

STARTERS

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| „RIBELIZIEGU“ & MUSHROOMS ^{V+} ribeltriangel on sautéed wild mushrooms, garnished with fresh herbs | SMALL 19 | BIG |
| HAND CUT BEEF FILET TARTARE sliced Bärner Blitz cheese and rapeseed oil with extra bernese truffle | 26 | 38 +5 |
| SWISS SALMON TARTARE sour cream, rose pepper, lime and dill | 24 | 36 |
| LAMB'S LETTUCE With egg and bacon | 14 | |
| with Tofu & sautéed mushrooms ^{V+} | 14 | |
| WINTER SALAD ^{V+} Lamb's lettuce with apples, nuts and sautéed calf's milk | 24 | |
| ROASTED MARROW-BONE herb crust, smoked salt and roasted bread | 18 | |

SOUPS

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| BERNESE BEER SOUP ^V with homemade croutons | 12 | |
| SWEET AND SPICY PEAR MUSTARD SOUP ^V garnished with crème fraîche | 14 | |
| LENTIL SOUP WITH CARROTS ^{V+} very tasty Lentil Soup | 14 | |

FISH

PIKE-PERCH FILLET

with Mauler sparkling wine creamed sauerkraut & beetroot potatoes 42

ALBELI WITH HERBS

whitefish fillets in brown butter, parsley, chives, served with boiled salt potatoes 40

GRILLED SWISS SHRIMPS

grilled blue Swiss shrimps with lemon garlic marinade 44

on Mauler sparkling wine risotto

VEGAN

BERNESE WHITE WINE RISOTTO ^{v+}

with a mushroom shallot skewer 29

QUINOA THALER WITH SAFFRON ^{v+}

Swiss Quinoa Taler with Munder Saffron on Beetroot Sour Cream Sauce
with black- & parsley root, parsnip vegetables & fried spring cabbage 32

BUTTERNUT PUMPKIN ^{v+}

grilled butternut pumpkin on creamy Ribelmais polenta with rapeseed oil
with extra bernese truffle 29
+5

CELERY ESCALOPE

Celery escalope in hazelnut coating with spaetzli, red cabbage, chestnuts,
brussels sprouts and apple-cranberry ragout 32

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 JORGE'S GRANDMOTHER - BRAISED PORK KNUCKLE

Duroc pork knuckle braised in Bernese red wine
with carrots, celery and leek, served with mashed potatoes 39

DUROC PORK CORDON BLEU FROM THE AARETAL

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

«BÄRNER-PLATTE»

boiled beef, smoked ham and bacon, riblets,
Bernese pork- and tongue-sausage,
served with boiled potatoes, organic sauerkraut and dried green beans 35

«KORNHAUS»-RÖSTI ^v

roesti with onions and tomatoes, fried egg gratinated with Bernese alpine cheese 23
with bacon 27

MINCED MEAT WITH ELBOW MACARONI

minced beef in a tasty sauce with elbow macaroni 26

For information about allergenics please ask our employees.

KORNHAUS FAVORITES

CHATEAUBRIAND

fillet of beef roasted in one piece with Bernaise sauce and herb jus
with honey-glazed carrots, cauliflower and pumpkin
with homemade potato gratin
shoestring potatoes or Bärner Frites from 2 persons, per person 62

BEEF SIRLOIN «CAFÉ DE PARIS»

bone-ripened sirloin steak, served with shoestring potatoes 48
with extra bernese truffle +5

«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

truffle cream-sauce, honey-glazed carrots and shoestring potatoes 54
with extra bernese truffle +5

ALPSTEIN OVEN-ROASTED POUSSIN

with honey-glazed carrots, pumpkin cubes, served with Ribelmais polenta 37

GRILLED VEAL CUTLET

Swiss Farmer veal with honey-glazed carrots and diced pumpkin, 58
served with Ribelmais polenta +5
with extra bernese truffle *

LAMB RACK

Swiss rack of lamb on a mustard-herb crust with black & parsley root, parsnip vegetables
and homemade potato gratin 52
with extra bernese truffle * +5

* The truffles are searched by our chef Marvin himself.
He is with his truffle dog Nymeria in the forests of the canton of Bern on the road.
Extra truffle can be ordered extra with each dish.

DESSERTS

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| ALMOND MILK SEMOLINA DUMPLINGS ^{v+} with caramelized apples and cinnamon | | 14 |
| PEAR TARTE TATIN ^v with sour cream ice cream | | 16 |
| 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

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| 3 varieties of cheese | 16 |
| 6 varieties of cheese | 21 |

You will find digestifs on our rich liquor cart.