

*"The local menu", wine*

Sauvignon Blanc 2017, Martin Hubacher  
Twann, AOC Bielersee  
*Sauvignon Blanc*

Gipfelstürmer 2017, Rebbaugenossenschaft Spiez  
Spiez, AOC Thunersee  
*VB 32-7, Riesling x Sylvaner*

Chardonnay 2016, Anne-Claire Schott  
Twann, AOC Bielersee  
*Chardonnay*

oder

Cabernet Jura 2016, Rebbaugenossenschaft Spiez  
Spiez, AOC Thunersee  
*Cabernet Jura*

Douce Devinette 2016, Martin Hubacher  
Johanniterkellerei, AOC Bielersee  
*Riesling*

Seftiger Matur Likörwein, Rindisbacher Weinmanufaktur  
Bern, AOC Thunersee  
*Cabernet dorsa, Gamaret*

La  
Terrasse

*"The local menu"*

Amuse Bouche



Wedding of poultry from Spiez, Cumberland  
Idea of Victoria-Jungfrau pear & "Unterseener Bätzi"

or

Roasted beetroots from Tschingel, goat cheese from Meiringen  
VICTORIA-JUNGFRAU walnuts, quince from Heimberg



Unterseener free-range Onsen egg, tuber from Belp  
Nut butter espuma from Meiringen



"Rugen Swiss Cristal Gin & Tonic from our kitchen"



Sigriswiler fillet of char, sage-yoghurt, herb garden oil  
Rychengarten vegetables, Mattener gaufrettes

or

Delicacies from young cattle of Unterseen  
Whiskey herb liqueur from Rugen, rosemary potatoes from Matten  
Vegetables from Tschingel



"Drei Jahrgäng AOP Alpchäs vo Feuzes Bärgli"



Böniger plum clafoutis, Meiringer yoghurt-sorbet



Friandises