



Dinner Menu

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Smoked trout fillet – fennel carpaccio – apple –
saffron and chive vinaigrette

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Carrot and orange soup – tarragon –
served with small citrus salad

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Herb-fed pork fillet wrapped in cured ham – chorizo sauce –
semolina slice – roasted parsnips

or

Sautéed skrei fillet – Noilly Prat foam –
sauerkraut – mustard mashed potatoes

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

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Dessert variation

Coffee mousse – mango sorbet –

Japonais meringue with praline buttercream – passion fruit gel

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Menu with pork 3 courses 73.- 4 courses 83.- 5 courses 93.-

Menu with skrei 3 courses 73.- 4 courses 83.- 5 courses 93.-

Starters

Soup of the day	11.-
Carrot and orange soup – tarragon – served with small citrus salad	17.-
Green salad – barberries – mix seeds – Süder French house dressing	11.80
Lamb's lettuce – egg – bacon – croutons	18.80
Castelfranco radicchio salad – robiola cheese – hazelnuts – honey vinaigrette	17.50
Smoked trout fillet – fennel carpaccio – apple – saffron and chive vinaigrette	23.-
Beef tartare "Süder" – toast from Ängelibeck – butter for main course	24.- 35.-

Vegetarian Dishes

Arancini filled with spinach and ricotta – grated Parmesan – olive tapenade – spicy tomato sugo	34.-
🌱 Oven-roasted vegetables with Jerusalem artichoke from Oberscherli – hummus – vegan yogurt	32.-
Braised chicory in orange broth with dukkah – Roman-style semolina gnocchi – leafy herb salad	30.-

Meat and fish

³/₄ 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.-	
Herb-fed pork fillet wrapped in cured ham – chorizo sauce – Roman-style semolina gnocchi – roasted parsnips	42.-	45.-
Wellington-style corn-fed chicken breast with Riesling beurre blanc – mushroom and ricotta, pastry – mustard mashed potatoes – oven-roasted vegetables	44.-	
Arancini filled with salsiccia and ricotta – grated Parmesan – olive tapenade – spicy tomato sugo	36.-	
Pork steak from Gürbetal – herb and red wine butter – taglierini – market vegetables	37.-	
Sautéed skrei fillet with Noilly Prat foam – sauerkraut – mustard mashed potatoes	41.-	44.-

Desserts

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

Dessert variation – coffee mousse – mango sorbet – 14.-
Japonais meringue with praline buttercream – passion fruit gel

„Süder-Eiskaffee“ mit Baileys 12.-

Cheese platter from "Chäs Glauser" 15.-
fig mustard – fruit bread

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