

Biel-Bienne

Soup

Räblus-white wine soup	8.00

Salads

Mixed greens	8.00
Mixed salad	10.00

Starters

Smoked fish Rillettes on toast, with salad	19.50
Perch filets deep fried or pan fried	23.00
Sautéed fish, with garlic and tomato sauce on pasta	22.00



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Fish

Perch	deep fried in a light beer batter	42.00
Perch	pan fried in butter with capers	42.00
*Whitefish	deep fried in a light beer batter	39.50
*Whitefish	pan fried in butter with capers	39.50
Pike	deep fried in a light beer batter	44.00
Pike	pan fried in butter with capers	44.00
Slices of pike	Provençale, with garlic and tomato sauce	44.00
Whitefish poached with tarragon cream sauce		39.50
Fishstew (Goujonette)	perch, pike perch and pike in a Chasselas cream sauce	39.50
Whole pike from (Minimum 2 pe	45.00 p.p	

We serve 280g of fish per order. On request, smaller portions are available.

All orders are served with rice, French fries or boiled potatoes and our home-made sauces: tartar, mayonnaise or quark (Add vegetables for 5.00 CHF)

^{*}Whitefish or Pikeperch: depending on the day's fishing



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Meat

Filet of beef 46.0)()	
Prime rib steak 43.0)()	
Filet of beef stroganoff 44.0)()	
Veal in a mushroom cream sauce 44.0)()	
Wienerschnitzel (breaded veal cutlet) 44.0)()	
Chicken breast pan fried with a Dijon mustard sauce 33.0)0	
Served with: vegetables and rice, noodles or French fries		
Vegetarian:		
Risotto with asparagus 29.0)()	
Quinoa pancake with vegetables 28.0)()	
Served with: rice, noodles, boiled potatoes or French fries		

For our young guests

Perch	deep fried or pan fried	17.00
Porc cutlet	grilled, with vegetables and French fries	17.00



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Homemade deserts

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	/ meringue with ice cream	9.00 / 13.00
Coupe Danemark		13.00
Cassata	(with Maraschino + CHF 3.00)	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



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 Solaris

*Whitefish or Pikeperch: depending on the day's fishing