



CHEESE-FONDUE-MENU

MARKET SALAD

Seasonal Leaf Salads - Cress

Seasonal Vegetables - French-Dressing with Walnut Oil

DRIED MEAT PLATTER

Fine Emmentaler Dried Meat Specialities

CHEES-FONDUE

House Blend by „Chäshütte Bern“

Bread - Potatoes

+ Mixed Pickles 100g / 7.8

PLUM-SORBET

with Vieille Prune (Liqueur)+ 6.0

59.8

SAISON-SPECIAL

AUTUMN MENU

LAMB'S LETTUCE SALAD

Lamb's Lettuce - Egg - Croutons
French-Dressing With Walnut Oil

PUMPKIN CREME SOUP

Pumpkin Seed Oil - Pumpkin Seeds
Nutmeg Pumpkin - Coconut Milk

ESCALOPE OF ROE DEER (EU)

Creamy Game Sauce - Chestnuts - Red Cabbage with Apples
Brussels Sprouts - Pumpkin Purée - Paes
Quark-Spaetzli

or

AUTUMN PLATE

Puff Pastry Pillow - Creamy Mushroom Sauce
Red Cabbage with Apples - Pumpkin Purée - Chestnuts
Pear - Lingonberries - Quark-Spaetzli

CHOCOLATE CASHEW NUT BROWNIE

Fior di Latte Ice Cream
Red Wine Plums

4-Course Menu 74.8 / 3-Course Menu 65.8
4-Course Vegi Menu 66.8 / 3-Course Vegi Menu 57.8

Unless stated otherwise, we exclusively use meat of Swiss origin. All prices are in CHF incl. VAT of 8.1 %.
If you suffer from allergies and/or intolerances, please inform our staff. We are happy to help.