

Starters

<i>Spring salad</i> Raw vegetables caramelized seeds garden cress house dressing	VG LF GF	13
<i>Asparagus & strawberry salad</i> Asparagus strawberries pink pepper	V GF	16
<i>Anker Chnebeli</i> Smoked sausage from Hämmerli butchers Ins bread butter		19
<i>“Inselplättli” selection</i> Meat selection from butcher Hämmerli Ins coppa cured ham dry-cured bacon beef sausage smoked farmer’s sausage chutney butter		28
<i>House-smoked pike fillet tatare Lake Biel</i> Rhubarb chutney rhubarb chips herb oil pumpernickel		22
<i>Beef tartare “St Peter’s Island” 70 g</i> Capers butter onions bread		25
<i>Bone marrow from butcher Hämmerli Ins</i> Fleur de sel grilled paillasse bread	LF	18
<i>Seeland carrot soup</i> carrots orange herb oil cress	VG LF GF	12
<i>Cream of asparagus soup</i> Asparagus cream herb oil	V GF	14

All prices are in CHF and include 8.1% VAT.

For information regarding ingredients in our dishes that may cause allergies or intolerances, our staff will be happy to assist you upon request.

The current origin declaration of our products is available in the restaurant.

Main courses

<i>Beef tagliata “Schumacher”</i> 180g	GF	49
Organic beef from Schumacher farm confit tomatoes arugula parmesan pine nuts “Cormagens” fries		
<i>Veal Zurich-style</i>	GF	42
Creamy mushroom sauce butter rösti		
<i>Greyzer chicken leg “La Belle Luce”, carefully deboned</i>	GF	36
Asparagus Ticinese herb risotto “alla Maggia”		
<i>Beef tatare “St. Petersinsel”</i>		38
Capers butter onions “Cormagens” fries		
<i>Crispy pike in beer batter</i>		26
Lemon tartar sauce new potatoes with parsley or salad or fresh fries		
<i>Swiss perch “La Perche Loë”</i>		38
Lemon tartar sauce new potatoes with parsley or salad or fresh fries		
<i>Pan-fried roach fillet lake Biel</i>		39
Lemon tartar sauce new potatoes with parsley or salad or fresh fries		
<i>White Seeland asparagus</i>		36
New potatoes hollandaise sauce cress		
<i>Hummus meets falafel</i>		28
Seeland spring vegetables lemon dip		

Add asparagus with hollandaise to any dish 8

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Desserts

<i>Cheese selection from Nods</i>	v	16
Mont Vully blue cheese garlic & pepper brie "8 flowers" Vacherin Fribourgeois		
<i>Crème brûlée "St Peter's Island "</i>	GF	11,5
Berries mint		
<i>Rhubarb tartlet</i>	v	14
Yogurt ice cream macarons rhubarb gel		
<i>Strawberry in all its forms</i>	v	18
Mousse mascarpone crunch strawberry sorbet		

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Ice cream menu

Danemark

2 scoops vanilla ice cream
chocolate sauce
quinoa white chocolate

Dubai

2 scoops pistachio ice cream |
chocolate sauce chocolate sauce
angel hair

Milan

2 scoops coffee barista ice cream
Espresso | amaretti

Romanoff

2 scoops strawberry sorbet
vanilla sauce | strawberries
meringue

Stockholm

2 scoops yogurt forest berry ice cream | blueberry compote | oat crumble

Ice cream flavours

vanilla | coffee | caramel | yogurt- forest berries | pistachio | yoghurt
fior die latte | chocolate

Sorbets

pear | strawberry | granny smith apple | apricot

Coupe with 2 Scoop 12

Coupe with 3 Scoop 15.50

1 scoop ice cream

4.50

With whipped cream

1.50

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