

Bernadette`

Food



Starters



Asparagus cream soup
with pesto foam 16

Parsnip soup
with parsnip chips and hazelnut crunch 16



Soup of the day
ask our staff about today's offering 14

Lettuce salad
with homemade, italian or french dressing 12

Arugula salad
served with Parmesan flakes
on balsamico vinaigrette 17.5

Slices of pink tuna
served with apple-cucumber salad
and wasabi 21

Cauliflower-cheese
medaillons
served with baby-lettuce
and lemon-yoghurt-dressing 20

Carpaccio
from the
"Zürich Oberländer" veal
poached in olive oil, served with wild herbs salad
and sauce Gibbiche 24

Irish smoked salmon
and gravled lax
with apple horseradish, honey-dill sauce,
red onions and capers,
served with toast and butter small portion 31
normal portion 43

Bernadette's Swiss
prime beef tatar
with red onions, capers, Pommery mustard
and fresh herbs, served with toast and butter
small portion 31
normal portion 43
with cognac, whisky or calvados + 5

Sardinian fregola
with mussels and prawns
served with saffron broth, fresh herbes
and tomatoes oil 28

In case of allergies or intolerances, please contact
our staff

Mains



Sautéed veal liver

with Marsala jus, sage, onions and apples
served with Rösti

49

“Züri Gschnätzletes”

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

52

Dry aged veal rib chop

served with Dijon-mustard-butter
with asparagus ragoût and baby potatoes

54

Chicken stew with wild garlic sauce

served with spring carrots
and homemade curd dumplings

40

served in two courses

Barbarie duck

with sauted cabbage-turnip morels
and red wine risotto
preparation time approx 30 min
For 2 persons

96

Irish organic salmon

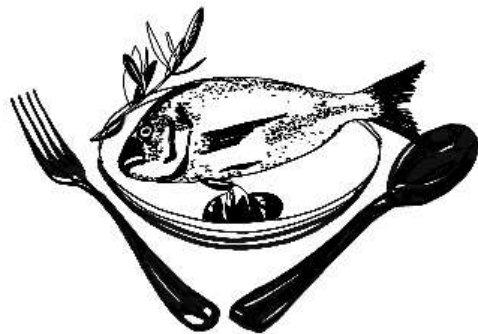
served with black rice and spinach

41

Pike-perch with Pernod foam

served with glazed snow peas
and dill potatoes

41



Baked endivia

served with beetroots risotto
and salsa verde

32

Cream cheese-Tortelli

served with Riesling foam, confit tomatoes
and nut crunch

34

Desserts



Lemon meringue cake

with sourcream ice cream
and blueberry coulis

16

Solognotte

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

16

Luke warm

Rhubarb-chocolate pudding

with vanilla-blueberry sauce

16

Coupe Denmark

Vanilla ice cream, warm chocolate sauce
and whipped cream

13

Coupe Baileys

Vanilla ice cream with Baileys,
almond brittle and whipped cream

13

Sorbet Colonel

Lemon sorbet with vodka

13

Passionfruit panna cotta

served with meringue crunch
and pecan brownie

16

Bernadette's Ice coffee

Coffee and vanilla ice cream
with espresso and whipped cream

14



Ice cream

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

per scoop 5

with whipped cream

+ 1

Sorbets

Lemon, mango-passionsfruit,
blood orange

per scoop 5

Declaration & suppliers

Meat

Metzgerei Köferli, Döttingen Switzerland

Swiss Prime Beef Switzerland
Irish black Angus Beef Filet/sirloin Irland
Dry aged veal Switzerland
Raw ham Serrano Spain
Chicken Switzerland

Metzgerei Geiser AG, Schlieren Switzerland
Metzgerei Keller, Zürich

Veal (carpaccio, sliced and liver) ZH/Switzerland
Organic beef for Tatar Switzerland
Chorizo (spicy salami) Spain

Frischeparadies Comestible Zurich
Duck (Label Rouge) Bretagne/France
Poultry Switzerland/EU

Vegetables

Marinello Comestible Zurich

Vegetables, Fruit & Salade Switzerland

Fish

Frischeparadies Comestible Zurich

Smoked salmon, Salmon Salar Ireland
Graved lax, Salmon Salar Norway
(House smoked) Rageth Scotland
Comestibles AG, Landquart
Pike perch EU
Swiss alpine salmon Switzerland
Organic salmon (Aquaculture) Ireland
Tuna Bali
Prawns/Langoustine Vietnam

All saltwater fish have an MSC Label

Further suppliers

Emmi Luzern
Sorbets & Ice creams Switzerland

Imholz Bäckerei/Kreuzbäckerei Zurich
Bakery products Switzerland

Balsamic vinegar Switzerland
Vini & Distillati Angelo Delea, Losone



