A warm welcome to Süder

Renate Fankhauser und Martin Moser

Enjoy with all your senses.
We prefer offering a refined selection, placing emphasis on freshness, care, passion, enjoyment, dedication and a touch of magic.

Our aim is to offer you something special – a refined experience for your palate. We embrace a cuisine that is both fresh and seasonal, guided by the ever-changing offerings of the market. Our dishes are crafted primarily from regional ingredients sourced from water, forest, meadow, and garden. At the same time, we celebrate creativity, diversity, and moments of surprise. We remain open to distinctive ideas and exotic ingredients.

Our kitchen team
Kevin Künzler, Manuela Beer, Kunga Ugyen, Roman Hadorn
Léon von Allmen, Priska Nydegger and Mohena Sommer

MEAT DECLARATION AND OUR MAIN SUPPLIERS

At Süder, we use and process Swiss meat products. Any exceptions will be clearly indicated.

Meat	Metzgerei Balsiger, Wattenwil - Gürbetal
Meat & fish	Fideco, Murten und Michel Comestibles, Interlaken
Eggs	Familie Moser, Ried bei Worb
Fresh pasta	La Marra, Bern
Wood-fired & organic bread	Ängelibeck, Bern
Venison	Austria
Venison carpaccio	New Zealand
Pheasant	France
Salmon	Norway
Barberry	Barberries from the Mediterranean region

Vegan

If you have any allergies and/or intolerances, our staff will be happy to inform you about the ingredients used in our dishes.

Dinner Menu

℘ ℘ ℘

Venison carpaccio – lingonberry and juniper vinaigrette – green apple – mustard seeds – rye bread crumble – wild herb salad

℘ ℘ ℘

Butternut squash and coconut soup – miso – pumpkin mezzaluna

℘ ℘ ℘

Venison entrecôte – creamy game sauce –
mashed potatoes – classic game side dishes

or

Pan-fried salmon – kaffir lime foam –
Brussels sprouts – fregola sarda – glazed grapes

℘ ℘ ℘

Cheese platter – fig mustard – fruit bread

℘ ℘ ℘

Chestnut vermicelli tartlet– quince sorbet

℘ ℘ ℘

Menu 3 courses with game 86.- 4 courses 96.- 5 courses 106.-

Menu 3 courses with fish 76.- 4 courses 86.- 5 courses 96.-

All prices are in chf incl. VAT

Starters

Soup of the day 11.-

Butternut squash and coconut soup – miso – pumpkin mezzaluna 18.-

Green salad – barberries – mix seeds – Süder French house dressing 11.80

Lamb's lettuce – egg – bacon – croutons 18.80

Venison carpaccio – lingonberry and juniper vinaigrette – green apple – mustard seeds – rye bread crumble – wild herb salad 26.50

Beef tartare "Süder" – toast from Ängelibeck – butter 24.-
for main course 35.-

Vegetarian Dishes

¾ Portion

Vegetarian game puff pastry with mushrooms and organic tofu from Frutigen – spaetzle – classic game side dishes 37.-

Braised pointed cabbage – miso and apple cider glaze – pickled mustard pear – vegan potato cream 32.-

Creamy Brussels sprout fregola sarda – chestnuts – pumpkin – wild herb salad – pumpkin seed oil 27.- 30.-

All prices are in chf incl. VAT

Meat and fish

	¾ Portion	
Cordon bleu (pork) filled with ham and Gruyere 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 butter – fried potatoes – market vegetables		59.-
Venison entrecôte – creamy game sauce – mashed potatoes – classic game side dishes	52.-	57.-
Sliced venison – game cream sauce – spaetzle – classic game side dishes	44.-	48.-
Roasted supreme pheasant breast – lingonberry jus – Brussels sprout fregola sarda – pumpkin – glazed grapes		43.-
Pan-fried salmon – kaffir lime foam – Brussels sprout fregola sarda – glazed grapes	42.-	45.-

Desserts

All prices are in chf incl. VAT

Chocolate lava cake – fruits – Tonka bean ice cream	14.-
Chestnut vermicelli tartlet – quince sorbet	14.-
„Süder-Eiskaffee“ mit Baileys	12.-
Assorted cheese plater – fig mustard – fruit bread	15.-
Plum sorbet – vieille prune	12.50
Mini dessert	6.-

Homemade ice cream and sorbet flavors

Ice cream	Tonka bean, caramel with sea salt, espresso
Sorbet	Plum, quince, pear with lemon

per scoop	4.90
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		9.50
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