

STARTERS & COLD SUMMER DISHES

SWISS SEASONAL VEGETABLE TATAR ^{v+} apricots, pears, vegan sour cream, reduced balsamic vinegar	SMALL	BIG
	19	31
HAND CUT BEEF FILET TARTARE sliced Bärner Blitz cheese and rapeseed oil	26	38
SWISS CHAR TARTARE sour cream, rose pepper, lime and dill	24	36
SMOKED RAINBOW TROUT thin sliced fennel, raisins, swiss buffalo milk cheese from the salt birne apricot-vinaigrette	25	37
«KORNHAUS» SALAD ^{v+} sommer salad with regional leaf spinach, coal raven, radish carrots and yellow-red cherry tomatoes, roasted sunflower seeds verjus and rapeseed oil	in a bowl to share, per person	11
OUR SUMMERY BREAD SALAD ^{v+} „Berner Rosen“ tomatoes, spring onions, caramelized chinese cabbage, apple swiss buffalo milk cheese from the salt birne, roasted bread, verjus and rapeseed oil vegan without cheese		24 21
ROASTED MARROW-BONE herb crust, smoked salt and roasted bread	18	

SOUPS

SWISS LAKEFISH SOUP assorted fishfilets, saffron & vegetables home made garlic bread		18
REGIONAL TOMATOE-WATERMELON COLD BOWL ^{v+} cold soup with „Berner Rosen“ tomatoes, vine tomatoes, watermelon from the region with homemade croutons		14

v vegetarian
v+ vegan

FISH

POACHED SWISS ALPINE SALMON MEDALLON in horseradish-stock, colored carrots, served with backed potatoes	39
ALBELI WITH HERBS whitefish fillets in brown butter, parsley, chives, served with boiled salt potatoes	40

KORNHAUS FAVORITES

BEEF SIRLOIN «CAFÉ DE PARIS» bone-ripened Emmental sirloin steak, served with shoestring potatoes	48
«CHALBSLÄBERLI» sliced calf's liver with onions and herbs, served with roesti	38
BERNESE SLICED VEAL cream sauce from the Emmental with brown champignons, served with roesti	42
GRILLED BEEF FILLET FROM THE EMMENTAL bearnaise sauce, seasonal vegetables and shoestring potatoes	54
ALPSTEIN OVEN-ROASTED POUSSIN lemon confit and swiss alpine chili, served with sliced backed potatoes	37

FOR OUR SMALL GUESTS

Children are invited to discover the diversity of our kitchen as well. Indulge their every whim. At a special price of CHF 15. Up to and including the age of 12 years – accompanied by an adult. Drinks are excluded.

v vegetarian
v+ vegan

TRADITIONALS

RECIPE BY MASCHA'S GRANDMOTHER - HERBS «HACKTÄTSCHLI»

minced veal with persil, lemon thyme and chive
on Neuenburger champagne-foam, served with homemade «Schupfnudeln» 39

DUROC PORK CORDON BLEU FROM THE AARETAL

raclette cheese and smoked ham, served with herb salted bernese fries 38

VEAL PAILLARD

lemon butter and warm honey-herb-potatoes 44

«KORNHAUS»-RÖSTI ^v

Roesti with onions and tomatoes, gratinated with Bernese alpine cheese 23
with bacon 27

VEGAN

OPEN RAVIOLI ^{v+}

regional leaf spinach and tomatoes, chickpeas-ricotta and rosemary 30

CAULIFLOWER STEAKS ^{v+}

swiss alpine chili-walnut-topping on vegan garlic quark
served with herb salted bernese fries 28

SWISS QUINOA WITH GRILLED TOMATOES AND GARLIC ^{v+}

slow cooked quinoa with assorted grilled cherry tomatoes, caramelized lemon
garlic, mint and rapeseed oil 32

For information about allergenics please ask our employees.

DESSERTS

VEGAN APRICOT VERRINE ^{V+}

silky crunchy layered vegan yoghurt-apricot dream 14

WARM LAVA CAKE ^V

liquid core and ice cream pop 15 minutes preparation time 15

ICE PRALINES ^V

with espresso 10

SWEET «CHÜBU» SYMPHONY

Selected dessert specialities from our in-house pastry from 2 persons, per person 11

ICE COFFEE WITH ALMOND BRITTLE ^V

Scoop of vanilla ice cream with hot coffee 9

COLONEL ^{V+}

2 scoops of lemon-ginger sorbet with Vodka 11

ICE CREAM ^V

Vanilla, Coffee, Hazelnut, Sour Cream, Pistachio Bronte DOP, per scoop 3.5
with whipped cream +1

VEGAN ICE CREAM ^{V+}

dark Chocolate, salted Caramel per scoop 3.5
with vegan whipped cream +1

SORBETS ^{V+}

Lemon-Ginger, Raspberry, Mango per scoop 3.5
with vegan whipped cream +1

CHEESE ^V

let our cheese trolley surprise you and choose the cheese yourself according to your taste.

Garnished with dried fruits, fruit mustard
or seasonal homemade chutney and bread

3 varieties of cheese 16

6 varieties of cheese 21

You will find digestifs on our rich liquor cart.