

Garden

Mixed greens	8.00
Mixed greens with vegetables	10.00
Soup of the day	8.00
Perch deep fried in a light beer batter	34.00
Perch pan fried in butter with capers	34.00
White fish deep fried in a light beer batter	30.00
White fish pan fried in butter with capers	30.00
Surf & Turf: Filet of pike and Beef entrecôte, vegetables and French fries	42.00
Beef entrecôte, vegetables and French fries	40.00
Quinoa-Bulgur Steak (Vegi)	28.00
 <i>Our fresh salads</i>	
with smoked lake white fish	29.00
with fillet of white fish from the lake of Biel <i>deep fried or pan fried</i>	30.00
with chicken breast and herbal butter	33.00
with cheese and egg	21.00

The Fisherwoman's Menu CHF 65.00

*Our winemaker Ruth recommends the following wines
wine included CHF 85.00*

Deep fried pike with salad
1dl Räblus Chasselas
*

Whitefish with tarragon cream sauce and rice
1dl Mon Blanc
*

Campari sherbet
Blanc de Noir
*

Pan fried perch with potatoes
1 dl Oeil-de-Perdrix
*

selection of desserts
Brandy or Nobling

Homemade desserts

Grapes from our vineyard	pickled in rum with vanilla ice cream	15.00
Diplomat	vanilla cream custard with raisins and rum	13.00
Parfait glacé	with Grand Marnier	9.50
Chocolate mousse		13.00
Meringue		9.00
Meringue	with ice cream	13.00
Coupe Denmark		15.00
Cassata	(with Maraschino + CHF 2.00)	8.00
Iced Coffee		12.00
Lemon sherbet	with Vodka	12.00
Apricot sherbet	with Abricotine	12.00
Plum sherbet	with Vieille Prune	12.00
Ice creams:	Vanilla, Mocca, Strawberry, Caramel, Chocolate	
Sherbets:	Lemon, Plum, Apricot	
	One scoop	3.80
	Two scoops	7.00

add whipped cream for + 1.00 CHF