Restaurant Räblus 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
Marinated Wels fillets on a bed of vegetable strips	15.00
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	42.00
***Whitefish**	pan fried in butter with capers	42.00
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		40.00
Fishstew (Goujonette)	perch, pike perch and pike in a Chasselas cream sauce	39.00

Whole pike from our lake, oven baked (Minimum 2 persons). 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		46.00
Prime rib steak		43.00
Filet of beef stroganoff		44.00
Veal	in a mushroom cream sauce	44.00
Wienerschnitzel	(breaded veal cutlet)	44.00
Chicken breast	pan fried with a Dijon mustard sauce	33.00

Served with: vegetables and rice, noodles or French fries

Vegetarian:

Seasonal Risotto	29.00
Quinoa pancake with vegetables	28.00

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

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The Fisherwoman's Menu
CHF 68.00

Our winemaker Ruth recommends the following wines
wine included CHF 88.00

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*
This menu can be ordered until 13h and 20h (Sunday until 19h)