



Dinner Menu

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Seeland asparagus mosaic –
cauliflower and wild garlic hummus – buttermilk sauce

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Kohlrabi and chili soup – potato and pea croquette

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Veal steak – morel mushroom cream sauce –
glazed asparagus from Seeland – Boulangère potatoes

or

Sautéed pike-perch fillet – cedri lemon foam –
creamy fregola sarda – asparagus from Seeland

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Cheese platter – fig mustard – fruit bread

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Strawberry cream puffs –
sour cream ice cream – strawberries

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Menu with veal 3 courses 81.- 4 courses 91.- 5 courses 101.-

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

Starters

Soup of the day	11.-
Kohlrabi and chili soup – potato and pea croquette	18.-
Green salad – barberries – mixed seeds – Süder French house dressing	11.80
Spring salad – asparagus from Seeland – feta – croutons – rhubarb vinaigrette	18.80
Seeland asparagus mosaic – cauliflower and wild garlic hummus – buttermilk sauce	23.-
Beef tartare "Süder" – toast from Ängelibeck – butter for main course	24.- 35.-

Vegetarian Dishes

	$\frac{3}{4}$ Portion	
Spinach and potato gnocchi – baby spinach – morel mushrooms – parmesan foam	30.-	34.-
🌱 Vegan "Süder Burger" with pea, quinoa and asparagus patty – truffled soy mayonnaise – cucumber – baby spinach – sesame bread – sweet potato wedges		32.-
Creamy fregola sarda – asparagus from Seeland – cedri lemon	28.-	32.-
Seeland Asparagus plate with Hollandaise sauce – fried potatoes		34.-

Meat and fish

¾ Portion

Cordon bleu (pork) filled with ham and Greyerz cheese – 39.-
fried potatoes – market vegetables

Slices of veal Zürich style – mixed wild mushrooms – 44.- 48.-
hash browns – market vegetables

Beef fillet from Gürbetal – Hollandaise sauce – 59.-
fried potatoes – market vegetables

Veal steak with morel mushroom cream sauce – 49.- 54.-
asparagus from Seeland – Boulangère potatoes

Roasted chicken breast supreme – rhubarb – 41.-
creamy fregola sarda – cherry tomatoes – asparagus

Meat patties from Balsiger – 37.-
mushroom and calvados sauce –
spinach and potato gnocchi – market vegetables

Sautéed pike-perch fillet – cedri lemon foam – 42.- 45.-
creamy fregola sarda – asparagus from Seeland

Seeland Asparagus plate with Hollandaise sauce – 38.-
ham from Balsiger– fried potatoes

Desserts

Chocolate lava cake – fruits – tonka bean ice cream	14.-
Strawberry cream puffs – sour cream ice cream – strawberries	14.-
„Süder iced coffee“ with Baileys	12.-
Cheese platter from "Chäs Glauser" fig mustard – fruit bread	15.-
Strawberry sorbet – gin	12.-
Mini dessert	6.-

Homemade ice cream and sorbet flavors

Ice cream	Tonka bean, fleur de sel caramel, sour cream		
Sorbet	Strawberry, rhubarb		
		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.- to 16.-
Vieille Prune Studer	2cl	10.50
Vieille Poire Studer	2cl	10.50
Rum Diplomatico Reserva 12y	2cl 4cl	9.- 16.-