



KLÖSTERLI
WEINCAFE

Menu

MENU

Grilled leek

potato foam, dried egg yolk,
roasted onion broth

Caramelized carrot soup

carrot chips

Aate1 Duroc pork cheek

polenta ticino, bimi, almonds,
port wine jus

OR

Colored cauliflower

purple mashed potatoes, cauliflower purée,
radishes, Taragon foam, buttered breadcrumbs

Crispy chocolate mousse

passion fruit, matcha 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 green lettuce with roasted sunflower- and pumpkin seeds, vegetable pickles	12.50
Lamb`s lettuce salad bacon, egg, croutons	18.50
Caramelized carrot soup carrot chips	14.50
Grilled leek potato foam, dried egg yolk, roasted onion broth	19.50
Swiss salmon tataki in sesame coating teriyaki, dashi vinaigrette, ponzu gel	22.50
Tagliarini with truffle sauce parmesan chips, bernese truffle	23.50
Klösterli beef tatare (70g) classic marinade, pickled vegetables, salted butter, toast with brandy, calvados or whisky	25.50 +4.00

MAIN DISHES

Swiss entrecôte "Café de Klösterli" 200g.	54.00
served in a copper pan, prepared by you on the rechaud. Served with Cafe de Paris butter, fried potatoes, seasonal vegetables	
Klösterli beef tatare (130g)	35.50
classic marinated, pickled vegetables, salted butter, toast	
with brandy, calvados or whisky	+4.00
Aaretal Duroc pork cheek	45.50
ticino polenta, bimi, almonds, port wine jus	
Bremgartner char	49.50
purple mashed potatoes, savoy cabbage, kale, bitter orange beurre blanc	
Beetroot risotto	32.50
carabinieri risotto, fresh goat cheese, hazelnuts	
Colored cauliflower	34.50
purple mashed potatoes, cauliflower purée, radishes tarragon foam, buttered breadcrumbs	
Homemade Bündner Pizzokel	36.50
savoy cabbage, kale, Schlossberger cheese sauce, sage chips	

DESSERTS

Almond cake baked apple compote, poppy seed ice cream	14.50
Crispy chocolate mousse passion fruit, matcha ice cream	16.50
Klösterli Affogato al Cafè espresso and vanilla ice cream	9.50
Tonka bean crème brûlée	8.50
Scoop of ice cream from Eiswerkstatt	5.50
Small cheese platter with 3 varieties from JUMI in Boll	17.50

We recommend with cheese and desserts:

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

or

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