

STARTERS

MARKET SALAD

Leaf Salads ▪ Beetroot ▪ Oranges
Tree Nuts ▪ French-Dressing
13.5 / 19.5
17.5 / 23.5 with Goat Cream Cheese

NÜSSLER SALAD

Nüssler ▪ Egg ▪ Pumpkin Seeds
Curry-Pumpkin ▪ Pumpkin Seed Dressing
15.5 / 21.5
18.5 / 24.5 with Dry Cured Bacon Strips

PUMPKIN CURRY CREAM SOUP

Nutmeg Pumpkin ▪ Coconut Milk
Coriander-Oil
13.5 / 20.5

SPECIALTIES

DRIED MEAT & CHEESE PLATTER

Fine Emmental Dried Meat
Cheese sourced from Chäshütte Bern
31.5

BEEF-TATAR ▪ PIQANT

Brioche-Toast ▪ Curry-Pumpkin
Arugula ▪ Grated Belper-Knolle (Cheese)
27.5 / 36.5

CHEESE FONDUE

House Blend by Chäshütte Bern
Bread ▪ Potatoes
29.5

MIXED PICKELS 100g / 7.5

SCHNITZEL & CORDON BLEU

WIENER SCHNITZEL (VEAL)

Seasonal Vegetables ▪ French Fries
39.5 / 45.5

CORDON BLEU ROLL (VEAL)

Fondue Cheese ▪ Smoked Ham
Season Vegetables ▪ French Fries
45.5

BURGER

„THE CLUB“ BEEF & CHEESE BURGER

Emmental Beef Patty ▪ Crispy Bacon Strips
Raclette Cheese ▪ BBQ-Sauce
Sesame Seed Bun ▪ Herb Salad ▪ French Fries
30.5

KLÖTZLI BURGER (COOKED 16 HOURS)

Pulled Pork ▪ BBQ-Sauce
Sesame Seed Bun ▪ Herb Salad ▪ French Fries
27.5

ALTSTADT BURGER ▪ VEGETARIAN

Chickpea Patty ▪ Dried Tomatoes ▪ Parmesan
Cashew Nuts ▪ BBQ-Sauce ▪ Sesame Seed Bun
Herb Salad ▪ French Fries
27.5

RISOTTO

PUMPKIN RISOTTO

Butternut Pumpkin ▪ Mascarpone
Pumpkin Seeds ▪ Orange-Vanilla-Oil
27.5
32.5 with Goat Cream Cheese
42.5 with Giant Shrimps (Bio Cà Mau)

CLASSICS

CALF'S LIVER ▪ SLICED

Shallot "Jus" ▪ Seasonal Vegetables
Caramelized Apples
Fried Onions ▪ Roesti
37.5

SUURE MOCKE

Braised Beef Marinated in Vinegar ▪ Spiced Apple "Jus"
Almond Slivers
Seasonal Vegetables ▪ Mashed Potatoes
38.5

FISH & CHIPS BOWL

Crispy Sanderfilet (Germany)
Tartar-Sauce & Spicy Aioli
French Fries ▪ Lemon
29.5

ROESTI (HASH BROWNS)

KLÖTZLI RÖSTI

Roesti ▪ Crispy Bacon Strips
Raclette Cheese ▪ Fried Egg "Sunny Side Up"
29.5

NYDEGG RÖSTI

Roesti ▪ Raclette Cheese
Caramelized Apples ▪ Fried Egg "Sunny Side Up"
27.5