

Dinner Menu

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Roasted cauliflower – beetroot cream – yoghurt – pomegranate –
hazelnut – winter bitter leaf salad

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Parsley root soup – herb oil – black tiger shrimp

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Rose veal steak from Swiss farm –
autumn trumpet mushroom jus – celery puree –
boulangere potatoes – savoy cabbage

or

Sautéed Norwegian salmon slice – light sea buckthorn sauce –
celery and rolled barleyotto – savoy cabbage – pears

or

Celery and rolled barleyotto – Brussels sprouts – chicory –
oranges – cashews – Jerusalem artichoke from Oberscherli

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Cheese platter from "Chäs Glauser" – fig mustard

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Mango and peanut blondie – white chocolate –
fleur de sel caramel ice cream

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Menu 3 courses with veal 75.- 4 courses 85.- 5 courses 95.-

Menu 3 courses with fish 69.- 4 courses 79.- 5 courses 89.-

Menu 3 courses with vegetarian 62.- 4 courses 72.- 5 courses 82.-

Starters

Soup of the day	10.50
Parsley root soup – herb oil – black tiger shrimp	18.-
Lamb's lettuce – egg – bacon – croutons	18.-
Green salad – barberries – mix seeds – Süder French house dressing	11.-
Roasted cauliflower – beetroot cream – yoghurt – pomegranate – hazelnut – winter bitter leaf salad	21.-
Beef tartare "Süder" – toast from Ängelibeck – butter for main course	24.- 35.-

Vegetarian Dishes

	¾ Portion
Roasted sweet potato wedges – celery and beetroot puree – bitter leaf salad – hazelnuts – pomegranate	32.-
🌱 Pumpkin nuggets in rice tempura batter – lemon, saffron and soyannaise – beluga lentils – roasted fennel salad – nut vinaigrette	30.-
Tagliatelle with pistachio and kale pesto – glazed grapes – stracciatella di burrata	27.- 30.-
Celery and rolled barleyotto – Brussels sprouts – chicory – oranges – cashews – Jerusalem artichoke from Oberscherli	26.- 29.-

Meat and fish

¾ Portion

Cordon bleu (pork) filled with ham and Gruyere cheese – 38.-
fried potatoes – market vegetables

Slices of veal Zürich style – mixed wild mushrooms – 43.- 47.-
hash browns – market vegetables

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

Rack of Swiss herb pork – autumn trumpet mushroom jus – 39.-
Jerusalem artichoke from Oberscherli – market vegetables

Rose veal steak from Swiss farm – 44.- 48.-
autumn trumpet mushroom jus – celery puree –
boulangere potatoes – savoy cabbage

Braised lamb shank – thyme jus – potato gnocchi – 47.-
savoy cabbage

Sautéed Norwegian salmon slice – 38.- 42.-
light sea buckthorn sauce – celery and rolled barleyotto –
savoy cabbage – pears

Swiss pike-perch fillet from Lake Maggiore – 48.-
Pastis sauce – kimchi – potato gnocchi

Desserts

Chocolate lava cake – fruits – Tonka bean ice cream	14.-
Mango and peanut blondie – white chocolate – fleur de sel caramel ice cream	14.-
„Süder-Eiskaffee“ mit Baileys	12.-
Cheese platter from "Chäs Glauser" fig mustard	15.-
Plum sorbet – vieille prune	11.-
Mini dessert	6.-

Homemade ice cream and sorbet flavors

Ice cream	Tonka bean, fleur de sel caramel, Berner Leckerli		
Sorbet	Mango, pear, plum		
		per scoop	4.50
		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.-
Diverse Grappe aus dem „Chörbli“	2cl	9.- bis 16.-
Vieille Prune Studer	2cl	9.50
Vieille Poire Studer	2cl	9.50
Rum Diplomatico Reserva 12y	2cl 4cl	9.- 16.-