

We are proud.
 Of our Swiss cuisine.
 Regional, seasonal, sustainable.
 Meat and fish.
 Come expressly from Switzerland.
 Vegan delicacies too.
 They are part of our offer.



In the kitchen.
 Jorge Peixoto.
 A great chef with a great heart.
 He cooks with passion.
 And just like that.
 He also trains our future chefs.

STARTERS

COLD APPETIZERS BUFFET	FROM 17.30		
Specialties to compose yourself		22	32
SWISS BEEF TARTARE			
Celery, tarragon mustard		28	39
BIO ALPINEN-SALMON CARPACCIO			
Berner Blitz, basil oil, capers, lemon-confit		26	36
SEELAND LEAF SALAD ^{v+}			
Winter salad, apple, sweet potatoes, caramelized lettuce, roasted seeds, herb croûtons, house dressing			
	in a bowl to share, per person		14
CHICKPEA PATTIES ^{v+}			
Yogurt-mint sauce, chicory-orange salad, walnuts			18

SOUPS

GRISONS BARLEY SOUP			
Bündner Fleisch-strips, vegetable cubes			14
BERNESE WHITE WINE SOUP ^{v+}			
Roasted shallots, recent alpine cheese crostini			12

v vegetarian v+ vegan

TRADITIONAL

CORDON BLEU FROM THE AARETAL DUROC PIG

Bernese mountain cheese, country smoked ham, Bernese frites with herb salt 44

«BERNER» PLATTE

Boiled meat, smoked ham, bacon, ribs, Bernese pork and tongue sausage,
boiled potatoes, organic sauerkraut, dried beans 39

KORNHAUS RÖSTI ^v

Onions, tomatoes, gratinated with Bernese mountain cheese, fried egg* 28

with bacon 34

DUROC PORK SHANK

Braised in Bärnerwy, mashed potatoes 38

VEGAN

SWEET POTATO-PEAR BURGER ^{v+}

Mint, garlic, vegan sour cream, Bernese frites with herb salt 36

PULLED NATURE ^{v+}

Grilled king oyster mushrooms, leek heart, planted.^p, smoked tomato-rice 39

FRESH FROM REGIONAL WATERS

BIO ALPINE-SALMON TRANCHE

Marinated in juniper berries, fennel, dill, creamy sauerkraut, bouillon potatoes 46

FRIED WHITEFISH FILLETS

Hazelnut-truffle pesto, vegetable rice 44

v vegetarian

v+ vegan

* Organic free-range eggs Bern

^pplanted.

KORNHAUS-FAVORITES

BEEF FILLET WITH BREMGARTEN TRUFFLE

Truffle sauce, root vegetables, Bernese frites with herb salt 58

ENTRECÔTE AGED ON THE BONE «CAFÉ DE PARIS»

Bernese frites with herb salt 52

CALF'S LIVER

Sliced calf's liver, shallots, herbs, rösti 39

«BERNER GESCHNETZELTES»

Emmental veal strips, brown mushroom cream sauce, rösti 45

DUO OF LAMB

Lamb racks and braised lamb shoulder, wild herb crust, Bärnerwy-risotto, spinach 52

CHATEAUBRIAND

roasted in one piece, béarnaise sauce, truffle sauce,
homemade potato gratin, Bernese frites with herb salt, spinach from 2 persons, per person 68

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.

For information about allergenics please ask our employees.



DRINKS MENU

Beer, coffee, soft drinks

DESSERT

VEGAN APPLE TART ^{v+}			
salty caramel ice-cream			14
LUKE WARM CHOCOLATE CAKE ^v			
liquid core, rubino ice-cream pop			15
GIOIA-BOCCONCINI			
3 ice-cream pralines with coffee or espresso			12
SWEET KORNHAUS SYMPHONY ^v			
selected dessert specialties from our in-house pâtisserie	from 2 persons, per person		14
ICE COFFEE WITH ALMOND BRITTLE ^v			
Vanilla ice-cream, hot coffee			9
COLONEL ^v			
two scoops of lime-ginger sorbet, vodka or limoncello			12
ICE-CREAMS ^v			
Vanilla, coffee, hazelnut, sour cream, pistachio Bronte dop	per scoop		4
VEGAN ICE-CREAMS ^{v+}			
Dark chocolate, salted caramel	per scoop		4
SORBETS ^{v+}			
Lime-ginger, raspberry, mango	per scoop		4
GIOIA-BOCCONCINI			
Cream, strawberry, coffee, chocolate	per piece		3
CHEESE			
Bernese cheese variation from «zur Chäshütte».	3 sorts		18
Fruit mustard, seasonal chutney	5 sorts		26

Digestifs can be found on our spirit trolley