

Radius

BY STEFAN BEER

The Local Menu

Greetings from the Bernese Oberland

Perch «sardine» from Ringgenberg

Kale, apple, Gurnigel sausage

Oona Osietra Caviar

Horseradish, beetroot

Crème fraîche from Meiringen, Matte Wodka

«Chaud-Froid» of Burgdorf prawns

Ginger from Uetendorf, chives, buckwheat from Steffisburg

Local lamb

Double cooked & smoked

Unterseener free range Onsen egg, wild garlic

Bernese Oberland veal «Szegedin style»

Young-Gi's Kimchi -400y

«Sommerhimu» cheese, Victoria's mountain honey

Quince from Kirchdorf, black nuts, cassis

Pre-dessert

Milk – Honey «Panna cotta»

Cornel cherries & balm 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 8.1% VAT.

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Plant-based from the Region

Greetings from the Bernese Oberland

«Consommé Froid» – from local mushrooms

Radicchio, maitake, chives

Steffisburg lentils «Caviar»

«La Fraîche», beetroot

«5 Shades of Grey»

Oyster mushroom

«Farrotto» made from Steffisburg spelt

Preserved melon rind & zucchini from Kirchdorf

Semi-smoked elbow macaroni

Winter vegetables

Preserved quince from Kirchdorf

Därligen walnuts, lemon thyme

Pre-dessert

Filip's watermelon experiment

Verveine from our garden

Inclusive Steffisburg lentils «Caviar» | 180

Exclusive Steffisburg lentils «Caviar» | 165

Local Sommelier Menu

Greetings from the Bernese Oberland

2022 Chardonnay, Martin Hubacher

Stechelberg Jambon Persill – Homemade fruit mustard

2019 Fleur, Lukas Hasler

Game pâté – Local game, Cumberland «Twister»

2022 Sauvignon Blanc Summerode, Sabine Steiner

Smoked Heimiswil pike-perch Agnolotti– Celery stalks

2020 Syrah, Hämmerli

Pot-au-feu – local piglet, root vegetables from Kirchdorf potato Espuma

2021 Alte Reben Pinot Noir, Andreas Krebs

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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