

Kitchen philosophy

Our kitchen philosophy is to promote regional fresh and high quality products from the Bernese Oberland and to refine them for you in our restaurant. In order to guarantee a maximum of quality, we completely renounce flavor enhancers, because enjoyment is a matter of trust.

We import the wines we present ourselves exclusively from Piedmont. Awarded by the Guide Bleu of the most recommended restaurants in Switzerland.

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Our staff will be happy to inform you on request about ingredients in our dishes that may cause allergies or intolerances.

You are welcome as our guests

Family Urweider and Team



Appetizers

●	01	Vegetable broth	Fr. 7.50
●	02	Vegetable broth with vegetable	Fr. 9.50
●	03	Swiss Onion Soup with Egg and Cheese	Fr. 11.50
●	04	Hasli Valley Platter with local cheese, dried beef, and cured bacon	Fr. 17.50
●	11	Green Salad with Tomatoes	Fr. 9.50
●	12	Mixed Salad with Egg	Fr. 14.50
●	13	Alpine Salad Sausage, Cheese, and Onions	Fr. 21.50
●	14	Mixed salad with elderberry flower vinaigrette and falafel	Fr. 22.50



Main Courses

●	21	<i>Bauernbratwurst (Pork Sausage 180 gr.) French Fries and Vegetables</i>	Fr. 28.50
●	22	<i>Pork Steak (P180 gr.) French Fries and Vegetables</i>	Fr. 32.50
●	23	<i>Breaded Pork Schnitzel (180 gr.) French Fries and Vegetables</i>	Fr. 29.50
	24	<i>Pesto Chicken served with tagliatelle and vegetables</i>	Fr. 29.50
●	26	<i>Haslital Burger / Beef Burger (180gr) with alpine cheese, bacon, pickles, tomatoes und fries</i>	Fr. 24.50
	27	<i>LambEntrecôte NZL (200gr) Potato roll with alpine herbs and vegetables</i>	Fr. 45.50
	28	<i>Fried perch filets with lemon rice and assorted vegetables</i>	Fr. 34.50
	28	<i>Beef filet (180g) crusted with herbs Potato roll with alpine herbs and vegetables</i>	Fr. 49.50

Declaration




- Vegetarian dishes
- The dish and all ingredients are completely vegan
- 80% of our ingredients are locally sources

Whenever possible, all our salads and vegetables are locally grown

Vegi & Vegan

-  31 *Pasta served with pomodoro sauce* Fr. 21.50
with olive oil and herbs
-  32 *Alpen Macaroni with Applesauce* Fr. 24.50
baked with cheese, onions, and potatoes
-  33 *Cheese ravioli «Cantadoux»* Fr. 24.50
with olive oil and herbs
-  34 *Cheese Fondue (min. 2 persons)* Fr. 24.50 p.p
-  35 *Vegi-burger* Fr. 24.50
with homemade chickpea patty, cheese, pickles, tomatoes und fries
-  36 *Vegan sweet potato rolls with ginger* Fr. 35.50
spinach, lemon rice and jaffna curry sauce.

Children's Menu

-  41 *Breaded Pork Schnitzel (80 gr.)* Fr. 14.50
French Fries
-  42 *Pasta served with pomodoro sauce* Fr. 12.50
-  43 *French Fries* Full Portion Fr. 8.50
Half Portion Fr. 6.50

Desserts

51	<i>Chocolate cake/ Berries/ Vanilla ice cream</i>	Fr. 16.50
52	<i>Vegan coconut ice cream with passionfruit glaze</i> <i>Chocolate strudel/ Fruit topping /Nuts</i>	Fr. 16.50
53	<i>Coupe Danmark</i> <i>Vanilla ice cream with chocolate sauce</i>	Fr. 11.50
54	<i>Ice Coffee</i> <i>Coffee ice cream with cream</i>	Fr. 10.50
55	<i>Coupe Alpenrahm</i> <i>Caramel ice cream with caramel sauce</i>	Fr. 11.50
56	<i>Original Meringues</i> <i>Meringues with cream</i>	Fr. 9.50
57	<i>Meringues-Glace</i> <i>Meringues with cream / vanilla ice cream and strawberry ice cream</i>	Fr. 14.50
	<i>Small portion</i>	Fr. 10.50
58	<i>Affogato al caffè /</i> <i>Hot espresso with a scoop of vanilla ice cream</i>	Fr. 7.50
59	<i>Children Coupe</i> <i>Vanilla and strawberry ice cream with Smarties</i>	Fr. 7.50

Ice cream flavours

Vanilla / Coffee / Chocolate / Caramel / Coconut / Strawberries

1 Scoop Fr. 3.-

With cream Fr. 1.50