



STARTERS

MARKET SALAD

Lettuce ▪ Cress ▪ Feta Cheese ▪ Radishes
Cucumber ▪ Citrus Vinaigrette
13.5 / 19.5

KLÖTZLI SALAD

Seasonal Leaf Salads ▪ Egg ▪ Crispy Bacon Strips
Cress ▪ Core Mix ▪ Date Tomatoes
French Dressing
15.5 / 21.5

GREEN ASPARAGUS CREAM SOUP

Roasted Green Asparagus ▪ Orange-Vanilla-Oil
13.5 / 20.5

SPECIALITIES

MEAT & CHEESE PLATTER

Fine Emmentaler Dried Meats
Cheese sourced from Chäshütte Bern
31.5

BEEF-TATAR ▪ PIQUANT

Brioche-Toast ▪ Pickled Shallots
Rocket ▪ Pecorino Cheese
27.5 / 36.5

CHEESE FONDUE

House Blend by Chäshütte Bern
Bread ▪ Potatoes
31.5

MIXED PICKLES 100g / 7.5

RÖSTI (HASH BROWNS FRIED IN BUTTER)

KLÖTZLI RÖSTI

Roesti ▪ Crispy Bacon Strips
Raclette Cheese ▪ Fried Eggs
29.5

NYDEGG RÖSTI

Roesti ▪ Herb Crème Fraîche
Dried Date Tomatoes
Green Asparagus
27.5

OLD TOWN RÖSTI

Roesti ▪ Creamy Mushroom Sauce
Seasonal Vegetables
28.5

CLASSICS

VEAL'S LIVER ▪ SLICED

Shallot Jus ▪ Seasonal Vegetables
Caramelized Apples
Fried Onions ▪ Roesti
38.5

SUURE MOCKE

Braised Beef Marinated in Vinegar ▪ Spiced Apple Jus
Almond Slivers
Seasonal Vegetables ▪ Mashed Potatoes
39.5

SLICED VEAL

Creamy Mushroom Sauce
Seasonal Vegetables ▪ Roesti
42.5

KLÖTZLI BURGER

Pulled Pork (cooked for 16 hours)
Brioche Bun ▪ House Sauce
Pickled Onions ▪ Lollo Verde Salad
French Fries
28.5

VEGETARIAN & VEGAN

GREEN ASPARAGUS RISOTTO

Belper-Knolle (Cheese)
29.5
34.5 with Goat's Cream Cheese
42.5 with Swiss Alpine Smoked Salmon Strips
42.5 with Giant Prawns (Bio Cà Mau)

CRISPY CAULIFLOWER ▪ PANKO

Cashew Nuts Herb Dip ▪ Chickpeas
Baked Potatoes
29.5
34.5 with Goat's Cream Cheese

SCHNITZEL & CORDON BLEU

VEAL WIENER SCHNITZEL

Seasonal Vegetables ▪ French Fries
39.5 / 45.5

VEAL CORDON BLEU ROLL

Fondue Cheese ▪ Smoked Ham
Seasonal Vegetables ▪ French Fries