

Specialities "from here"

In the specialties "from here" we combine regional & high quality products with carefully selected products in the vicinity or outside our region

COLD STARTERS

Pike-perch from Frutigen, Victoria's Osietra caviar, Sauergraeuch apple from Matten ^L	39
Victoria's lamb lettuce shake salad, Unterseener free-range Onsen egg, pumpkin cream ^L pear vinegar from the Jungfrauoch	16
- with roasted bacon from Matten	19
Roasted beetroots from Tschingel, goat cheese from Meiringen ^{V, L} VICTORIA-JUNGFRAU walnuts, quince from Heimberg	25
Wedding of poultry from Spiez, Cumberland ^{G, L} idea of VICTORIA-JUNGFRAU pear & "Unterseener Bätzi"	29

HOT STARTERS / SOUP

Pumpkin soup from Unterseen, regional chicken saddle fillets, boscope from Sigriswil ^L	19
Unterseener free-range Onsen egg, tuber from Belp, nut butter espuma from Meiringen ^L	22

CAVIAR FROM FRUTIGER (ideal to share)

Oona VICTORIA-JUNGFRAU Osietra caviar of Russian sturgeon, 50gr ^{G, L}	189
Oona N°103 – traditional of Siberian sturgeon, 50gr ^{G, L}	169

SORBET AS REFRESHER

"Rugen Swiss Cristal Gin & Tonic from our kitchen" ^V	9
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MAIN COURSES

Sigriswiler fillet of char, sage-yoghurt, herb garden oil ^L Rychengarten vegetables, Mattener gaufrettes	56
24 hours braised veal cheeks from de region "Bourguignonne" ^{G, L}	56
Delicacies from young cattle of Unterseen Whiskey herb liqueur from Rugen, rosemary potatoes from Matten Vegetables from Tschingel	65
Regional beef tenderloin with its marrow ^{G, L}	65

"The local menu"

Our "local menu" contains all the main ingredients from the area within a radius of 40 kilometers & are therefore not only regional & seasonal, they also come from exciting people like local hunters, fishermen, mushroom collectors, cheese makers, farmers or passionate food producers, with much love in details & quality in their products.

Stefan Beer & his team process these products into modern, creative, discreetly playful & simple dishes, which you can enjoy as a surprise menu in three to six courses with a Bernese wine accompaniment.

3-course menu CHF 95 / inclusive wine CHF 140
4-course menu CHF 115 / inclusive wine CHF 170
5-course menu CHF 125 / inclusive wine CHF 195
6-course menu CHF 135 / inclusive wine CHF 205

Specialities "from far"

We complete our culinary offer with a fine selection of unique dishes & tasty products from different regions of the world

COLD STARTERS

Tatar of scallop, black salsify, sour cream, lime ^L 34

HOT STARTERS

Roasted duck liver, Sauergräuech apple, "Unterseener Bätzli" ^{G, L} 39

Smoky Hummer Thermidor "Jack in the Box" ^L 39

MAIN COURSES

"La Terrasse" Bouillabaisse & Oona caviar from Frutigen ^{G, L} 65

"Filet Rossini" of regional beef, duck liver, Périgord truffles ^{G, L} 78

DAILY SPECIAL

Grosse Pièce – our daily special carved at the table, for 2 persons daily price

V= vegetarian dish

G= dish with gluten

L= dish with lactose

Dear guest, our employees will be happy to provide you with information on ingredients in our dishes that trigger allergies or intolerances.

All prices include 7.7% VAT & service charges.