



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 12

Colorful leaf salads 10

«Alpenblick» salad in a pot 14/19

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

*Salads are served with homemade
Bienenberg Italian or French dressing.*

Pea foam soup 12
with mint, apple and yogurt


Game terrine with a Cumberland sauce 19
served with orange fillets and a small salad bouquet

Beef carpaccio with lime and orange 20
served with fresh parmesan and marinated rocket salad


Beef tartare 18
with herb mayonnaise, onions, capers and buttered toast
served with marinated wild herb salad

Vegetarian & Vegan Dishes

Vegan dishes are labeled by 

Braised chicory on saffron-ginger carrots  28
with roasted mushrooms from local forests, served with rice

Homemade potato gnocchi 28
with pumpkin, pumpkin seed oil and fresh parmesan

White wine risotto with radicchio 25
refined with walnuts and local honey
served with fresh parmesan and fried chanterelles
We can also prepare a vegan version of this dish for you 

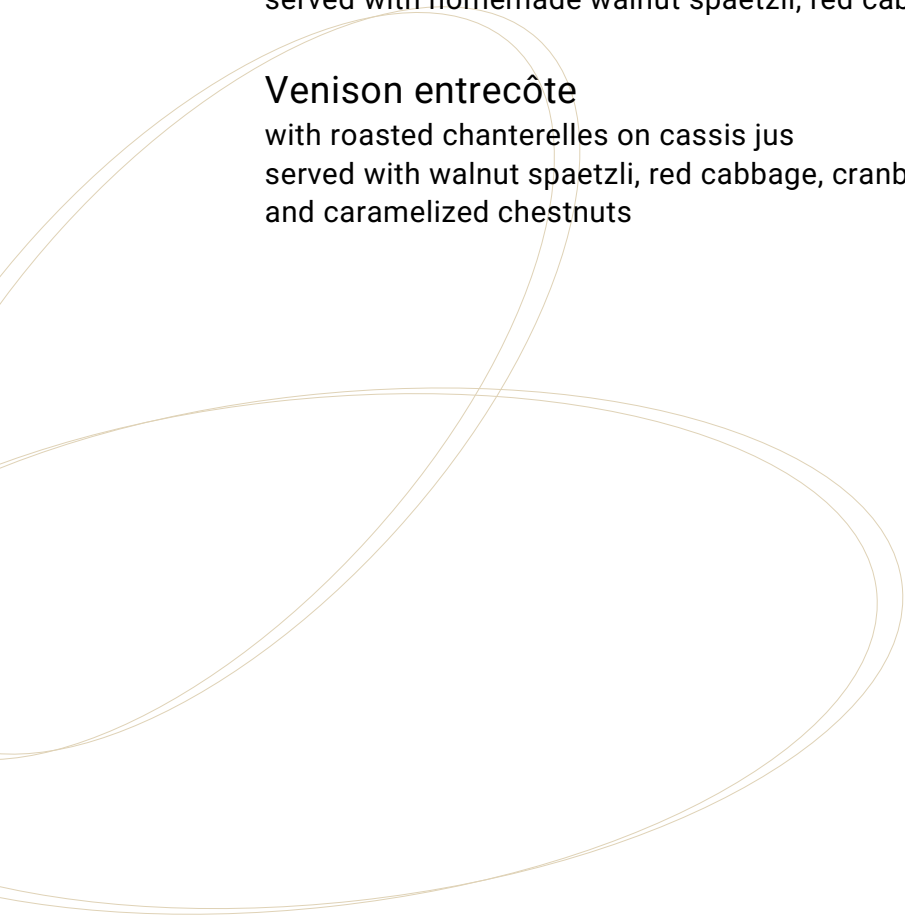
The Samaritan Plate (Monday to Saturday) 15
Save food! A daily dish from overproduced food. The service staff can't tell you what's on the plate. You can choose vegetarian or with meat. Available as while it lasts.

Game dishes

Venison pepper with homemade walnut spaetzle 39
served with red cabbage and cranberry pear

**Venison escalope with thyme jus
and caramelized chestnuts** 43
served with homemade walnut spaetzli, red cabbage and cranberry pear

Venison entrecôte 45
with roasted chanterelles on cassis jus
served with walnut spaetzli, red cabbage, cranberry pear
and caramelized chestnuts



Meat & Fish

Pikeperch baked in wine batter with homemade tartar sauce, served with French fries and colorful vegetables	39/35
Fillet of beef with a herb crust, on port wine jus served with French fries and fresh vegetables	44
Veal liver with onions and cherry tomatoes served with tagliatelle and colorful vegetables	39/36
Pork Cordon bleu served with French fries and vegetables	39
Beef tartare with herb mayonnaise, onions, capers and buttered toast served with marinated wild herb salad	28
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Wine by the glass

White wine

10 / 30 / 50 cl

Arlsheimer Chardonnay Chardonnay, Viognier	BL	7.60 / 21.50 / 35.00
Cuvée d'Or blanche VdP Riesling-Sylvaner, Gutedel, Kerner	NWCH	7.80 / 22.50 / 37.00
Pinot Gris VdP Pinot gris	NWCH	7.50 / 21.00 / 34.00

Red wine

Cuvée d'Or rouge Cabernet Dorsa, Pinot Noir	NWCH	7.80 / 22.50 / 37.00
Caracol Serrano DO Monastrell, Syrah, Cabernet Sauvignon, Petit Verdot	Jumilla (E)	7.20 / 20.50 / 33.00
Château Puyfromage Rouge AC Merlot, Cabernet Sauvignon, Cabernet Franc	Bordeaux (F)	7.50 / 21.00 / 34.00
Siebe Dupf Barrique Pinot Noir Pinot Noir	BL	37,5 cl: 32.00

Rosé

Schloss Birseck Pinot Noir	BL	7.50 / 21.00 / 34.00
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Sparkling wine

Cuvée d'Or Brut Pinot Noir	NWCH	10 cl 9.00
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Apéritifs, Drinks and Cocktails

Drinks & Cocktails

Weitsicht

An appetising pre-dinner cocktail with rum, San Bitter and grapefruit juice 12.00

Gin Tonic

Studer's Highland Dry Gin (CH) and Swiss Mountain Spring Tonic 12.00

Aperol Sprizz

12.00

Alkoholfreie Apéritifs und Longdrinks

Bitter Love

Sanbitter, Tonic Water, Grapefruit Soda, Grenadine 12.00

Sweet Dreams

Citro, Red Berry, Soda, Raspberry, 10.80

Shirley Temple

Citro, Ginger Ale, Soda, Elderflower syrup 10.00

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



Allergens and intolerances

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

Declaration of origin

Meat: Switzerland

Venison: Germany/Austria

Pikeperch: Wild catch Lake Peipsi, Estonia

Our bread comes from the Ziegler bakery in Liestal.

Small breads and other fresh baked goods from wholesalers.

We obtain fruit and vegetables from AG für Fruchthandel and seasonally from our neighbors.



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.