



Dinner Menu

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Spicy tuna with togarashi – Hokkaido pumpkin – cashew nuts –
wakame – quinoa

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Parsley root soup – vanilla pears – krumkake

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Beef entrecôte from Gürbetal – shiitake mushroom cream sauce
– celery duo (puree and roasted) – pretzel dumpling

or

Sautéed Swiss Alpine pike-perch fillet –
quince from Bern and thyme sauce – spelt risotto – glazed salsify

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Cheese platter from "Chäs Glauser" – fig mustard

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White chocolate and orange parfait –
baked apple and cranberry compote – vanilla fine pastry

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Menu with entrecôte 3 courses 78.- 4 courses 88.- 5 courses 98.-

Menu with fish 3 courses 78.- 4 courses 88.- 5 courses 98.-

Starters

Soup of the day	11.-
Parsley root soup – vanilla pears – krumkake	17.-
Green salad – barberries – mix seeds – Süder French house dressing	11.-
Lamb's lettuce – egg – bacon – croutons	18.80
Spicy tuna with togarashi – Hokkaido pumpkin – cashew nuts – wakame – quinoa	25.-
Beef tartare "Süder" – toast from Ängelibeck – butter for main course	24.- 35.-

Vegetarian Dishes

	³ / ₄ Portion	
Beet carpaccio with walnuts and walnut sauce – arugula and rosemary potatoes	34.-	
🌱 Roasted Hokkaido pumpkin – grape and chili vinaigrette – mashed potatoes – vegan cashew cream cheese	34.-	
Ginger and leek risotto – Belper Knolle (shaved cheese) – frizzled leeks	27.-	30.-
Taglierini with winter spinach and mushrooms – lemon and olive oil – shaved Parmesan	27.-	30.-

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 – pumpkin seed oil and coffee butter – fried potatoes – market vegetables 59.-

Beef entrecôte from Gürbetal – shiitake mushroom cream sauce – celery duo (puree and roasted) – pretzel dumpling 44.- 48.-

Lamb loin fillet from Valais – macadamia and sun-dried tomato crust – port wine jus – mediterranean mashed potatoes – beetroot vegetables 45.-

Pork steak from Gürbetal – pumpkin seed oil and coffee butter – taglierini – market vegetables 37.-

Sautéed Swiss Alpine pike-perch fillet – quince from Bern and thyme sauce – spelt risotto – glazed salsify 42.- 46.-

Desserts

Chocolate lava cake – fruits – tonka bean ice cream 14.-

White chocolate and orange parfait – baked apple and cranberry compote – vanilla fine pastry 14.-

„Süder-Eiskaffee“ mit Baileys 12.-

Cheese platter from "Chäs Glauser" 15.-
fig mustard

Clementine sorbet – Cointreau 12.-

Mini dessert 6.-

Homemade ice cream and sorbet flavors

Ice cream Tonka bean, caramel with sea salt, lotus
Sorbet Mango, pineapple, clementine

per scoop 4.90
with whipped cream 1.-

Dessert wines and digestifs

Château Rioublanc AOC 2020– Bordeaux (F) 1 dl 11.-
Sauvignon blanc und Sémillon

Limonelle by Danielle – Crema di Limoncello 4cl 9.-
Hergestellt in Bern mit Zitronen von der Amalfiküste

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.-

All prices are in chf incl. VAT