

Kitchen philosophy

Our kitchen philosophy is to promote regional fresh and high quality products from the Bernese Oberland and to refine them for you in our restaurant. In order to guarantee a maximum of quality, we completely renounce flavor enhancers, because enjoyment is a matter of trust.

We import the wines we present ourselves exclusively from Piedmont. Awarded by the Guide Bleu of the most recommended restaurants in Switzerland.

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Our staff will be happy to inform you on request about ingredients in our dishes that may cause allergies or intolerances.

You are welcome as our guests

Family Urweider and Team



Appetizers

●	01	<i>Vegetable broth</i>	<i>Fr.</i>	7.50
●	02	<i>Vegetable broth with vegetable</i>	<i>Fr.</i>	9.50
●	03	<i>Swiss Onion Soup with Egg and Cheese</i>	<i>Fr.</i>	12.50
●	04	<i>Hasli Valley Platter with local cheese, dried beef, and cured bacon</i>	<i>Fr.</i>	18.50
●	11	<i>Green Salad with Tomatoes</i>	<i>Fr.</i>	9.50
●	12	<i>Mixed Salad with Egg</i>	<i>Fr.</i>	14.50
●	13	<i>Alpine Salad Sausage, Cheese, and Onions</i>	<i>Fr.</i>	19.50

Main Courses

- 21 *Bauernbratwurst (Pork Sausage 180 gr.)* Fr. 28.50
French Fries and Vegetables
- 22 *Pork Steak (P180 gr.)* Fr. 32.50
French Fries and Vegetables
- 23 *Breaded Pork Schnitzel (180 gr.)* Fr. 29.50
French Fries and Vegetables
- 24 *Pesto Chicken* Fr. 29.50
served with tagliatelle and vegetables
- 26 *Haslital Burger / Beef Burger (150gr)* Fr. 24.50
with alpine cheese, bacon, pickles, tomatoes und fries
- 27 *LambEntrecôte NZL (200gr)* Fr. 46.50
Potato roll with alpine herbs and vegetables
- 28 *Whitefish fillet with parsley Pesto* Fr. 38.50
with lemon rice and assorted vegetables
- 28 *Beef filet (180g) crusted with herbs* Fr. 49.50
Potato roll with alpine herbs and vegetables

Declaration

● Vegetarian dishes

● 80% of our ingredients are locally sources

Whenever possible, all our salads and vegetables are locally grown

Vegi

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|---|---|---------------|
| 31 | <i>Pasta served with pomodoro sauce</i>
<i>with olive oil and herbs</i> | Fr. 19.50 |
|  32 | <i>Alpen Macaroni with Applesauce</i>
<i>baked with cheese, onions, and potatoes</i> | Fr. 22.50 |
|  33 | <i>Cheese ravioli «Cantadoux»</i>
<i>with sage butter and a hint of lemon</i> | Fr. 24.50 |
|  34 | <i>Cheese Fondue (min. 2 persons)</i> | Fr. 24.50 p.p |
|  35 | <i>Swiss Cheese toast with tomatoes</i>
<i>pickled cucumber, and fried eggs</i> | Fr. 24.50 |

Children's Menu

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|  41 | <i>Breaded Pork Schnitzel (80 gr.)</i>
<i>French Fries</i> | Fr. 14.50 | | | | |
| 42 | <i>Pasta served with pomodoro sauce</i> | Fr. 12.50 | | | | |
| 43 | <i>French Fries</i> | <table><tbody><tr><td><i>Full Portion</i></td><td>Fr. 8.50</td></tr><tr><td><i>Half Portion</i></td><td>Fr. 6.50</td></tr></tbody></table> | <i>Full Portion</i> | Fr. 8.50 | <i>Half Portion</i> | Fr. 6.50 |
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| <i>Half Portion</i> | Fr. 6.50 | | | | | |

Desserts

51	Chocolate cake/ Berries/ Vanilla ice cream	Fr. 14.50
52	Vegan coconut ice cream with passionfruit glaze Chocolate strudel/ Fruit topping /Nuts	Fr. 12.50
53	Coupe Danmark Vanilla ice cream with chocolate sauce	Fr. 12.50
54	Ice Coffee Coffee ice cream with cream	Fr. 11.50
55	Coupe Alpenrahm Caramel ice cream with caramel sauce	Fr. 11.50
● 56	Original Meringues Meringues with cream	Fr. 10.50
● 57	Meringues-Glace Meringues with cream / vanilla ice cream and strawberry ice cream	Fr. 14.50
	Small portion	Fr. 10.50
58	Affogato al caffè / Hot espresso with a scoop of vanilla ice cream	Fr. 7.50
59	Children Coupe Vanilla and strawberry ice cream with Smarties	Fr. 7.50

Ice cream flavours

Vanilla / Coffee / Chocolate / Caramel / Coconut / Strawberries

1 Scoop Fr. 3.50

With cream Fr. 1.50

Tasting Menu

Chef's Greeting

A small, exquisite introduction – let yourself be surprised

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Cream Cheese Ravioli

Tossed in delicate sage butter, refined with a hint of fresh
lemon

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Tender Beef Fillet

Perfectly seared, accompanied by a crispy potato roll and
colorful seasonal sautéed vegetables

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Pistachio Parfait

A creamy delight on a bed of refreshing hibiscus blossom
granita – a refined sweet finale.