

A warm welcome to Süder

Renate Fankhauser und Martin Moser

Enjoy with all your senses.

We prefer offering a refined selection, placing emphasis on freshness, care, passion, enjoyment, dedication and a touch of magic.

Our aim is to offer you something special – a refined experience for your palate. We embrace a cuisine that is both fresh and seasonal, guided by the ever-changing offerings of the market. Our dishes are crafted primarily from regional ingredients sourced from water, forest, meadow, and garden. At the same time, we celebrate creativity, diversity, and moments of surprise.

We remain open to distinctive ideas and exotic ingredients.

Our kitchen team

Kevin Künzler, Manuela Beer, Kunga Ugyen, Roman Hadorn
Léon von Allmen, Leonie Schuhmacher and Priska Nydegger

MEAT DECLARATION AND OUR MAIN SUPPLIERS

At Süder, we use and process Swiss meat products. Any exceptions will be clearly indicated.

Meat	Metzgerei Balsiger, Wattenwil - Gürbetal
Meat & fish	Fideco, Murten und Michel Comestibles, Interlaken
Eggs	Familie Moser, Ried bei Worb
Fresh pasta	La Marra, Bern
Wood-fired & organic bread	Ängelibeck, Bern
Pike-perch	Estonia
Duck	France
Rack of lamb	Wales, United Kingdom
Pancetta	Italy
Barberry	Barberries from the Mediterranean region

✓ **Vegan**

If you have any allergies and/or intolerances, our staff will be happy to inform you about the ingredients used in our dishes.

Dinner Menu

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Pan-seared scallop – cauliflower puree – lemon butter –
pancetta – herb salad

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Chanterelle mushroom cappuccino – truffled foam –
chili croutons

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Herb-crusted pork tenderloin – blackberry jus –
green bean ragout – almond potato balls

or

Sautéed pike-perch fillet – pastis beurre blanc –
basil oil – almond potato balls – cherry tomatoes

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Cheese platter – fig mustard – fruit bread

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Poppy seed parfait with blueberry filling –
limoncello and lemon coulis – lemon balm pesto

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Menu with meat 3 courses 79.- 4 courses 89.- 5 courses 99.-

Menu with fish 3 courses 79.- 4 courses 89.- 5 courses 99.-

Starters

Soup of the day	11.-
Chanterelle mushroom cappuccino – truffled foam – chili croutons	17.-
Green salad – barberries – mixed seeds – Süder French house dressing	11.80
Late summer salad – fresh goat cheese – pan-seared peach – candied walnuts – raspberry and mustard vinaigrette	18.50
Pan-seared scallop – cauliflower puree – lemon butter – pancetta – herb salad	23.50
Beef tartare "Süder" – toast from Ängelibeck – butter for main course	24.- 35.-

Vegetarian Dishes

	³ / ₄ Portion	
Pan-seared king oyster mushrooms on herb polenta – shaved Parmesan – cashews – herb salad	32.-	
🌱 Eggplant stuffed with chickpea and quinoa salad – tomato vinaigrette – toasted pine nuts – arugula	33.-	
Potato gnocchi from La Marras – broccoli and pecorino pesto – toasted almonds – zucchini – burrata	29.-	32.-

Meat and fish

³/₄ Portion

Cordon bleu (pork) filled with ham and raclette cheese – 39.-
fried potatoes – market vegetables

Slices of veal Zürich style – mixed wild mushrooms – 44.- 48.-
hash browns – market vegetables

Beef fillet from Gürbetal – herb butter – 59.-
fried potatoes – market vegetables

Pan-seared duck breast – port wine jus – 43.-
celery puree – roasted figs – cherry tomatoes –
oven-roasted potatoes

Herb-crusted pork tenderloin – blackberry jus – 41.- 45.-
green bean ragout – almond potato balls

Pan-seared Welsh rack of lamb – port wine jus – 49.-
potato gnocchi – green bean ragout

Roast beef – nectarine vinaigrette – 38.-
thinly sliced fennel salad – oven-roasted potatoes

Sautéed pike-perch fillet – pastis beurre blanc – 41.- 45.-
basil oil – almond potato balls – cherry tomatoes

Desserts

Chocolate lava cake – fruits – tonka bean ice cream	14.-
Poppy seed parfait with blueberry filling – limoncello and lemon coulis – lemon balm pesto	14.-
„Süder iced coffee“ with Baileys	12.-
Cheese platter – fig mustard – fruit bread	15.-
Apricot sorbet – abricotine	12.-
Mini dessert	6.-

Homemade ice cream and sorbet flavors

Ice cream	Tonka bean, fleur de sel caramel, espresso		
Sorbet	Apricot, raspberry and ginger, blueberry		
		per scoop	4.90
		with whipped cream	1.50

Dessert wines and digestifs

Château Rioublanc AOC 2020– Bordeaux (F) Sauvignon blanc und Sémillon	1 dl	11.-
Limonelle by Danielle – Crema di Limoncello Hergestellt in Bern mit Zitronen von der Amalfiküste	4cl	9.50
Diverse Grappe aus dem „Chörbli“	2cl	9.- to 16.-
Vieille Prune Studer	2cl	10.50
Vieille Poire Studer	2cl	10.50
Rum Diplomatico Reserva 12y	2cl 4cl	9.- 16.-