KLÖSTERLI
WEINCAFE

Brunch & Bubbles

TO START

Avocado toast 14.50
toasted Shepherd's bread „multigrain", avocado cream, onion, pomegranate seeds

Egg benedict 16.50
poached egg, spinach leaves, miso hollandaise, brioche
with bacon +2.00
with smoked salmon +5.00
with carrot salmon +3.00

Bagel with sprouts
with cream cheese, smoked salmon 16.50
with cream cheese, carrot salmon 13.50
with goat cheese, honey, walnuts, pear 13.50

Homemade bircher muesli 11.50
walnut, seasonal fruits

Brunch platter for 2 people 19.50
(incl. 1 portion of bread)
cheese from JUMIversum, dried meat from Simperl
fig mustard, vegetable pickles

Butter croissants with jam 7.50
2 croissants, 2 slices of bread, 2 types of jam, butter

Portion of bread with butter 6 pieces 5.50

Oysters from Perle Bleu

La Spéciale de Claire N°3 each 15.00
Marennes-Oléron (F)

SWEET

Pancakes 13.50
maple syrup, vanilla whipped cream, seasonal fruit

Chestnut mousse 13.50
meringue, plums, chocolate

Cake of the day 6.50
on offer
with cream +1.50

Ice cream 5.50

BRUNCH MENU

Dr Gmüetläch 31.50
avocado toast /bircher muesli / hot drink

Dr Gönner 38.50
egg benedict/ pancakes / hot drink / fresh juice
with bacon +2.00
with smoked salmon +5.00
with carrot salmon +3.00

FRESH JUICE

Detoxifier 2.5dl 8.00
ginger, apple, carrot, orange, pineapple

Fresh orange juice 2.5dl 6.50

KLÖSTERLI CLASSICS (FROM 11:30)

Brasserie salad 12.50
green lettuce with pickled vegetables
and roasted seeds

Pumpkin soup 15.50
pumpkin seeds, thyme cream

Swiss Entrecôte „Café de Klösterli“ 200g. 54.00
to be prepared by you! Served in a copperpan
with herbal butter, vegetables and potatœs.

Beefsteak tatar
served with butter and toast
Starter (70g) 25.50
Main (130g) 35.50
with Brandy, Calvados oder Whisky +4.00

Mushroom risotto 34.50
Carnaroli risotto, assorted mushrooms,
porcini chips
with Bernese truffles +6.00

BUBBLES

La Table Ronde Extra Brut Grand Cru Chardonnay Champagne Lancelot-Pienne Cramant, Champagne F	1dl	16.00
Prémices Rosé Extra Brut Pinot Meunier, Chardonnay Champagne Jose Michel & Fils Moussy, Champagne F	1dl	15.00
Just Bubbles Chardonnay, Pinot Noir Silou Wines Tüscherz-Alfermée, Bielersee CH	1dl	13.00
Anima Prosecco Extra Dry DOC 2025 Glera L'Anima di Vergani, Veneto I	1dl	9.50

BUBBLES 0,0%

Noughty Organic Sparkling 100% Chardonnay Thomson & Scott London, UK	1dl	10.00
Noughty Organic Sparkling Rosé 100% Tempranillo Thomson & Scott London, UK	1dl	10.00

WHITEWINE

Païen AOC 2024 1dl 9.40
Heida
Nicolas Zufferey, Cave de Bernunes
Sierre, Wallis CH

Grüner Veltliner DAC 2025 1dl 8.30
Grüner Veltliner
Weingut Gruber Röschitz
Röschitz, Weinviertel Ö

La Cerrada Pago de Valdoneje DO 2025 1dl 8.90
Godello
Vinos Valtuille
Valtuille de Abajo, Bierzo E

Microcósmico Macabeo IGP 2024 1dl 8.50
Macabeo
Bodegas Frontanio
Fernando Mora
Valdejalón, Aragon E

ROSE

Umea Rosado DO 2025 1dl 7.70
Garnacha
Bodegas Caudalia
Lerga, Navarra E

REDWINE

Fläscher Pinot Noir AOC 2024 Pinot Noir Familie Jürg Marugg Fläsch, Graubünden CH	1dl	9.40
Scalin IGT 2023 Merlot Kopp von der Crone Visini Barbengo, Ticino CH	1dl	9.80
Pineau d'Aunis Revolution AOP 2023 Pineau d'Aunis Le Fief Noir Anjou Noir, Val de Loire F	1dl	9.70
Langhe Nebbiolo DOC 2024 Nebbiolo Produttori del Barbaresco Barbaresco, Piemont I	1dl	9.60
Arrocal Los Colmenares DO 2024 Tinto Fino Bodegas Arrocal Gumiel de Mercado, Ribera del Duero E	1dl	10.00
Botijo Rojo IGP 2021 Garnacha Bodegas Frontanio Fernando Mora Valdejalón, Aragon E	1dl	8.70

BEER

Klösterli on tap	5.0%	3dl/5dl	5.90/9.50
light, elegant, smooth, naturally cloudy			
Tram Märzen on tap	5.3%	3dl/5dl	5.90/9.50
malty, aromatic, amber-coloured, special beer with subtle carmel notes			
Bärner Pilsner	4,8%	33cl	7.50
a dry, smooth speciality beer, naturally cloudy			
Pale Ale	5.1%	33cl	7.50
a golden, fruity pale ale, hopped with cascade and simcœ, naturally cloudy			

ALCOHOLFREE

Light line zero	max.0.5%	33cl	7.00
non-alcoholic lager smooth, lovely hoppy flavour, naturally cloudy, the original			
IPA line zero	max.0.5%	33cl	7.00
non-alcoholic IPA fruity, hoppy, naturally cloudy			

All beers from the Old Tram Depot

APERITIF

Klösterli-Apero			14.00
Aperol Sprizz			13.00
Martinazzi Sprizz			13.00
Hugo			13.00
Vermouth bianco	18%	5cl	9.00
Wermut Simpatico Rosso	17%	5cl	9.00
Martinazzi	23%	5cl	9.00
Cynar	17%	5cl	9.00
Averna Amaro Siciliano	29%	5cl	9.00
Pastis Henri Bardouin	45%	2cl	8.50
Matte Negroni	26%	9cl	17.00
Matte Dry Gin	42%	4cl	14.00
Tschin, Käser-Schloss, Elfingen	40%	4cl	14.50
JC-Gin, Angelo Delea, Losone	43%	4cl	15.00
Mineral supplement			+3.00

ALCOHOLFREE

Jsotta Senza Bianco / Rosso 7.00
non-alcoholic vermouth with tonic water +3.00

Virgin Aperol 13.00
Jsotta Aperitivo
Noughty Organic Sparkling Rosé

Virgin Hugo 13.00
elderflower syrup
Noughty Organic Sparkling

COFFEE

Coffee	5.00
Espresso	4.90
Espresso macchiato	5.50
Doppio, Flat white	6.70
Cappuccino	6.20
Caffè latte, Latte macchiato	6.70
Milk coffee in an extra-large cup „Chacheli“	7.90
Caffé Freddo (Doppio, milk, cane sugar)	7.70
Hot Chocolate	5.90
with oak milk	+0.50

THE

Darjeeling	6.00
Sencha Fuji Bio (Grüntee)	6.00
Verveine Bio	6.00
Ginger Lemon Bio	6.00
Medina Thé vert à la Menthe - Gunpowder & Minze	6.00
Symphonie de Fruits - Hibiskus & Früchte	6.00
Chai	6.00
Chai Latte	6.70

WATER

Klösterli-still water in a bottle*	70cl	7.50
Klösterli-sparkling water in a bottle*	70cl	7.50
Valser classic/ silence	33cl	5.00

...AND MORE

Coca Cola / zero	33cl	5.50
Rivella rot / blau	33cl	5.50
Schweppes Tonic	20cl	5.50
Ginger Beer, Swiss Mountain Spring	20cl	6.00
Chinotto/ Aranciata Rossa/ Limone, Lurisia	27.5cl	6.50
Crodino	17.5cl	7.00
70er apple spritzer	33cl	6.50
Apple and quince, Bänz	33cl	6.50
Just Juicy White/ Rosé grape juice sparkling water, Silou Wines	33cl	7.00
Orange Premium, Michel	20cl	5.50
Tomato juice, Michel	20cl	5.50

*Freshly chilled filtered drinking water, with or without carbonation, straight from the tap.

In case of allergies and intolerances, please contact our staff
All prices incl. 8.1% VAT