

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



OUR PLACE IS WHERE YOU **MEET THE LOCALS.**
IT IS INSPIRED TROUGH 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.



= contains gluten / (V) = vegetarian



SWISS CHEESE & AIR-DRIED MEAT CLASSICS

Quartierbeizplättli - best to share as a starter

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

Please ask for glutenfree bread

(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, gherkins and pearl onions 14

Double Raclette 24

With a fried egg +3

(V) Chäässchnittä

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

(V) Cheese Fondue (we serve it outdoor only)

Sandra's secret fondue cheese mix, legendary 13er bread

& a shot of kirsch. Creamy. Cheesy. Wow.

By the way - Sandra is our cheese supplier. The Swiss guard their cheese mix like their gold reserves - passed down from generation to generation. Because in the end, the cheese mix makes all the difference. Usually served for a minimum of two guests. 28 per Person

13ER SIGNATURE MENU

(V) Thai fried egg salad

Sliced crispy fried eggs with peanuts, celery, tomato, red onions, chili, mint, coriander, lime juice 17/24

Please ask for gluten free

Thai Beef Salad

Seared, sliced flank steak instead of fried eggs ☺ 22/29

Please ask for gluten free

x

80s style black tiger prawns (6pcs) with 13er bread

Sauce Hollandaise, tomato, parsley 27

Please ask for gluten free bread

(V) Dim Sum (6pcs)

Green curry and Tandoori cauliflower 27

x

Tatare Café de Paris

topped with homemade, slightly melted café de paris butter 42

Please ask for gluten free bread

x

Beef Rendang

Slow-cooked, spicy, rich and tender Indonesian beef stew made with asian spices and coconut milk 42

Marcel's Ribs

18-hour slow-cooked, tender pork ribs with salad or sautéed rosemary potatoes 44

x

Lava Cake

Cakey on the outside with an irresistible center of warm dark chocolate flowing through the middle 16

Prices in CHF incl. 8.1% VAT

STARTERS

(V) Crisp Iceberg lettuce

Dressings: Sesame-Wasabi, Creamy French, Mango 12

Please ask for gluten free bread

(V) Thai Papaya Salad

Green papaya, carrots, tomato, red onion,

lime juice, chili, peanuts 19/26 *Please ask for gluten free*

(V) Homemade Soup of the Day (seasonal) 13

Please ask for gluten free bread

(V) Dim Sum (6/12pcs)



Homemade in the Madame Sum Atelier 27/48

Traditional Sums: Swiss farm chicken / Tiger Prawns

Creative Sums: (V) Green Curry / Tandoori cauliflower

SWEET TEMPTATIONS

«Mai Pen Rai»

Coconut ice cream with fresh mango, exotic pearls,

& peanuts 14

Liquid dessert Nr 1. Espresso Martini

a sumptuous mix of local coffee liqueur and espresso. It's rich, indulgent, creamy and includes a shot of espresso. 15

Liquid dessert Nr. 2. Amaretto Sour 15

MEATLOVER'S PLATTERS TO SHARE



Ribs & Flank Steak

18h slow cooked pork ribs

Flank Steak Café de Paris

Sautéed rosemary potato-vegetable mix

52 per Person

Surf & Turf

Ribs, Flank Steak & Black Tiger Prawns

18h slow cooked pork ribs

Flank Steak Café de Paris

Black tiger prawns

Sautéed rosemary potato-vegetable mix

62 per Person

18 Black Tiger Prawns "80s style"

in Sauce Hollandaise, tomato & parsley

89 per plate

Prices in CHF incl. 8.1% VAT

BEEF & (V) ROGER RABBIT TARTARE

RAW, MARINATED, PRIME QUALITY SWISS BEEF & QB13 SIGNATURE BREAD

Bartender's recommendation:

Negroni with or without %

Rosé Wine with or without %

Local Craft Beer with or without %

Local Hero: Berner Oberland

with crispy fried egg and tasty rolls of
aged, shaven swiss alpine cheese AOP 39

„Fernweh“ - Asian Style

with mango, wasabi-sesame, peanuts,
pickled ginger, chili 28/36

„Asia Surf & Turf“

Tartare „Fernweh“ & pan seared Tiger prawns 48

Tartare Café de Paris & Tiger Prawns 54

Every Day Tartare «Hiesig» 26/34

(V) Roger Rabbit Tatar

Smoked carrots, mango, papaya, wasabi-sesame, peanuts 36

Please ask for gluten free bread

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

EVEGREENS

Flank Steak Café de Paris

Slow-cooked & thinly sliced beef, topped with Café de Paris; roasted potato-veggie side 44

Black Pepper crusted beef tenderloin with a hearty port wine gravy

BEObeef is a high-quality regional product with a short value chain and strong ecological value. The BEObeef label stands for top quality. The meat comes from over thirty local farms in the surrounding region, including the Saanenland, Kandertal and Simmental 56

Galloway Beef or (V) beetroot Burger

Juicy beef patty, melted Raclette cheese, cocktail sauce & pickled red onions in brioche bun with crispy potato chips or sautéed rosemary potatoes 32/30
With a fried egg +3

Please ask for gluten free burger bun

(V) Signature Thai Massaman Curry with potatoes, vegetables

With juicy free-range chicken ragout 34
With Black tiger prawns 42

Kapraw Wok – Street Food Evergreen

with chili, garlic & crispy fried egg
Juicy chicken or (V) vegetarian 32/30
Tiger prawns 40 *Please ask for gluten free*