



**KLÖSTERLI**  
WEINCAFE

**Menu**

## **MENU**

### **White asparagus**

herb oyster mushrooms, hollandaise sauce,  
herb focaccia crumble

### **Watermelon and cucumber cold soup**

mint / cucumber

### **Guinea fowl supreme**

potato slices, cauliflower purée,  
green asparagus, chili jam, jus

OR

### **Seitan pot roast**

plums, butter noodles, veggie jus,  
green asparagus, plum purée

### **Strawberry and mascarpone mousse**

financier / strawberry gel /  
dark chocolate ice cream

Menu 4 course / 3 course CHF 88/78

Vegi 4 course / 3 course CHF 78/68

Wine accompaniment

3 course CHF 28

4 course CHF 37

## **STARTERS**

<b>Brasserie salad</b> green lettuce with roasted sunflower- and pumpkin seeds, vegetable pickles	12.50
<b>Leek salad</b> cherry tomatoes, walnuts	16.50
<b>Watermelon and cucumber cold soup</b> mint, cucumber	13.50
<b>White asparagus</b> herb oyster mushrooms, hollandaise sauce, herb focaccia crumble	20.50
<b>Whitefish tartare</b> leek salad, beer radish, jalapeño vinaigrette, nori chip	21.50
<b>Klösterli beef tatare (70g)</b> classic marinade, pickled vegetables, salted butter, toast with brandy, calvados or whisky	25.50 +4.00

## **MAIN DISHES**

<b>Swiss entrecôte "Café de Klösterli" 200g.</b>	<b>54.00</b>
served in a copper pan, prepared by you on the rechaud.	
With fried potatoes, seasonal vegetables	
<b>Klösterli beef tatare (130g)</b>	<b>35.50</b>
classic marinated, pickled vegetables, salted butter, toast	
with brandy, calvados or whisky	<b>+4.00</b>
<b>Guinea fowl supreme</b>	<b>45.50</b>
potato slices, cauliflower purée, green asparagus, chili jam, jus	
<b>Zander from lake maggiore</b>	<b>49.50</b>
venere rice, pointed cabbage, chimichurri	

## **VEGETARIAN**

<b>Tomato risotto</b>	<b>32.50</b>
Carnaroli risotto, cherry tomatoes, basil pesto, feta	
<b>Seitan pot roast</b>	<b>36.50</b>
plums, butter noodles, veggie jus, green asparagus, plum purée	
<b>Malfatti</b>	<b>34.50</b>
cima di rapa, carrot thyme and honey sauce, pine nuts	

## DESSERTS

<b>Strawberry and mascarpone mousse</b> financier, strawberry gel, dark chocolate ice cream	16.50
<b>Rhubarb mousse</b> compote, oat biscuits, piedmontese hazelnut ice cream	14.50
<b>Klösterli Affogato al Cafè</b> espresso and vanilla ice cream	9.50
<b>Lemon verbena crème brûlée</b>	8.50
<b>Scoop of ice cream</b> from Eiswerkstatt	5.50
<b>Small cheese platter with 3 varieties</b> from JUMI in Boll	17.50

**We recommend with cheese and desserts:**

### **Just Sweet**

Silou Wines / Tüscherz-Alfermée / Bielersee CH

0.5dl / 9.00

oder

### **Seftiger Matur "roter Likörwein"**

Rindisbacher Weinmanufaktur / Bern CH

0.5dl / 8.00

In case of allergies and intolerances, please contact our staff

All prices incl. 8.1% VAT