

Menu

Winter Menu

Starters & Soup

Stuffed pear with blue cheese Pears Gorgonzola Walnuts Honey		CHF 22.50
Mushroom Bruschetta Rustic baguette champignon shiitake Gruyère		CHF 14.50
Truffled celery cream soup Celery Truffles cream		CHF 13.00
Baked Camembert Camembert cheese dark bread honey walnuts	Small Big	CHF 16.50 CHF 24.00
Main Courses		
Coq au vin Mashed potatoes Brussels sprouts		CHF 48.00
Braised Beef Cheeks Beef cheeks mashed potatoes pointed cabbage demi-glace		CHF 45.00
Grilled Salmon Salmon pumpkin purée market vegetables lemon sauce		CHF 42.00
Mushroom Risotto Champignon & Shiitake mushrooms Carnaroli - rice Parmesan chips		CHF 28.00
Baked Celeriac Steak Celeriac ragout of mushrooms spinach		CHF 23.00
Penne with chorizo		CHF32.00

Penne | Chorizo | Arugula | parmesan chip

Main Menu

Starters & Soup

Mixed leaf salad Cherry tomatoes Cucumbers Croutons French dressing		CHF 12.50
Lamb's Lettuce Lamb's lettuce eggs bacon croutons		CHF 15.50
Beef Tartar Beef brioche truffle mayonnaise cured egg	Small Big	CHF 28.00 CHF 40.00
Bouillabaisse Salmon pike-perch blue mussels saffron		CHF 22.00
Beef Broth with "Flädli" Beef broth pancake stripes parsley		CHF 13.00

Main Courses

Chateaubriand for 2 People Beeffillet potato gratin green beans bacon garlic vinaigrette	per person	CHF 65.00
Grilled Beefentrecôte Baked potatoes grilled vegetables demi-glace		CHF 55.00
Wiener Schnitzel Cucumber salad potato salad lingonberries		CHF 49.00
Adler Style Sliced Veal Veal potato pancake creamy veal sauce		CHF 48.00
Adler Burger Corn bun beef patty tomato salsa fried egg bacon "Bärner" fries		CHF 38.00
Vegan Burger Vegan bun homemade patty cocktail-sauce "Bärner" fries		CHF 35.00
Sautéed Alpine Pike-Perch Pike-perch herb Risotto spinach whitewine sauce		CHF 42.00

All Time Classics

Minimum 2 people

Tomahawk Swiss Angus Beef (prepared for 2 people) per person CHF 85.00

1000g Swiss Angus Beef Grilled vegetables | "Bärner" fries

Order until 8 pm | Waiting time approx. 45 minutes

Eigermilch Classic Fondue (à discrétion) * per person CHF 35.00

Grindelwald mountain cheese Fondue "Eiger Bergführer" Boiled potatoes | bread | pickled vegetables

Raclette per person CHF 26.00

Raclette classic or raclette chilli | raclette potatoes | pickled vegetables

^{*} with white wine, alcohol free version upon order

Dessert

Chocolatemousse Chocolate mousse Meringue Cream		CHF 12.50
Crème Brûlée Vanilla custard raspberry sorbet		CHF 12.50
Apple Strudle Applestrudle vanilla sauce vanilla icecream		CHF 15.00
Cheese platter Dried fruit bread with nuts		CHF 16.00
Ice Cream und Sorbet Vanilla chocolate strawberry lemon sorbet raspberry sorbet Gruyère	per scoop	CHF 5.00
Chocolate Royale Mousse Petit Gâteau Ice cream Red fruit jelly		CHF 15.00



Marinated Salmon from Lostallo with Chamomile on Puff Pastry Served with a Light Summer Vegetable Salad

**_*_

Chilled Tomato and Bell Pepper Soup with Basil Oil Crispy Bread with Ricotta and a Hint of Alpine Hay

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Beef Tenderloin with Maggia Pepper and Herb Sabayon
Potato and Leek Gratin
Seasonal Market Vegetables

**_*_

Crème Brûlée with Berries from the Bernese Seeland

Double Cream Ice Cream

4-Course Menu CHF 79.00

For information about allergens, please request our separate declaration sheet.

Declaration of Origin

Meat

Veal Switzerland
Beef Switzerland
Chicken Switzerland

Fish

Pike-Perch Switzerland Switzerland Switzerland

Eggs & Diary Switzerland

Bread Switzerland