



KLÖSTERLI
WEINCAFE

Menu

MENU

Seeland beetroot & pumpkin

walnuts, ricotta cream,
balsamic herb vinaigrette

Onsen egg

nut butter foam, olive soil, croutons

Venison entrecôte

pumpkin and chestnut strudel,
red cabbage, chestnuts, parsnips, cranberry jus

OR

Pumpkin and chestnut strudel

red cabbage, chestnuts, king oyster mushrooms,
pumpkin sauce

Lemon tart

meringue, salted caramel ice cream

Menu 4 course / 3 course CHF 92/86

Vegi 4 course / 3 course CHF 85/79

Wine accompaniment

3 course CHF 28

4 course CHF 37

STARTERS

Brasserie salad green lettuce with roasted sunflower- and pumpkin seeds, vegetable pickles	13.50
Seeland beetroot & pumpkin walnuts, ricotta cream, balsamic herb vinaigrette	20.50
Onsen egg nut butter foam, olive soil, croutons	19.50
Venison carpaccio beech mushrooms, tomatoes, parmesan, miso mayonnaise, bread chips	23.50
Corn foam soup popcorn, herb oil	16.50
Klösterli beef tatare 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	35.50
classic marinated, pickled vegetables, salted butter, toast	
with brandy, calvados or whisky	+4.00
Venison entrecôte	49.50
pumpkin and chestnut strudel, red cabbage, chestnuts, parsnips, cranberry jus	
Wild-caught cod	48.50
potato and saffron purée, kohlrabi, coconut, bottarga di muggine	
Mushroom risotto	32.50
carnaroli risotto, king oyster mushrooms, parmesan	
with Bernese truffle	+6.00
Gnocchi & pumpkin	36.50
potato gnocchi, Hokkaido pumpkin sauce, amarettini, Schlossberg cheese	
Pumpkin and chestnut strudel	34.50
red cabbage, chestnuts, king oyster mushrooms, pumpkin sauce	

DESSERTS

White wine sabayon (contains alcohol) plum sorbet, butter crumble	14.50
Lemon tart meringue, salted caramel ice cream	16.50
Klösterli Affogato al Cafè espresso and vanilla ice cream	9.50
Vanilla 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

In case of allergies and intolerances, please contact our staff
All prices incl. 8.1% VAT