

 Hotel
bienenberg



Hospitality is a specific everyday culture in how we interact with each other, defined by mindfulness, freedom, tolerance, and shared life.

Wolfgang Vorländer

Salads and starters

Assorted Salads 9

«Alpenblick» salad in a pot 13/10

Mixed vegetable and leaf salads with egg and homemade bread cubes,
enhanced with Bernese Oberland cheese shavings

Cheese terrine with smoked salmon from Grisons 14/11

accompanied by an asparagus and rhubarb salad

*Salads are served with homemade Italian, spicy Sunset-,
or Bienenberg French dressing.*

Bienenberg combo served on a wooden board 16/12

Day soup, seasonal salad, and a surprise

Creamy asparagus soup 9


with a parmesan cream rosette


Wild Garlic Cream Soup Served in a Swing-Top Jar 9


with floral cream rosette

Vegetarian & Vegan Dishes

Vegan dishes are labeled by 

Asparagus and morel risotto with a hint of tomato  28/24
refined with an oat cream alternative

Spaghetti alla norma  27/23
with eggplant, tomato sauce and vegan cheese alternative
with pecorino on request (not vegan)

Frutiger Tofu with Swiss alpine herbs  32/28
baked potatoes and colorful contrasting vegetables

Homemade vegetable burger (gluten-free) 35/31
balsamic risotto and colorful vegetables

Breaded Celery Slices  36
filled with cabbage and a cheese alternative, served with French fries and
vegetables

Asparagus

Vegan dishes are labeled by 🌿

Asparagus and morel risotto with a hint of tomato 28/24
refined with cream, separate parmesan

White asparagus 29
with vegan mayo 🌿
or with herb hollandaise and a Valais apricot mayonnaise

White asparagus with Parma ham and melon 34
with herb hollandaise and a Valais apricot mayonnaise

From Local Waters

Fried salmon trout fillet 41
served with fresh morels, asparagus and wild garlic
with wild rice and vegetables

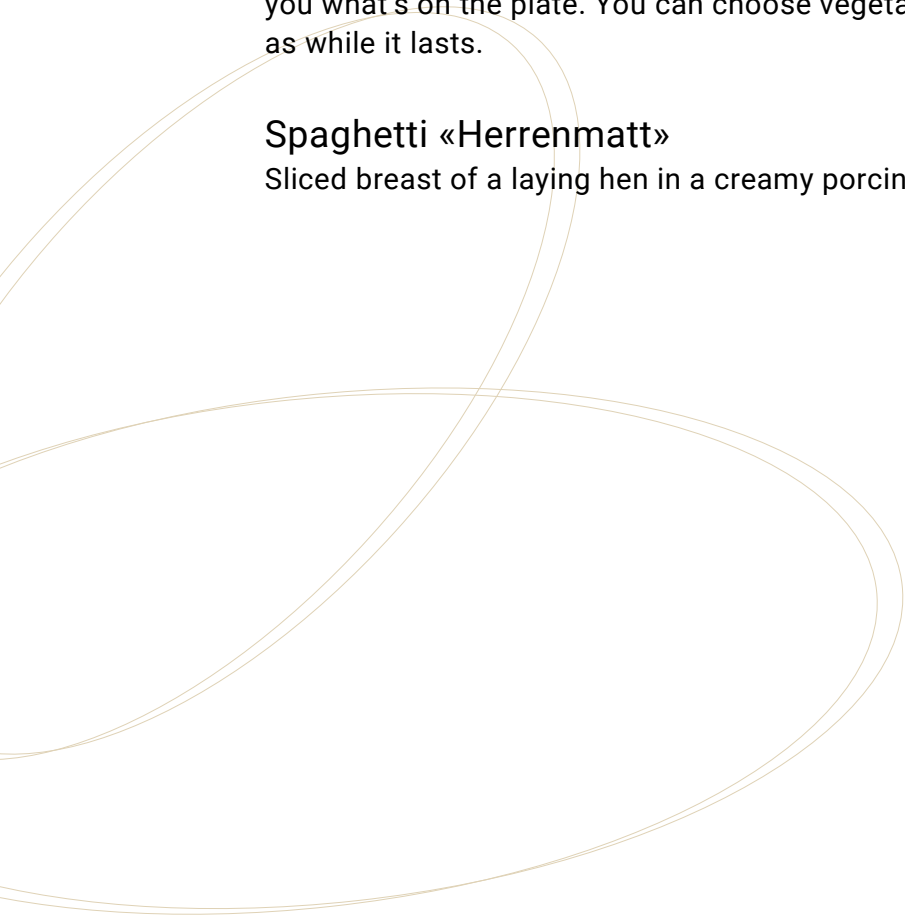
Crispy Gotthard Pikeperch with Tartar Sauce 39/35
with baked potatoes and colorful vegetables

Typically Bienenberg

Fillets of Bienenberg veal with Valais apricots 47/43
Served with wild garlic noodles and colorful vegetables

The Samaritan Plate (Monday to saturday) 13
Save food! A daily dish from overproduced food. The service staff can't tell you what's on the plate. You can choose vegetarian or with meat. Available as while it lasts.

Spaghetti «Herrenmatt» 24
Sliced breast of a laying hen in a creamy porcini sauce



Meat Dishes

Pork steak with herb crust 33
on a spicy grain mustard sauce with dill,
accompanied by mixed wild rice and colorful vegetables

Sliced veal liver 33/29
With onions and cherry tomatoes deglazed with balsamic and complemented
with homemade brown sauce, served with noodles and colorful vegetables

Emmental entrecote 39
Served with herb butter, many colorful vegetables or salads,
optionally with a portion of French fries 44

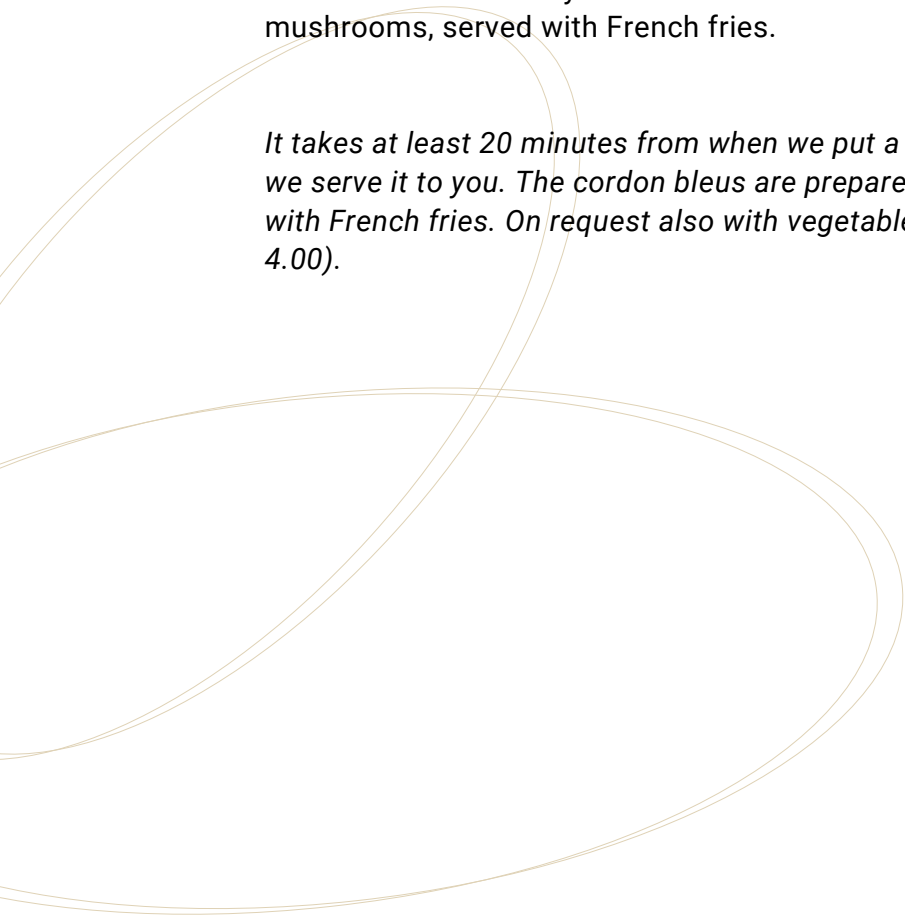
*Side dishes can be replaced with wild garlic noodles,
mixed wild rice, baked potatoes or French fries.*

Cordon bleu

Pork Cordon Bleu with Valais Raclette Cheese 39
with and raw ham, served with French fries

Veal Cordon Bleu with Mont Vully Le Réserve 43
With the 2022 World Champion cheese from Wisconsin, mature cheese rubbed with Mont Vully Pinot Noir. Filled with rear ham and porcini mushrooms, served with French fries.

It takes at least 20 minutes from when we put a cordon bleu in the pan to when we serve it to you. The cordon bleus are prepared in the known size and served with French fries. On request also with vegetables or salad (surcharge CHF 4.00).



Wine by the glass

White wine

10 / 30 / 50 cl

Les Auréliens blanc, VdP du Var
Chardonnay, Viognier

Provence (F) 7.50 / 21.00 / 34.00

Sauvignon Blanc, AOC
Sauvignon Blanc

BL 8.00 / 22.50 / 36.00

Sonate, La Côte
Pinot blanc

VD 7.50 / 21.00 / 34.00

Red wine

Blauburgunder BIO AOC, Arlesheim
Pinot Noir

BL 7.50 / 21.00 / 34.00

Humagne Rouge, Soleil d'Or AOC
Humagne Rouge

VS 8.10 / 23.00 / 37.00

Château Puyfromage Rouge AC
Merlot, Cabernet Sauvignon, Cabernet Franc

Bordeaux (F) 7.50 / 21.00 / 34.00

Rosé

Schloss Birseck
Pinot Noir

BL 7.50 / 21.00 / 34.00

Sparkling wine

Cuvée d'Or Brut
Pinot Noir

NWCH 10 cl 9.00

Apéritifs, Drinks and Cocktails

Drinks & Cocktails

Weitsicht		
<i>An appetising pre-dinner cocktail with rum, San Bitter and grapefruit juice</i>		12.00
Gin Tonic		12.00
<i>Studer's Highland Dry Gin (CH) and Swiss Mountain Spring Tonic</i>		
Aperol Sprizz		12.00

Alkoholfreie Apéritifs und Longdrinks

Bitter Love		12.00
<i>Sanbitter, Tonic Water, Grapefruit Soda, Grenadine</i>		
Sweet Dreams		10.80
<i>Citro, Red Berry, Soda, Raspberry,</i>		
Shirley Temple		10.00
<i>Citro, Ginger Ale, Soda, Elderflower syrup</i>		

Classics

Sparkling wine (Cuvée d'Or Brut)		10 cl	9.00
Splashed white wine			8.00
Martini bianco / rosso	15 % Vol.	5 cl	8.00
Campari	23 % Vol.	4 cl	8.00
<i>Additions (Orange juice, Soda)</i>			1.00



Allergens and intolerances

For information on allergens or intolerances in the individual dishes, please contact our staff

Declaration of origin

Healthy meat from species-appropriate animal husbandry and regional origin is important to us. The meat and fish on this menu come from Switzerland.

Our bread comes from Switzerland. Partly homemade, partly from the Ziegler bakery in Liestal. Small breads and other fresh baked goods from wholesalers.

Valuable food

We are committed to the responsible handling of food. If the portion is too big for you, you can have the leftovers from your plate packed, heat them up later at home and enjoy them.