

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:

Spahni Zollikofen: metzgerei-spahni.ch
Local meat and specialties

Hornochs, Oppligen: hornochs.com
50 % Simmental Beef, 50 % Wagyu
reusults in 100 % Hornochs

Fideco, Murten: fideco.ch
Swiss fish and diverse specialties

Bee-Wild, Ursenbach: bee-wild.ch
Michu Leuenberger - our hunter for the
game specialties

**Fischzucht Rubigen: rubigenhof-
fischzucht.ch**
Sustainable salmon trout, trout and char
from Rubigen

**Ämmeshirmps, Burgdorf:
aemmeshrimp.ch**
Freshly caught shrimps from Emmental

**Schröder Comestibles, Thun-
Allmendingen: comestibles-
schroeder.ch**
Our Comestible for fish, meat and other
specialties

Rufener Dairy, 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

**New roots, Oberdiessbach: vegan
dairy: newroots.ch**
Vegan cheese and various other exciting
non-animal products

Etter & Berno in Kerzers: etter-berno.ch
Vegetables and fruit from all over the
world and Switzerland

**Espro Sprossen Uetendorf: espro-
sprossen.ch**
Mushrooms, herbs, microherbs, sprouts

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

Frienisberg fries: baerenmeikirch.ch
Produced at Bären Meikirch, demeter
potatoes from Frienisberg - our French
fries!

Ingredienza, Bern: ingredienza.ch
Our fine pasta & gnocchi from the
traditional Bernese company

**Hofacker, Michael Kipfer, Ferenberg:
biohofacker.ch**
Finely selected Swiss quinoa from the
region

Hans Rudolf Mühlheim, Schwadernau
Risotto rice, lentils and cereals from
Seeland

**Bäckerei Reinhard, Bolligen:
reinhard.swiss**
Bread Solothurn style, Ciroledda, fair and
dark and roll's

**Jovis Glutenfrei Beck, Bern: jovis-gf-
baeckerei.com**
Innovative, gluten-free products

Glädu's Glace, Lindental: glaedus.ch
Passion for ice-cream, freshly made by
Glädu.

We owe the interior design to:

AWESOME!: awesomedave.ch
Home consultations, woodwork, painting
or complete interiors by David Trachsel.

Napkin rings:

Lederkunst: lederkunst.org
Handmade napkin rings with vegetable
tanned leather from Steffisburg

Butchery at Schöngrün

Starter I

Marrow bone 16
Liver, root vegetables, brioche

Smoked carrot tartare 🍃 14
Belper tuber, saffron mayonnaise, brioche
L'Ormy
AOC Valais 2020
Cave Bernunes, Sierre; 100% Chasselas
1 dl 8.5

Soup

Potato-sauerkraut soup 13
bacon-espuma
hazelnut-espuma 🍃
Cap Royal Blanc
AOC Bordeaux 2020
Compagnie Médocaine des Grands crus; 100 % Sauvignon Blanc
1 dl 7

Intermediate course

Boiled beef 19
sweetbreads, horseradish, beetroot

Parsnip & quinoa 🍃 17
pear, blue poppy seed
Cabernet Franc
AOC Valais 2020
Cave Biber; 100 % Cabernet Franc
1 dl 10.5

Main course

Veal's liver 42
apple sage jus, bread dumplings, black salsify

Goat's cheese and white cabbage in crispy dough 34
barley-sotto, apple
Les Petits Pas
AOC Languedoc 2020
Cave Biber; 100 % Cabernet Franc
1 dl 8

Cheese

Buffalo truffle 13
fruit bread and quince
Noblesse Oblige
AOC Valais 2018
Vin d'œuvre Leuk VS; 100 % Pinot Noir
1 dl 12

Dessert

Chestnut – sweet cider – cream cheese 17
Manoealla 10 Years
Tawny, Wine & Soul, Douro
5 cl 6.5

6 Courses meat / vegetarian 109 / 101
5 Courses meat / vegetarian 97 / 89
4 Courses meat / vegetarian 88 / 81



Starters

Colorful leaf salad 🌿 pickled beetroot, roasted seeds apple-mustard- or Schöngrün-dressing	12
Lamb's lettuce with Schöngrün-Dressing 🌿 bacon, egg and croutons	15
Homemade rabbit terrine Apple chutney, Fruit bread and toasted bread	19
1 hour poached egg celery cream, topinambur and hazelnut	17

Vegetarian

Chicce - small potato gnocchi by Ingredienza 🌿 pumpkin, pumpkin seeds, Belper tuber	20 / 29
Parsnip tempura 🌿 Schwadernau lentil curry sweet potatoes and chutney	34

Meat & Fish

Ravioli * with brasato filling jus, nut butter-espuma, Gantrisch cheese shavings * in cooperation with the pasta manufacturer Ingredienza Bern	23 / 34
Homemade meatloaf "Schöngrün" juniper cream sauce, bread dumplings, and winter vegetables	39
Daily recommendation from "Hornochs" Simmental beef x Wagyu	Daily price
Roasted corn-poulard breast with jus fried polenta and winter vegetables	42
Sauteed "Ämme" shrimps Chicce - small potato gnocchi by Ingredienza, pumpkin and pumpkin seeds	46



Dessert

Homemade vermicelle vanilla ice cream, meringue and whipped cream	15
Coffee – Almonds – Pear	18
Plum – Cinnamon – Hazelnut	17
Selection of cheeses from Mauerhofer fruit bread, season mustard and pickles	13 / 18
Glädu's ice creams in a pot	6
Ice cream salted caramel, hazelnut, Irish coffee, chestnut, chocolate, vanilla	
Yogurt ice cream mirabelle	
Sorbet lemon 🍋, quince 🍏	
with whipped cream	+1

🍋 also available vegan on demand

Our staff will be happy to inform you on request about ingredients in our dishes that can trigger allergies and / or intolerances.

Declaration fish

Shrimps CH, Aemme Shrimp

Declaration Meat

Pork CH, Spahni
Beef CH, Spahni, Hornochs
Veal CH, Spahni
Poultry CH, Spahni
Corn-poulard CH, Schröder/ Frideco
Rabbit CH, Schröder

Parking tickets

Discounted parking tickets for the Zentrum Paul Klee parking lot for CHF 7.00 can be obtained from the service staff.