Food

SHARING DISHES *per person* 74

Our popular sharing concept. 6 courses to share. Savory and sweet. A surprising and colorful selection of dishes and variations from our dinner menu. The perfect choice for adventurous guests who like to eat and share without fuss. Also available vegetarian. The menu is served per table and can be ordered until 8:00 pm.

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

SALAD 9
Mixed green salad leaves, seasonal vegetables, caramelized seeds, house dressing

FAKE LIVER (9) 18
Sunflower seed pâté, caraway bread crackers, raw marinated fennel, apricot-tomato chutney, brioche toast
The perfect accompaniment to our vegan foie gras terrine: 0.5 dl of Sauternes from Château Dudon in Bordeaux. Give it a try! +7.

SOUP (9) 10
Soup of the day *According to the daily offer*

QUICHE 17
Lukewarm cheese quiche with onions, carrot and walnut tartare, poached pear wedges, Cicorino Rosso

VITELLO TROTTA 21
Sliced veal round, cream made from confit Rubigen trout, capers, pickled radishes

BEEFSTEAK TATAR 19
Finely chopped beef *(organic)*, house sauce, pickled vegetables, shaved Belper Knolle cheese, rye bread and brioche

9 – vegan / (9) – vegan possible

Our thanks to:
Organic farm Legummes, Thörishaus, fruit and vegetables
Metzgerei Simperl, Gümligen, meat and sausage products
Küng & Steiner, Niederwangen, fruits and vegetables
Jumi, Boll, meat and cheese
Legu Vegu, Ostermundigen, tofu
Ingredienza, Bern, fresh pasta
Hansruedi Lauper, Gasel, eggs
Onri ferments, Wabern, Koji and Miso
Cheese farmer Riedo Biglen, goat's cheese
BIOLOKAL, Hindelbank, pulses
Sterchi bakery, Bern, bread products
Organic farm joli mont, Wattenwil, beans, chickpeas and lentils
Schönenbühl mill, Kriechenwil, baked goods

EIGER

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

PASTA & AMORE (🌿) 33
Potato gnocchi from Ingredienza, Belper Knolle cheese sauce, glazed pumpkin, sage butter, marinated red cabbage

FIELD & FARM 35
Pumpkin and mushroom ragout, cream sauce, spätzli, braised red cabbage, chestnuts, braised apple, cranberries

NOBLE EARTH 🌿 34
Smoked tofu *(organic)* from Legu Vegu, Birnel-soy glaze, pumpkin purée, cassoulet with black beans and beetroot, kale

BRASSERIE CLASSIC 40
Veal ossobuco, white wine braising sauce, fried pearl onions, potato gnocchi, seasonal vegetables from the farm

ANIMALISTIC 45
Emmental venison schnitzel, game jus, spaetzle, braised red cabbage, chestnuts, braised apple, cranberries

FOODWASTE 20
Surprise dish against the waste. Vegetarian option available.

GREENS & CHEESE 26
Baked Halloumi *(biodynamic)* from Kirchlindach, herb crust, lentil salad, marinated red cabbage, salad leaves, seeds

BEEFSTEAK TATAR 38
Finely chopped beef *(organic)*, house sauce, pickled vegetables, shaved Belper Knolle cheese, rye bread and brioche

DESSERTS

MILLE-FEUILLE (🌿) 14
Puff pastry, vanilla crème, preserved apricots from summer 2026

PRALINÉ (🌿 *15'*) 13
Chocolate cake, seasonal fruit compote, almond brittle, homemade ice cream / sorbet according to the daily offer

MINI DESSERT 8
Yoghurt mousse, seasonal fruit compote, almond brittle

CHEESE 15
Cheese selection from Affineur Jumi from Boll, fruit bread, garnishes

AFFOGATO 9
Homemade vanilla ice cream, espresso shot

PASTRY
Something small with your coffee. Price according to the 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.