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, Priska Nydegger and Mohena Sommer

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	Estland
Corn-fed chicken	France
Barberry	Barberries from the Mediterranean region

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

℘ ℘ ℘

Beetroot tartare – Noix Gras cream – chervil

served with stone-oven bread crostini

℘ ℘ ℘

Bernese Jerusalem artichoke soup – pears –

smoked trout fillet

℘ ℘ ℘

Gürbetal beef entrecôte – herb butter sauce

porcini potato gnocchi – roasted vegetables

or

Pan-seared pike-perch fillet – apple beurre blanc

savoy cabbage – potato-leek cream

℘ ℘ ℘

Assorted cheese platter – fig mustard – fruit bread

℘ ℘ ℘

Dessert variation – mocha parfait – tonka bean prussiens (palmiers)

mango – passion fruit curd

℘ ℘ ℘

Entrecôte Menu 3 courses 79.– | 4 courses 89.– | 5 courses 99.–

Fish Menu 3 courses 76.– | 4 courses 86.– | 5 courses 96.–

All prices are in chf incl. VAT

Starters

Soup of the day	11.-
Bernese Jerusalem artichoke soup – pears - smoked trout fillet	18.50
Green salad – barberries – mix seeds – Süder French house dressing	11.80
Lamb's lettuce – egg – bacon – croutons	18.80
Beetroot tartare – *Noix Gras* cream – chervil served with stone-oven bread crostin	24.-
Beef tartare "Süder" – toast from Ängelibeck – butter	24.-
for main course	35.-

Vegetarian Dishes

	¾ Portion	
Tagliatelle – **sautéed porcini mushrooms** – olive oil – parsley	31.-	35.-
Pan-fried salsify with white apple balsamic glaze – fresh horseradish – organic Frutigen tofu – hazelnuts mixed leaf salad – rosemary potatoes		34.-
Beetroot and ricotta ravioli – amaretti – sage – radicchio	29.-	33.-
Baked goat cheese with honey and thyme – chicory – buckwheat		31.-

All prices are in chf incl. VAT

Meat and fish

	¾ Portion	
Cordon bleu (pork) filled with ham and Gruyere cheese – fried potatoes – market vegetables		39.-
Slices of veal Zürich style – mixed wild mushrooms – hash browns – market vegetables	44.-	48.-
Beef fillet from Gürbetal – chorizo – Port wine jus fried potatoes – market vegetables		59.-
Beef entrecôte from Gürbetal – hearb butter sauce – porcini potato gnocchi – roasted vegetables	45.-	49.-
Balsiger's luganighe sausages – beetroot ketchup saffron risotto – roasted vegetables		36.-
Swiss Black Angus beef "Suure Mocke" (traditional Swiss braised pot roast) savoy cabbage – potato-leek cream	40.-	44.-
Corn-fed chicken breast suprême – citrus sauce tagliatelle – market vegetables		42.-
Pan-fried pike-perch fillet – **apple beurre blanc** savoy cabbage – potato-leek cream	43.-	46.-

All prices are in chf incl. VAT

Desserts

Chocolate lava cake – fruits – Tonka bean ice cream 14.50

Dessert variation – mocha parfait – tonka bean *prussiens* – mango – passion fruit curd 14.-

„Süder-Eiskaffee“ mit Baileys 12.-

Assorted cheese plater – fig mustard – fruit bread 15.-

Blood orange sorbet with Pimm's* 12.50
*a slightly bitter, herbal-spiced gin-based liqueur

Mini dessert 6.50

Homemade ice cream and sorbet flavors

Ice cream Tonka bean, caramel with sea salt, espresso
Sorbet Blood orange, Mango, Passion fruit

per scoop 4.90
with whipped cream 1.50

Dessert wines and digestifs

Château Jolys Jurançon – Bordeaux (F) Petit Manseng	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.- bis 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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