

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 CARPACCIO			
Seeland cress, caramelised walnuts, Belper Knolle cheese		28	39
BETROOT-ALPINE SALMON TARTARE #			
Crème fraîche, herb oil		26	36
SEELAND LEAF SALAD v+			
Summer salad, garden cress, carrots, cucumbers toasted seeds, herb croûtons, house dressing			
	in a bowl to share, per person		14
DRIED TOMATO TARTARE v+			
Zucchini carpaccio, herb oil			23

SOUPS

CLEAR LENTIL SOUP v+			
Spinach, mushrooms			14
SWISS SEA FISH SOUP			
Fish fillets ^F , tomatoes, fennel, dill, Pernod, garlic bread			18

v vegetarian

v+ vegan

Swiss Alpine Fish AG

F Rubigenhof Fischzucht AG

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

VEGETARIAN

THE «PUSCHLAV» OF GRISONS ^V

Buckwheat noodles, kale, Swiss chard, potatoes, mountain cheese 32

HERB RISOTTO ^{V+}

Eggplant caviar, fresh tomatoes, Belper Knolle cheese 34

VEGAN

CAULIFLOWER STEAK ^{V+}

Dried tomatoes, mint pesto, caramelised walnuts, Bernese frites with herb salt 36

PULLED NATURE ^{V+}

Brown sauce with mushrooms, leek heart, planted.chicken^P, mashed potatoes with marjoram 39

FRESH FROM REGIONAL WATERS RUBIGENHOF

CHAR FILLETS ^F

Grilled vegetables, mashed potatoes with marjoram, basil butter 44

WHOLE RAINBOW TROUT ^F

Oven cooked, spinach, rice with smoked tomatoes 46

v vegetarian

v+ vegan

* Organic free-range eggs Bern

^Pplanted.

F Rubigenhof Fischzucht AG

KORNHAUS-FAVORITES

BEEF FILLET

Wild herbs, beetroot salad, rösti 58

DUO OF BERNESE OBERLAND LAMBS

Herb crust, Swiss chard, sautéed potatoes 52

CALF'S LIVER

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

«BERNER GESCHNETZELTES»

Emmental veal strips, brown mushroom cream sauce, rösti 45

CORN CHICKEN WITH SALT CRUST

Oven baked, herbs, lime-potatoes 42

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

STRAWBERRY «SEMIFREDDO» ^{v+}			
Pistachio crumble, fruit coulis			13
LEMON MERNIGUE PIE			
Fresh berries			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-BOCCONCINO			
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