



Dinner Menu

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Beet carpaccio – mango and chili soy mayonnaise –
roasted cashew nuts – fresh herbs

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Pan-fried black tiger prawn – lemon ravioli –
wild garlic foam

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Swiss Black Angus flank steak – parsley and pear salsa –
glazed Swiss chard stems – homemade duchess potatoes
or

Sautéed salmon trout fillet from Vaud – chive sauce –
carrot variation – bulgur

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Cheese platter from "Chäs Glauser" – fig mustard – fruit bread

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Rhubarb and quark cake – coconut biscuits

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Menu with flank steak 3 courses 75.- 4 courses 85.- 5 courses 95.-

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

Starters

Soup of the day	11.-
Wild garlic foam soup – Jerusalem artichoke chips from Bern	17.-
Black tiger prawn – lemon ravioli – wild garlic foam	23.-
Green salad – barberries – mix seeds – Süder French house dressing	11.80
Spring salad – cured ham from Gürbetal – julienne vegetables – beetroot and sunflower seed dressing	18.80
Beetroot carpaccio – mango and chili soy mayonnaise – roasted cashew nuts – sprouts	21.-
Beef tartare "Süder" – toast from Ängelibeck – butter for main course	24.- 35.-

Vegetarian Dishes

Gratinated beetroot with Sbrinz cheese, panko and horseradish – wild garlic risotto – nuts – radishes	34.-
✓ Roasted celery with parsley and pear dressing – bulgur with pomegranate – walnuts – fresh herbs	32.-
Tagliatelle with saffron cream sauce – herb tofu from Frutigen – honey glazed carrots	29.- 33.-

Meat and fish

¾ Portion

Cordon bleu (pork) filled with ham, Emmental 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 – herb and red wine butter – fried potatoes – market vegetables 59.-

Swiss Black Angus flank steak – parsley and pear salsa – glazed Swiss chard stems – homemade duchess potatoes 42.- 45.-

Coq au vin blanc with chicken thigh from Gruyère black-feather chicken tagliatelle – carrot variation 39.-

Pan-fried lamb rump from Valais – rosemary cream sauce – bulgur – Swiss chard vegetables 43.-

Pork steak from Gürbetal – herb and red wine butter – tagliatelle – market vegetables 37.-

Swiss Salmon trout fillet from Vaud – chive sauce – carrot variation – bulgur 42.- 45.-

Desserts

Chocolate lava cake – fruits – tonka bean ice cream	14.-
Rhubarb and quark cake – coconut biscuits	14.-
„ Süder-Eiskaffee “ mit Baileys	12.-
Cheese platter from "Chäs Glauser" fig mustard – fruit bread	15.-
Green apple sorbet – Calvados	12.-
Mini dessert	6.-
Homemade ice cream and sorbet flavors	
Ice cream Tonka bean, caramel with sea salt, espresso	
Sorbet Rhubarb, grapefruit, green apple	
	per scoop 4.90
	with whipped cream 1.-

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	10.50
Vieille Poire Studer	2cl	10.50
Rum Diplomatico Reserva 12y	2cl 4cl	9.- 16.-