious orange and caramel sauce, flambé with Grand Marnier orange alcohol. Served with joghurt ice cream & mango

18

### Liquid dessert - Espresso Martini

a sumptuous mix of local coffee liqueur and espresso. It's rich, indulgent, creamy and includes a shot of espresso.

15

## LOCAL DIGESTIF (4CL)

**Thuner Ingwerer** - Ginger Liqueur (17%) 9

**Honey Williams** - (35%)

Made from Swiss Williams pears and the finest Swiss honey 12