

Appetizers & small bites

	½ Port.	CHF
Green Salad 🥬	7	10
Mixed Salad 🥬	9	13
Greek Salad: Cucumber, Tomato, Pepperoni, Olive, Feta & Onion 🥬		19
«Caesar Salad Seeblick» with Iceberg-Salad, French Dressing, & Grana Padano		15
on top: in Breadcrumbs deep-fried Chicken		24
on top: Black Tiger Prawns		25
Black Tiger Prawns in Olive Oil Pot with Garlic & Chilli		22
«Chilipurli» (100 g. slices of Farmers Sausage, cold) of stuckis-produkte.ch from the Diemtigen Valley, with pickled Vegetables, bread & Butter		12
Mountain Platter (140g for 1-2 People), dried Beef, shaved Mountain Cheese & raw Ham «Serrano» with pickled Vegetables, Bread & Butter		29
Crispy Baguette Sandwich with Cheese 🥬, Ham or Salami (mixed: + CHF 2)		10

Home-made Soups

Potato & Carrot Cream Soup 🥬	9	12
Tomato Cream Soup with whipped Cream Hat 🥬	10	13
Chicken Consommé with chinese noodles & Dry Martini	11	15

Fitness Plate

«Fitness Plate Seeblick». Mixed Salad with... 🥬	(large Salad)	20
❖ Chicken Breast with Herb-Butter		28
❖ Pork Steak with Herb-Butter		30
❖ Fillet of Pollan from the Lake of Thun, pan-fried in Almond-Butter		35

Origins

Chicken, Pork, Veal & Beef
Pollan (Swiss White Fish)
Zander (Pike Perch)

Switzerland
Lake of Thun
Germany

Prawns « Black Tiger» (Certified ASC) Vietnam
Perch (Certified Mc Lean) Poland
Raw Ham Spain

Why 3 different Portion Sizes?

We had a 4-week analysis of our food waste. The main result was that our portions were too large, where considerable food landed on the biogas plants. Therefore, we decided to keep an eye on the portion sizes to use our valuable food optimal. **Rules for XL portions: Dish only for 1 person & no take-away of the remaining food.** Since 2015 we are a member of "Swiss Alpine Hotels" Cooperation and as a result, we participated in this analysis with the following organisation:



Home-made Burgers

Large Ciabatta Beef Burger (150g Beef)	24
with Raclette Cheese	27
Large Ciabatta Pulled-Chicken-BBQ Burger (150g Chicken picked from the Bone)	24
with Raclette Cheese	27
Large Ciabatta Tofu Burger with Pesto & fresh Herbs 🥬	22
with Raclette Cheese 🥬	25
All Burgers served with Salad, Tomato, Onion, & Gherkin	
Additional Sides: Salad or Origine® Bernese French Fries	+5

Pasta & Vegetarian

	½ Port.	Med	XL
Spaghettini all'Arrabbiata 🥬	16	20	21
Spaghettini Bolognese with minced Beef	20	25	26
Spaghettini with Pesto, Pine Nut, & Cherry Tomato 🥬	20	25	26
Vegetable Plate with boiled Potatoes & fried Egg 🥬	18	22	23
with Raclette Cheese gratinated 🥬	21	25	26
« Riz Casimir » with Tofu cubes, Basmati Rice, Curry Sauce & Fruits 🥬	22	26	27

Fish

Deep-fried Zander in a Basket, Origine® Bernese French Fries & Tartar Sauce	21	26	27
Deep-fried Fillets of Perch, Origine® Bernese French Fries & Tartar Sauce	27	35	36
Fillets of Perch, pan-fried in Almond-Butter, boiled Potatoes & Vegetables	32	39	40
Fillets of Pollan from the Lake of Thun pan-fried in Almond-Butter with Basmati Rice & Vegetables	31	37	38
Poached Fillets of Pollan from the Lake of Thun with White Wine Sauce, minced Egg, boiled Potatoes & Vegetables	34	42	43

Meat

«Riz Casimir» with Basmati Rice, Chicken, Curry Sauce & Fruits	23	29	30
Pork Steak with Herb-Butter, Basmati Rice & Vegetables	25	30	
Homemade Cordon-Bleu of Veal, Origine® Bernese French Fries & Vegetables	39		
Veal Escalope «Vienna Style» with Origine® Bernese French Fries	29	37	
Entrecôte (120/240g, 1A) Café de Paris, Origine® Bernese French Fries & Vegetables	36		48

🥬 Vegetarian Dishes | Modification of a Dish: 2 | Extra Dish: 4
All Prices in Swiss Francs, inclusive of VAT