

Radius

BY STEFAN BEER

The Local Menu

Greetings from the Bernese Oberland

Salmon trout from Sigriswil & saffron from Konolfingen

Schangnauer buffalo mozzarella, fennel

Oona Osietra Caviar

Quail egg from Einigen, horseradish, beetroot

Crème fraîche from Meiringen, Matte Wodka

Pike-perch from Heimiswil, Thai basil

Soy beans from Oppligen

Wagyu Beef Raviolo with greetings from Wattenwil

Young - Gi's radicchio rosso kimchi, berry vinegar

Sandra's free range piglet from Einigen

Balmer's Jerusalem artichokes, pickled plums

«Blauschaaaf» & Filip's watermelon experiment

Honey from Victoria's garden

Pre-dessert

Kirchdorfer quinces

Därliger walnuts, pickled mint from our garden

Inclusive Oona Osietra Caviar | 260

Exclusive Oona Osietra Caviar | 195

Wine from the Region

Bernese wine pairing

We are happy to serve you a matching wine from the canton of Berne with each dish.

120

All prices are in CHF including 7.7% VAT.

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Plant-based from the Region

Greetings from the Bernese Oberland

Local muscat-pumpkin Cannelloni

New Roots "Crème Fraîche", ginger from Uetendorf

Jerusalem artichoke with saffron from Konolfingen

Pears from Gunten

«5 Shades of Grey»

Oyster siderling

«Farotto»

Spelt from Bönigen, smoked paprika

Sarah's Tortellini with Bernese muscat pumpkin

Sage from our garden

Lime blossom from our garden

Spelt, pickled blackberries

Pre-dessert

Kirchdorfer quinces

Därliiger walnuts, preserved mint from our garden

Inclusive Jerusalem artichoke with saffron from Konolfingen | 180

Exclusive Jerusalem artichoke with saffron from Konolfingen | 165

Local Sommelier Menu

Greetings from the Bernese Oberland

2020 Chardonnay, Martin Hubacher

Stechelberg Jambon Persill – Fig mustard from Burgdorf

2019 Fleur, Lukas Hasler

Game pâté – Local game, Cumberland «Twister»

2022 Sauvignon Blanc Summerode, Sabine Steiner

Smoked lake Brienz pike Agnolotti– Fennel

2020 Syrah, Hämmerli

Pot-au-feu from Sandra's piglet– Root vegetables from Kirchdorf
Potato Espuma

2020 Pinot Noir, Keller am See

Bœuf Bourguignon – Local beef & pork, potato mousseline

2021 Chasselas Nature, Anne-Claire Schott

Victoria's Fondue – Rye bread, pickled cucumber from Kirchdorf

Pre-dessert

Le Mousseux de Cerniaux, Bourquin

Pierre's «Canelé» - Matte Summa Summarum
Burkhalter's free range egg's, dairy products from Meiringen

Inclusive wine pairing | 330

Exclusive wine pairing | 210

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