



Dinner Menu

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Wild garlic quark mousse – artichoke and walnut pesto –
pecorino shortbread

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Garden pea and coconut soup – kaffir – lemongrass –
mini chicken burger

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Swiss veal sirloin steak – morel mushroom cream sauce –
Seeland asparagus – mashed potatoes

or

Pan-seared sea bass fillet – rhubarb – bell pepper sauce –
Seeland asparagus risotto

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Cheese platter from "Chäs Glauser" – fig mustard

§ § §

Dessert variation

Bitter almond cream – fior di latte – almond brittle –
strawberry sorbet

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

Menu with fish 3 courses 72.- 4 courses 82.- 5 courses 92.-

Starters

Soup of the day	10.50
Garden pea and coconut soup – kaffir – lemongrass – mini chicken burger	17.-
Green salad – barberries – mix seeds – Süder French house dressing	11.-
Spring salad – panko-crusted fried soft-boiled egg – asparagus – radishes – sesame and honey dressing	18.-
Wild garlic quark mousse – artichoke and walnut pesto – pecorino shortbread	21.-
Salmon, mango and avocado tartare Asian marinated with sesame – chili – lime – soy sauce – sushi rice	25.-
Beef tartare "Süder" – toast from Ängelibeck – butter for main course	24.- 35.-

Vegetarian Dishes

	³ / ₄ Portion	
✓ Süder falafel – beetroot and chickpea hummus – vegan yogurt and lime dressing – pickled vegetables	28.-	31.-
Seeland asparagus risotto – fennel and baby spinach salad – feta – hazelnuts	27.-	30.-
White Seeland asparagus glazed in a rhubarb and ginger broth – nut Dukkah – wild herb salad – mashed potatoes		32.-
Seeland Asparagus plate with Hollandaise sauce – fried potatoes		32.-

All prices are in chf incl. VAT

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 – Hollandaise sauce – 59.-
fried potatoes – market vegetables

Swiss veal sirloin steak – 44.- 48.-
morel mushroom cream sauce – Seeland asparagus –
mashed potatoes

Sous-vidé cooked Seeland rabbit leg – 46.-
morel mushroom cream sauce – tagliatelle –
Seeland asparagus glazed in a rhubarb and ginger broth

Meat patties from Balsiger – Calvados sauce – 36.-
tagliatelle – Swiss chard

Seeland Asparagus plate with Hollandaise sauce – 37.-
cured ham from Gürbetal – fried potatoes

Pan-seared sea bass fillet – rhubarb – 42.- 45.-
bell pepper sauce – Seeland asparagus risotto

Desserts

Chocolate lava cake – fruits – tonka bean ice cream	14.-
Dessert variation – bitter almond cream – fior di latte – almond brittle – strawberry sorbet	14.-
„ Süder-Eiskaffee “ with Baileys	12.-
Cheese platter from "Chäs Glauser" fig mustard	15.-
Strawberry sorbet – gin	11.-
Mini dessert	6.-

Homemade ice cream and sorbet flavors

Ice cream	Tonka bean, fleur de sel caramel, chocolate		
Sorbet	Strawberry, rhubarb, lime and elderflower		
		per scoop	4.50
		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.-
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.-