



Something to start with...

Vitello Tonnato

*Veal with tuna sauce and capers,
accompanied with leafy salad,
served with rye bread
CHF 24.50*

„Häxchessel“-salad bowl

*mixed leaf salads with fresh stripes of vegetables
served with our homemade dressing,
and tiny mozzarella marbles
CHF 18.00
small portion CHF 12.50*

Corn salad with boiled egg

*and croutons
CHF 13.50*

Buffalo mozzarella

*served on marinated tomatoes with shaved regional “Sprinz” cheese
CHF 18.50*

„Griesalp“-platter

*Cold cuts and dried meat specialities, garnished
with variety of cheese from the region
CHF 26.00*

Cold served Cucumber Soup

*refined with sour cream and regional herbs
CHF 10.50*

**Beef from our own IP farm with own label «Suma-Natura Gourmet Beef”.
Our meat is exclusively of Swiss origin.*

All prices including 7.7% GST



For a real pleasure

Pan fried Egli-fish filet

*Served on herb infused rice with mixed vegetables
and "Neuchatel"-Sauce
CHF 38.00*

Beef Tartar

*with onions, capers, marinated with Cognac,
served with toast with salad bouquet,
prepared to your choice: spicy, medium or mild
small portion CHF 27.00 main size CHF 36.00
extra french fries CHF 5.00*

Coloured pasta with creamy chive-sauce

*with seasonal vegetables, red lentils and ricotta cheese
CHF 26.00*

Pork schnitzel "Cordon bleu"

*Filled with ham, bacon and raclette cheese
Served with french fries and steamed vegetables
CHF 36.00*

Marinated beef stew from Suma Natura Beef*

*with bacon stripes and sautéed champignons
served with pasta and glazed carrots
CHF 36.00*



Beef Entrecote

*served with sautéed rosemary potatoes,
bacon beans and cherry tomatoes*
200g CHF 39.00
300g CHF 48.00

Big Fitness Salad bowl

*Variation of several leafy salads with roasted herb bread
with choice of:*
smoked salmon CHF 35.00
panfried chickenbreast CHF 35.00
grilled pork steak CHF 33.00

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Typical cheese from this region

Cheese toast „Griesalp“

*with ham, bacon
and served with tomatoes*
CHF 23.00

„Griesalp“ fondue

*our special mixture of
cheese, Gruyere, Vacherin
and raclette cheese*
CHF 25.50

Dark beer fondue

Refined with a dash of regional dark beer
and fresh herbs*
CHF 28.50

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Finally, something sweet

Deep fried battered apple rings
with vanilla ice cream and whipped cream
CHF 12.00

Meringue
Baiser with whipped cream and fruits
CHF 8.00

Homemade fruit salad
marinated with Cointreau, served with whipped cream
CHF 12.00

Strawberry and Rhubarb Crumble
Served in a glass with yoghurt cream and garden fresh mint
CHF 10.50



Summer menu

Summer salad with cottage cheese
served with raspberry-vinaigrette

Gazpacho

*Cold served vegetable soup
with pine nuts and fresh basil*

Veal saltimbocca

*Veal steak wrapped with bacon and sage
served on pasta with red wine jus,
refined with red currant*

Bernese Oberland cheese platter

Mixed regional cheese

or

Strawberry and Rhubarb Crumble

*Served in a glass with yoghurt cream
and garden fresh mint*

3-course- menu à CHF 48.00

4-course- menu à CHF 57.00

All prices including 7.7% GST



Summer menu - Vegetarian option

Summer salad with cottage cheese
served with raspberry-vinaigrette

Gazpacho
*cold served vegetable soup
with pine nuts and fresh basil*

Grilled vegetable skewer
*served with herb infused rice
and sour cream*

Bernese Oberland cheese platter
Mixed regional cheese

or

Strawberry and Rhubarb Crumble
*Served in a glass with yoghurt cream
and garden fresh mint*

3-course-menu à CHF 38.00
4-course-menu à CHF 47.00

All prices including 7.7% GST