



## Dear guests

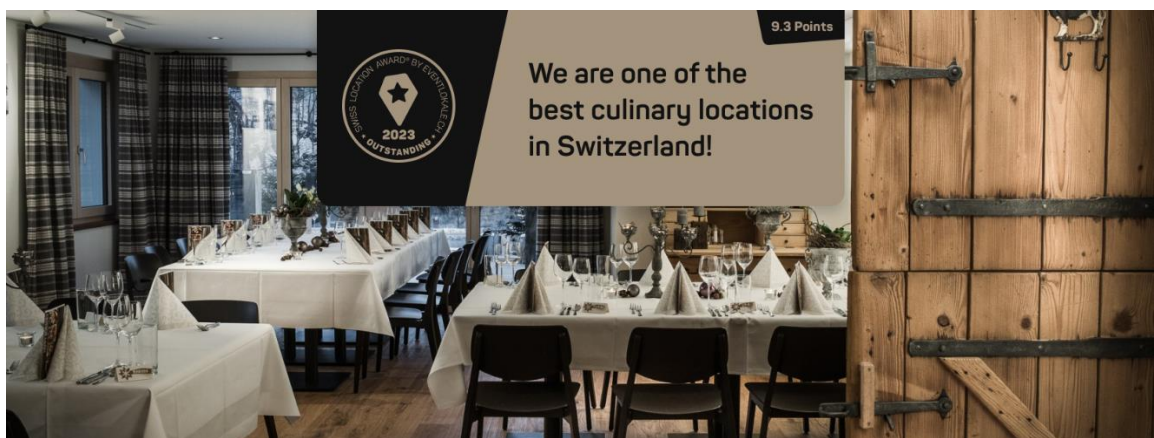
We look back on cosy rounds,  
heart-warming laughter, profound conversations  
and relaxed faces of satisfied guests.  
Every single visit is unique, invaluable and fills us with joy,  
appreciation and pride - thank you very much.

Our parlours and the cosy terrace places invite you,  
be our guest. Come and visit us, we look forward to welcoming you with much  
cordiality.

Many highlights, classics or even new dishes are waiting for you again, turn the next  
pages carefully and go on a journey of discovery. We will leave no stone unturned in  
our efforts to give you back some pleasurable and relaxing moments.

We are looking forward to it - in every season.

## Enjoy your meal!



## Enjoy our Soups

**\* Soup of the day**  
served with fresh bread

7.50

**Apple pumpkin cream soup**  
pumpkin, apples, spring onions, celery and fresh ginger  
whipped cream, pumpkin oil  
served with a wild garlic puff pastry stick

12.50

*Eating is one of the 4 reasons to live, we do not know yet,  
the other 3 reasons.*

## **A Choice of Fresh Salads**

### **\* Served as a starter**

Mixed leaf salad, rocket salad  
roasted kernels and bread cubes  
served with our home-made salad dressing

9.00

### **\* Spring salad with strawberries and green asparagus**

mixed leaf salad, rocket salad, sprouts  
strawberries, green asparagus  
fine shavings of mountain cheese  
caramelized hazelnuts  
served with our home-made orange dressing

18.50

### **\* Mixed leaf salad with rocket salad**

crunchy fried cubes of bacon  
bread cubes, onions, eggs and champignons  
dressed with our home-made salad dressing

18.50

### **\* Tartar of smoked trout fillet**

onions, mustard, cucumbers and herbs  
garnished with leaf salad, rocket salad and sprouts  
dressed with a balsamic lime dressing  
served with dill chips

19.50 / 25.00

## **Our Vegetarian Specialities**

Every month we surprise you with new creations!

### **Corn Polenta with mushroom ragout**

forest mushrooms, garlic, tomatoes with wild garlic  
fine shavings of mountain cheese

25.50

### **\* Asparagus Ravioli**

stuffed with Ricotta cheese, asparagus mousse  
onions and garlic  
garnished with roasted pine kernels

19.50 / 25.50

### **Mountain cheese Risotto with wild garlic**

spring onions, garlic and Mascarpone  
wild garlic pesto and cherry tomatoes

20.50 / 26.50

# Fresh Fish, tasty Piece of Meat, Vegetable and More....! seasonally and creative



## **Roasted perch filets from the fish farm «Pilgrims» in Ringgenberg**

herbal almonds  
leaf spinach, cherry tomatoes, wild rice

36.00 / 110gr

45.00 / 180gr

## **Crispy roasted corn chicken breast**

with rose honey marinade

Calvados cream sauce

leaf spinach, wild rice

39.00 / 180gr

## **“Osso buco”**

Oven braised knuckle of veal

in red wine juice with vegetable cubes, fresh herbs  
corn Polenta with mountain cheese, roasted onion rings

40.00

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*... Eating is a need, enjoying is a pleasure...!*

**Grilled veal escalope "Saltimbocca"**

raw ham and sage leaf  
sauce of Port wine, green beans  
noodles

38.00 / 100gr      45.00 / 200gr

**Porc fillet roasted in one piece**

morel cream sauce  
green asparagus  
noodles

40.00 / 200gr

**Roasted lamb fillet**

Balsamic juice, onions, garlic and herbs  
green beans  
Spätzli made from spelt wheat (a sort of pasta)

45.00 / 180gr

**\* Roasted fillet of beef cubes "Stroganoff"**

served with a creamy sweet pepper sauce, champignons  
onions, bell pepper and cucumber slices  
Spätzli made from spelt wheat (a sort of pasta)

29.00 / 120gr      39.00 / 200gr

**Grilled fillet of beef wrapped in herb bacon**

green asparagus  
wild garlic hollandaise  
country fries

52.00 / 220gr

## **Cheese and smoked Meat as a Snack**

**\* A rich garnished plate of dried beef from the Grison Alps**  
smoked ham and dried sausages  
cheese from the Bernese Oberland  
with cornichons, gherkins, dried fruits, nuts, bread and butter

27.00

**All our dishes marked with a \* will be served during the whole day.**

Certain ingredients can cause food allergies or intolerances. Upon request, our staff will inform you about the ingredients in our dishes for health reasons.

### **Meat and fish declaration**

Switzerland: pork, veal, perch fillet

Denmark: smoked trout

France: poultry

Australia and New Zealand: beef / lamb

Fillet of beef and lamb can be produced with antibiotics.

## Sweets and Desserts

### **Fried apple rings**

with vanilla sauce, fruits and whipped cream

3 apple rings 9.50    5 apple rings 12.50

### **Crème brulée with preserved pears**

and whipped cream

9.50 / 12.50

### **Fresh strawberries with Grand Marnier** (containing alcohol)

marinated strawberries with pistachio ice cream

whipped cream and sweet pretzel

9.50 / 12.50

### **Caramelized rhubarbs**

with vanilla ice cream

whipped cream and roasted pistachio kernels

9.50 / 12.50

### **“Meringue“**

(pastry with white of the egg, a real Swiss speciality)

from the Emmental region served with fresh fruits and whipped cream

9.50 / 12.50

### **Espresso ice-cream with Bailey’s liqueur**

garnished with whipped cream and sweet pretzel

9.50 / 12.50

**.... 4 small desserts home-made by our kitchen staff**

.....let us surprise you!!

12.50



## **A Selection of Ice-Creams and Sherbets from the Bernese Oberland**

### **Ice-creams:**

Espresso / vanilla / choco brownie / pistachio  
strawberry / Greek yogurt with honey / Black Forest marzipan

### **Sherbets:**

apple / lemon

Monthly changing ice cream from the Saanenland,  
ask our team for the different flavours!

per scoop 4.00  
with whipped cream add 1.50

## Menu for our little guests

Pork Cordon Bleu, peas, carrots, French fries  
18.00

Breaded chicken escalope, peas, carrots, noodles  
15.00

Noodles with tomato sauce and cheese  
12.00

Spaetzli (a sort of pasta) pan with vegetable strips and cheese  
12.00

Chicken nuggets  
1.50 per piece

Portion of French fries  
8.50

Our prices are in Swiss Francs including 8.1% value added tax (VAT).

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