

Bernadette`

Food



Starters



Asparagus cream soup

with wild garlic foam

15

Turnip soup

with bacon

15



Soup of the day

ask our staff about today's offering

14

Panzanella

Italian bread salad with romain lettuce,
bacon, Parmesan, cherry tomatoes
served with house dressing

17.5

Green asparagus

wrapped in bacon
with Maltese sauce and diced chorizo

19

Lamb-Carpaccio

served with lentil-vegetable-salad
and Pecorino chips

19

Salmon tartar with Noilly-Prat

served with asparagus salad,
and sourdough bread chips

22.5

Irish smoked salmon and gravled lax

with apple horseradish, honey-dill sauce,
red onions and capers,

served with toast and butter

small portion 29

normal portion 41

Bernadette's Swiss prime beef tartar

with red onions, capers, Pommery mustard
and fresh herbs, served with toast and butter

small portion 29

normal portion 41

with cognac, whisky or calvados + 5

Tuna Tataki with Yuzu Dressing

served with asian carrot-snow pea salad
and sesame seeds

19.5

Mains



Sautéed veal liver

with tomatoes, pine nuts, Marsala, sage and jus, served with Rösti

46

“Züri Gschnätzletes”

Sliced veal “Zurich style” with light white wine sauce with mushrooms and cream, served with Rösti

49

Veal rib chop

served with sage butter, roasted chicory, and morel risotto

48

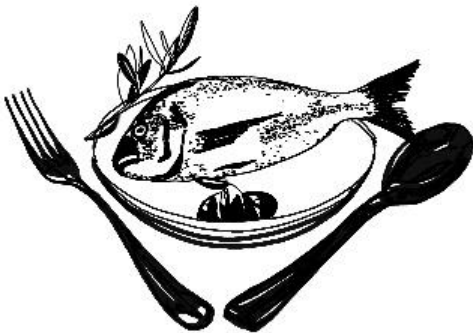
served in two courses

Barbarie duck

with asparagus, new potatoes and moreljus
preparation time approx 30 min

For 2 persons

94



Irish organic Salmon

served with baby spinach, fondant potatoes and saffron beurre-blanc

39

Pike-perch with Pernod foam

served on carrot mousseline and spring vegetables

38

Orecchiette (Pasta) with lemon butter

served with cime di rapa (italian broccoli), cherry tomato and Pecorino

32

Thyme-Ricotta Ravioli

served with walnut pesto, fried kale and tomato sauce

30

Home made curd dumpling

served with Sbrinz sauce, asparagus, and roasted onions

32

Black Angus Beef sirloin

served with bone-marrow butter, grilled wild broccoli and truffeld fries

54

Lamb sirloin with wild garlic crust

served with provencal vegetables and rosemary potaotes

49

Desserts



Panna cotta

with wild berry compote
and bark chocolate

13

Solognotte

warm caramel apple tart with caramel sauce
and double Crème de la Gruyère

14

Lemon-curd tartlet

with flambéed meringue and whipped cream 14

Coupe Denmark

Vanilla ice cream, warm chocolate sauce
and whipped cream

12

Coupe Romanoff

Vanilla ice cream, fresh strawberries,
strawberry sauce and whipped cream

13

Coupe Baileys

Vanilla ice cream with Baileys,
almond brittle and whipped cream

12

Sorbet Colonel

Lemon sorbet with vodka

12

Strawberry-rhubarb Streussel-cake

served with sour cream ice-cream

12

Bernadette's Ice coffee

Coffee and vanilla ice cream
with espresso and whipped cream

13



Ice cream

Vanilla, chocolate, coffee,
strawberry, sour cream, caramel,
pistachio

with whipped cream

per scoop 4.5
+ 1

Sorbets

Lemon, mango-passionsfruit,
blood orange, plum

per scoop 4.5

Declaration & suppliers

Meat

Swiss Prime Beef Switzerland
Veal Zürich Oberland Switzerland
Geiser AG, Schlieren
Metzgerei Keller, Zürich

Angus Beef Switzerland
Metzgerei Köferli, Döttingen
Metzgerei Geiser AG, Schlieren

Veal (sliced and liver) Switzerland
Sweetbread, Veal shank
Metzgerei Geiser AG, Schlieren
Metzgerei Keller, Zürich

Metzgerei Geiser AG, Schlieren
Metzgerei Keller, Zürich
Metzgerei Köferli, Döttingen Switzerland

Raw ham Serrano Spain
Metzgerei Köferli, Döttingen

Duck (Label Rouge) Bretagne/France
Frischeparadies Comestible Zurich

Vegetables

Vegetables, Fruit & Salade Switzerland
Marinello Comestibles, Zurich

Fish

Smoked salmon, Salmon Salar Ireland
Gravlax, Salmon Salar Norway
(House smoked) Rageth Scotland
Comestibles AG, Landquart
Trout Switzerland
Bio salmon (Aquaculture) Ireland
Yabbies / Snowcrabs Australia
Frischeparadies Comestible Zurich
All saltwater fish have an MSC Label

Further suppliers

Cheese Switzerland
Marinello Comestibles, Zurich

Sorbets & Icecreams Switzerland
Emmi, Luzern
Bakery products Switzerland
Imholz Bäckerei Zurich

Balsamic vinegar Switzerland
Vini & Distillati Angelo Delea, Losone

In case of allergies or intolerances, please contact our staff



