KLÖSTERLI
WEINCAFE

Menu

MENU

Beetroot carpaccio
goat cheese / walnuts / honey

Pumpkin soup
pumpkin seeds / thyme cream

Deer duo
spätzli / red cabbage / brussels sprouts / chestnuts
pear / cranberries / game jus

OR

Roast nuts in strudel dough
parsnip purée / celery / hazelnut
truffle vegetable jus

Tarte Tatin
boskoop / caramel miso ganache /
sour cream ice cream

Menu 4 course CHF 91 / 3 course CHF 81/78
Vegi 4 course CHF 74 / 3 course CHF 64/61

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

Lettuce Salad 20.50
bacon, egg, croutons

Pumpkin soup 15.50
pumpkin seeds, thyme cream

Beetroot carpaccio 18.50
goat cheese, walnuts, honey

Deer carpaccio 24.50
chanterelles, pumpkin, bread chips

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 potatœs, seasonal vegetables

Klösterli beef tatare (130g) 35.50
classic marinated, pickled vegetables,
salted butter, toast
with brandy, calvados or whisky +4.00

Deer duo 51.50
spätzli, red cabbage, brussels sprouts,
chestnuts, pear, cranberries, game jus

Char in swiss chard leaves 46.50
barley, fennel, beurre blanc

Capuns 34.50
bacon velouté, coppa

VEGETARIAN

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

Roast nuts in strudel dough 32.50
parsnip purée, celery, hazelnut
truffle vegetable jus

Gnocchi 32.50
blue cheese, Williams pear, baby spinach

DESSERTS

Tarte Tatin (takes 15 minutes) 15.50
boskoop, caramel miso ganache,
sour cream ice cream

Chestnut mousse 13.50
meringue, plums, chocolate

Klösterli Affogato al Cafè 9.50
vanilla ice cream, espresso

Colonel 13.50
lemon sorbet, vodka

Cinnamon 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:

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