

Schöngrün

Essen. Trinken. Feiern.

We are pleased to welcome you as our guest!

We are pleased to convince you of our philosophy and to introduce you to our passion.

Eat.

We identify ourselves through honest craftsmanship, seasonal products, regional partners; in short, we stand for fresh, home-made cuisine.

Drink.

Enjoying a meal without the right drink is a missed opportunity. We are happy to help!

Celebrate.

Lean back, let yourself be inspired by our ambience and give a special toast to life today.

We wish you an unforgettable experience with and with us.

We know our suppliers personally and maintain a relationship based on partnership:

Etter & Berno in Kerzers: etter-berno.ch

Vegetables and fruit from all over the world and Switzerland.

Gmüesgarte Bern: gmüesgarte.ch

Foodsave vegetables from Switzerland and some from abroad. Instead of being turned into biogas, it's being brought to us.

Espro Sprossen Uetendorf: espro-sprossen.ch

Mushrooms, herbs, microherbs, sprouts. A family-run business, which grows and manufactures great products in ecologic and wide variety.

Spahni Zollikofen: metzgerei-spahni.ch

Local meat and specialties.

Schröder Comestibles, Thun-Allmendingen: comestibles-schroeder.ch

Fish, Poultry, Tofu and regional specialities

Rufener Kehrsatz

Be it milk, cream, or other dairy products, Rufi delivers!

Fromage Mauerhofer Burgdorf: fromagemauerhofer.ch

Cheese for our cheese boards and other specialties. Every cheese has its own history. They also make sure that the milk used to manufacture the cheese originates from one stable only.

Bäckerei Reinhard, Bolligen: reinhard.swiss

Bread Solothurn style, ciroletta fair and dark and exclusively for us: the focaccia.

Jovis Glutenfrei Beck, Bern: jovis-gf-baeckerei.com

Great gluten-free products! In Berne since January 2021, pure passion!

Fischzucht Rubigen: rubigenhof-fischzucht.ch

Sustainable salmon trout, trout and char

Fideco, Murten: fideco.ch

Fish from all over the world, sustainable and not endangered.

Ingredienza, Bern: ingredienza.ch

Our fine pasta, we bring the filling, they make ravioli out of it.

Glädu's Glace, Lindental: glaedus.ch

Passion for icecream, freshly made by Glädu.

We owe the beautiful interieur to:

AWESOME!: awesomedave.ch

Housing advice, woodwork, painting or complete interior design by David Trachsel


Rings for serviettes:

Lederkunst: lederkunst.org

Handmade rings for serviettes with vegetable tanned leather from Steffisburg



Asparagus Menu

Starter I	17
Goat cheese – wild asparagus – poppy seed	
	Heida / Païen AOC Valais 2020 Nicolas Zufferey, Sierre; 100 % Heida 1 dl 8.5
Starter II	19 / 29
Ravioli stuffed with asparagus, hollandaise-espuma, vegetable jus, fir tree oil	
	Golós Blanc DO Pla y Llevant, Mallorca 2019 Vins Miquel Gelibert; Moscatel, Riesling, Viognier, Giró Blanc 1 dl 9
Main Course	
Veal duo	42
In Riesling cooked ragout, fried veal milks spring potatoes and green asparagus	
	Pinot Noir AOC Bielersee 2020 Weingut Bielerhaus, Ligerz; 100 % Pinot Noir 1 dl 8
Asparagus in a crispy dough	31
Risotto with asparagus 	
additional Simmentaler blue cheese	+5
	Autòcton negre DO Catalunya 2016 Autocton Cellar, Baix Penèdes; 100 % Sumoll 1 dl 9
Cheese	14
Sheep – focaccia – asparagus chutney – fir tree honey	
Dessert	17
White asparagus – strawberries– yogurt– lemon	
5 courses with meat	99
5 courses vegetarian	93
4 courses with meat	85
4 courses vegetarian	79

The prices are in CHF including 7.7% VAT.



Starters

Colorful leaf salad with raspberry-mustard- or green-green-dressing	11
Multicoloured tomato salad Schangnau buffalo mozzarella, basil mayonnaise	18
Terrine of Swiss rabbit in a pot Toasted bread and onion confit	18
Yellow tomato gazpacho Herb focaccia, basil sorbet	13

Vegetarian

Homemade chickpea falafel Smoked cauliflower cream, tomato pepperoni chutney, yoghurt dip, marinated rucola	29
Goat's cheese-thyme-honey ravioli Vegetarian jus, nut butter espuma, Verzasca goat cheese * in collaboration with the pasta manufacturer Ingredienza Bern	28
Homemade vegetable samosas Quinoa, sour cream dip	32



Meat & fish

Ravioli * with beef shank filling served with Sbrinz, jus and truffle espuma * In cooperation with the pasta manufacturer Ingredienti Bern	22 / 31
Roasted corn-poulard breast with jus Fried polenta, pea cream and summer vegetables	42
Roasted Ruby trout fillets Quinoa, summer vegetables and chutney	38
Homemade meatloaf with mustard cream sauce Spring vegetables and mediterranean potato mash	38

Dessert

Crème fraîche - Rhubarb – Woodruff	16
Caramel – Coffee – Fleur des Alpes	16
Strawberries - double cream – elderflower	15
Selection of cheeses from Mauerhofer fruit bread, season mustard and pickles	18
Glädu's ice creams in a pot Ice cream: vanilla, straciatella, chocolate, Irish coffee salted caramel, pistache Yogurt ice cream: rhubarb, nature Sorbet: bergamot, elderflower, blood orange 🍊 with cream	6 +1



Children's menu

Veal cipollata with fries	12
Penne plain or with tomato sauce 🌿	9
Homemade chicken nuggets with fries	16

🌿 also available vegan on demand

Declaration fish

Salmon trout:	CH, Rubigenhof
Salmon:	CH, Fideco

Declaration Meat

Pork:	CH, Spahni
Beef:	CH, Spahni
Veal:	CH, Spahni
Poultry:	CH, Spahni / Schröder
Rabbit:	CH, Comestibles Schröder

Parking tickets

Reduced parking tickets can be obtained from our waiting staff.