



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.

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
Cheese	Belper Knolle Chäsi, Belp
Charra entrecôte	Spain
Octopus	Spain
Sea bream	Wild-caught Noirmutier, France
Rack of lamb	Wales, United Kingdom
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 octopus – mediterranean vegetable bread salad –
chive mayonnaise

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Taglierini – lemon and thyme sauce – chanterelle mushrooms

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Aromatic entrecôte of Spanish Charra beef –
apricot and shallot relish – port wine jus –
mashed potatoes – ratatouille

or

Sautéed sea bream fillet – crispy potato scales –
Tzatziki sauce – ratatouille

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Cheese platter from "Chäsueb" – fig mustard – fruit bread

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Peanut butter blondie – raspberry and ginger sorbet –
Greek yogurt

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

Menu with fish 3 courses 76.- 4 courses 86.- 5 courses 96.-

All prices are in chf incl. VAT

Starters

Soup of the day	11.-
Radish gazpacho	16.-
Green salad – barberries – mixed seeds – Süder French house dressing	11.80
Burrata – confit tomatoes from Seeland – basil – pine nuts	18.50
Pan-seared octopus – mediterranean vegetable bread salad – chive mayonnaise	26.50
Beef tartare "Süder" – toast from Ängelibeck – butter for main course	24.- 35.-
Taglierini – lemon and thyme sauce – chanterelles mushrooms	18.50

Vegetarian Dishes

	¾ Portion	
Saffron risotto – apricots – pistachios – herbs – sprouts	26.-	28.-
✓ Oven roasted cauliflower – baba ganoush – fennel and nectarine salad – hazelnuts – vegan chive mayonnaise		33.-
Ricotta and basil ravioli from La Marras – chanterelle mushrooms – tomatoes – feta cheese – lemon olive oil	28.-	31.-

All prices are in chf incl. VAT

Meat and fish

¾ Portion

Cordon bleu (pork) filled with ham and raclette cheese – fried potatoes – market vegetables	39.-
Slices of veal Zürich style – mixed wild mushrooms – hash browns – market vegetables	44.- 48.-
Beef fillet from Gürbetal – chimichurri – fried potatoes – market vegetables	59.-
Aromatic entrecôte of Spanish Charra beef – apricot and shallot relish – port wine jus – mashed potatoes – ratatouille	46.- 51.-
Panko-cruste chicken tenderloins infused with lemongrass – chive mayonnaise – vegetable and lentil bowl	38.-
Pan-seared Welsh rack of lamb – rosemary jus – saffron risotto – ratatouille	49.-
Roast beef – nectarine vinaigrette – thinly sliced fennel salad – oven-roasted potatoes	38.-
Sautéed sea bream fillet – crispy potato scales – tzatziki sauce – ratatouille	43.- 46.-

All prices are in chf incl. VAT

Desserts

Chocolate lava cake – fruits – tonka bean ice cream	14.-
Peanut butter blondie – raspberry and ginger sorbet – Greek yogurt	14.-
„ Süder iced coffee “ with Baileys	12.-
Cheese platter from "Chäsueb" 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, cassis		
		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.-

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