



Dinner Menu

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Ceviche of sea bream – mango and chili mayonnaise –
pearl barley – pea variation

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Wild garlic foam soup from Belp – buckwheat popcorn

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Veal steak – white calvados sauce –
apple and rhubarb relish – asparagus from Seeland –
Hasselback potatoes grandmother style

or

Perch fillets sautéed from Tropenhaus Frutigen –
chorizo and paprika sauce –
asparagus from Seeland – turmeric risotto

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Cheese platter from "Chäs Glauser" – fig mustard

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Dessert trilogy

Strawberry sorbet – coconut shortbread – almond cream

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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
Wild garlic foam soup from Belp – buckwheat popcorn	15.-
Asia salad – peanuts – asparagus – wakame seaweed – pomegranate – lime and Thai basil dressing with chili	18.-
Green salad – barberries – mix seeds – Süder French house dressing	11.-
Ceviche of sea bream – mango and chili mayonnaise – pearl barley – pea variation	24.-
Beef tartare "Süder" – toast from Ängelibeck – butter for main course	24.- 35.-

Vegetarian Dishes

	³ / ₄ Portion	
Seeland asparagus plate with elderflower hollandaise – fried potatoes		32.-
Seitan strips from Frutigen – lukewarm seasonal vegetable salad – mango dressing – parsley bulgur		31.-
Tagliatelle with arugula pesto – ricotta – oyster mushrooms – cashew nuts	25.-	28.-
Turmeric risotto – Seeland asparagus – pears – hazelnut crunch	26.-	29.-

All prices are in chf incl. VAT

Meat and fish

¾ Portion

Cordon bleu (pork) filled with ham and Appenzeller and raclette cheese – fried potatoes – market vegetables 38.-

Slices of veal Zürich style – mixed wild mushrooms – hash browns – market vegetables 43.- 47.-

Beef fillet from Gürbetal – elderflower hollandaise – fried potatoes – market vegetables 59.-

Chicken breast supreme – chorizo and paprika sauce – tagliatelle – asparagus from Seeland 41.-

Pork neck steak from LUMA-Pork* – apple and rhubarb relish – turmeric risotto – market vegetables 43.-

*matured on the bone using the noble mold fungus for 35 days

Veal steak – white calvados sauce – apple and rhubarb relish – asparagus from Seeland – Hasselback potatoes grandmother style 46.- 49.-

Perch fillets sautéed from Tropenhaus Frutigen – chorizo and paprika sauce – asparagus from Seeland – turmeric risotto 42.- 45.-

Asparagus tonnato – grilled green asparagus from Seeland – creamy tuna sauce – fried potatoes – herb salad – mango dressing 35.-

Desserts

Chocolate lava cake – fruits – Tonka bean ice cream	14.-
Dessert trilogy – strawberry sorbet – coconut shortbread – almond cream	14.-
„Süder-Eiskaffee“ mit 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, caramel with sea salt, sour cream and vanilla
Sorbet	Strawberry, rhubarb, lime

per scoop	4.50
with whipped cream	1.50

Dessert wines and digestifs

Château Rioublanc AOC 2016 – 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.- bis 16.-
Vieille Prune Studer	2cl	9.50
Vieille Poire Studer	2cl	9.50
Rum Diplomatico Reserva 12y	2cl 4cl	9.- 16.-