

# Food

## **SHARING DISHES** *at least 2 persons / 52.- per person*

We serve four fresh and easy-going courses designed for sharing. The kitchen decides what's on the menu. A starter, two main courses, and a dessert are guaranteed for a shared dining experience for two or more guests. For summer, the menu is slightly reduced in size. It's the perfect choice for open-minded guests who enjoy relaxed dining and sharing food together. Vegetarian option available. Served per table. Available to order until 8:00 pm.

## **STARTERS** *Fancy some starters? We recommend two to three starters to feel fully satisfied.*

<b>SALAD</b> ♣	9
Mixed green salad leaves, seasonal vegetables, caramelized seeds, house dressing	
<b>FAKE LIVER</b> (♣)	18
Sunflower seed pâté coated in toasted sunflower seeds, finely shaved kohlrabi, rhubarb chutney, brioche toast <i>The perfect accompaniment to our vegan foie gras terrine: 0.5 dl of Sauternes from Château Dudon in Bordeaux. Give it a try!</i>	+7.
<b>SOUP</b> (♣)	10
Soup of the day <i>According to the daily offer</i>	
<b>TOMATO X APRICOT</b> (♣)	17
Seeland date tomatoes, apricot tomato broth, marinated Burattine, red onions, basil	
<b>SALMON TROUT</b>	23
Salmon trout from the Rubigen fish farm, confit with ginger, chili and lime, sour cream crème, coriander, homemade focaccia	
<b>BEEFSTEAK TATAR</b>	19
Finely chopped beef ( <i>organic</i> ), house sauce, marinated grilled vegetables, pickled onions, rye bread and brioche	

♣ – vegan / (♣) – vegan possible

Our thanks to:

Biohof Legummes, Thörishaus, fruit and vegetables  
Gmüesgarte, Bern, fruits and vegetables  
Metzgerei Simperl, Gümliigen, meat and sausage products  
Küng & Steiner, Niederwangen, fruits and vegetables  
Terreni alla Maggia, Ascona, rice  
Jumi, Boll, meat and cheese  
Ingredienza, Bern, fresh pasta  
Hansruedi Lauper, Gasel, eggs  
Onri ferments, Wabern, Koji and Miso  
Cheese farmer Riedo Biglen, goat's cheese  
Sterchi bakery, Bern, bread products  
Organic farm joli mont, Wattenwil, beans, chickpeas and lentils  
Schönenbühl mill, Kriechenwil, baked goods

## **MAIN COURSES** *Not very hungry? No problem. We offer most main courses in smaller portions.*

<b>PASTA &amp; AMORE</b> (♣)	33
Potato gnocchi from Ingredienza, beurre monté (butter broth), Cherry tomatoes, onion confit, spinach leaves, Parmesan shavings	
<b>NOBLE EARTH</b> ♣	35
Hummus made from Wattenwil yellow peas ( <i>organic</i> ), baked eggplant, tofu crumble, onion and parsley salad with sumac, pita bread ( <i>organic</i> )	
<b>FIELD &amp; FARM</b>	32
Halloumi cheese from Kirchlindach ( <i>organic</i> ), olive crust, salsa criolla, warm tomato bulgur, seasonal vegetables	
<b>BRASSERIE CLASSIC</b>	38
Roast of Aaretal Duroc pork, light white wine jus, gremolata, homemade ricotta malfatti, market vegetables	
<b>ANIMALISTIC</b>	46
Pink-grilled flat iron steak from Bernese grass-fed beef ( <i>organic</i> ), herb butter, grilled baby lettuce, smashed potatoes	
<b>FOODWASTE</b>	20
Surprise dish against the waste. Vegetarian option possible.	
<b>GREENS &amp; CHEESE</b>	27
Goat cheese from Biglen on walnut bread crostini, Ticino mustard fruit purée, beetroot salad, market greens, seasonal raw vegetables, caramelized seeds, house dressing	
<b>BEEFSTEAK TATAR</b>	38
Finely chopped beef ( <i>organic</i> ), house sauce, marinated grilled vegetables, pickled onions, rye bread and brioche	
<b>DESSERTS</b>	
<b>FROM THE OVEN</b>	14
Rhubarb and strawberry ragout, topped with pistachio-almond crumble, homemade sour cream ice cream	
<b>PRALINÉ</b> (♣ 15')	13
Chocolate cake, seasonal fruit compote, almond brittle, homemade ice cream / sorbet according to the daily offer	
<b>CHEESE</b>	15
Cheese selection from Affineur Jumi from Boll, fruit bread, garnishes	
<b>AFFOGATO</b>	9
Homemade vanilla ice cream, espresso shot	
<b>ICEA CREAM CUPS</b>	4.5
Handmade ice cream from Gelateria di Berna in cups <i>Raspberry-Ginger</i> ♣, <i>Chocolate, Mango</i> ♣, <i>Caramel Fleu de Sel</i>	
<b>PASTRY</b>	
According to daily offering.	

♣ – *vegan*

(♣) – *vegan possible*

*We always cook seasonal, regional and fresh dishes. Healthy, colorful and with variety. Always with a lot of joy and little waste. Our portion sizes are adapted to this. We are happy to serve seconds. The dishes are home-made. We use fresh products without artificial additives. We only serve Swiss meat and fish from the region and, where possible, organic fruit and vegetables. We are happy to provide information about allergens in our dishes. The prices are in Swiss francs, the statutory VAT is included.*