



KLÖSTERLI
WEINCAFE

Menu

MENU

Jerusalem artichoke

herb oyster mushrooms, nut butter foam

Shiitake essence

mushroom dumpling, spring onion oil

Guinea fowl supreme

potato slices, jerusalem artichoke purée,
floretto, chili jam, jus

OR

Seitan pot roast

plums, butter noodles, veggie jus,
kalettes, plum purée

Apple strudel

vanilla sauce, raisins, rum gel,
cinnamon ice cream

Menu 4 course / 3 course CHF 89/83

Vegi 4 course / 3 course CHF 78/72

Wine accompaniment

3 course CHF 28

4 course CHF 37

STARTERS

Brasserie salad	12.50
green lettuce with roasted sunflower- and pumpkin seeds, vegetable pickles	
Leek salad	17.50
blood orange, walnuts	
Shiitake essence	15.50
mushroom dumpling, spring onion oil	
Jerusalem artichoke	19.50
herb oyster mushrooms, nut butter foam	
Whitefish tartare	21.50
leek salad, beer radish, jalapeño vinaigrette, nori chip	
Klösterli beef tatare (70g)	25.50
classic marinade, pickled vegetables, salted butter, toast	
with brandy, calvados or whisky	+4.00

MAIN DISHES

Swiss entrecôte "Café de Klösterli" 200g.	54.00
served in a copper pan, prepared by you on the rechaud.	
With fried potatoes, seasonal vegetables	
Klösterli beef tatare (130g)	35.50
classic marinated, pickled vegetables, salted butter, toast	
with brandy, calvados or whisky	+4.00
Guinea fowl supreme	45.50
potato slices, jerusalem artichoke purée, floretto, chili jam, jus	
Lake Maggiore zander	49.50
venere rice, pointed cabbage, chimichurri	
Spinach risotto	32.50
carnaroli risotto, pine nuts, pomegranate, Beiper Knolle cheese	
Seitan pot roast	36.50
plums, butter noodles, veggie jus, kalettes, plum purée	
Napkin dumplings	34.50
kalettes, carrot-thyme-honey sauce, walnuts	

DESSERTS

Blood orange panna cotta	14.50
blood orange gel, lemon powder, milk skin chips, basil yogurt ice cream	
Apple strudel (takes 12 minutes)	16.50
vanilla sauce, raisins, rum gel, cinnamon ice cream	
Klösterli Affogato al Cafè	9.50
espresso and vanilla ice cream	
Lemon verbena crème brûlée	8.50
Scoop of ice cream	5.50
from Eiswerkstatt	
Small cheese platter with 3 varieties	17.50
from JUMI in Boll	

We recommend with cheese and desserts:

Marco Fabio Dulce Spätlese
Bodegas Ontañón, Valles de Sadacia E
0.5dl / 7.50

or

Seftiger Matur "roter Likörwein"
Rindisbacher Weinmanufaktur, Bern CH
0.5dl / 9.00