



KLÖSTERLI
WEINCAFE

Brunch & Bubbles

TO START

Hummus pomegranate seeds, cream cheese, olives, pita	14.50
Avocado Toast toasted sourdough bread, avocado cream, chives, onion, radish	15.50
Egg Benedict poached egg, spinach leaves, miso hollandaise, brioche with bacon	16.50 +2.00
Homemade carrot salmon warm focaccia, cream cheese	13.50
Smoked salmon dill, horseradish, lemon, pain maison	16.50
Homemade bircher muesli walnut, seasonal fruits	11.50
Brunch platter for 2 people (incl. 1 portion of bread) cheese from JUMIversum, dried meat from Simperl fig mustard, vegetable pickles	19.50
Portion of bread with butter 6 pieces	5.50
Butter croissants with jam 2 butter croissants, 2 slices of bread, two types of jam, butter	7.50

SWEET

French Toast	13.50
maple syrup, vanilla cream	
White wine sabayon (contains alcohol)	14.50
plum sorbet, butter crumble	
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 / warm drink	
Dr Gönner	38.50
smoked salmon / french toast /	
warm drink / fresh juice	

FRESH JUICE

Detoxifier	2.5d1	8.00
ginger, apple, carrot, orange, pineapple		
Fresh orange juice	2.5d1	6.50

KLÖSTERLI CLASSICS (FROM 11:30)

Brasserie salad	13.50
green lettuce with pickled vegetables and roasted seeds	
Corn foam soup	16.50
popcorn, herb oil	
Swiss Entrecôte „Café de Klösterli“ 200g.	54.00
to be prepared by you! Served in a copperpan with herbal butter, vegetables and potatoes.	
Beefsteak tatar	
served with butter and toast	
Starter	25.50
Main	35.50
with Brandy, Calvados oder Whisky	+4.00
Mushroom risotto	32.50
carabinieri risotto, king oyster mushrooms, parmesan	
with Bernese truffle	+6.00

BUBBLES

Champagner 1er Cru Blanc de la Montagne Chardonnay Rémi Georgeton Champagne F	1d1	15.00
Champagner 1er Cru Saignée de la Montagne Pinot Noir Rémi Georgeton Champagne F	1d1	16.00
Just Bubbles Chardonnay, Pinot Noir Silou Wines Tüscherz-Alfermée, Bielersee CH	1d1	13.00
Anima Prosecco Extra Dry DOC 2024 Glera L'Anima di Vergani, Veneto I	1d1	9.50

WINE = NOT 08/15

Coume de L'Olla VdP 2019 weiss Macabeu, Muskat Bian Domaine Matassa Calce, Roussillon F	1d1	9.80
Ritual 2019 rot Blaufränkisch Weingut Naboso Bratislava, Kleine Karpaten Sk	1d1	10.50

DRINKS

Bloody Mary Vodka, tomato juice	15.00
Klösterli Apero Lorina, Tonic	14.00
Aperol Sprizz Aperol, Prosecco	13.00
Matte Negroni	17.00