

Bernadette`

Food



Starters



**Moscato-pumpkin
cream soup** 15

with roasted sunflower seeds

Chicken consommé 15

with baby vegetable raviolini



Soup of the day 14

ask our staff about today's offering

**Lamb's lettuce
with walnut dressing** 17.5

served with bacon, hard boiled egg
and croûtons

**Breton duck breast
smoked in hardwood** 19

served with sliced icebergsalad
and Gorgonzola dressing

**Carpaccio
from venison sirloin** 20

marinated with truffel oil and black peper

served with lukewarm forest mushrooms salad

Flamed goatcheese 18

served with lukewarm Quinoasalad

and quince compote

**Irish smoked salmon
and graved 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 tatar**

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 medaillon 26

served with wasabi foam

and saffron-vegetabels Risotto

Main courses



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

Roe deer escalopes

served game cream sauce, brussel sprouts, glazed chestnuts and homemade curd duplings

48

Wild boar Entrecôte on juniper jus

served with small Ratatouille and rosemary potatoes

42

served in two courses

Barbarie duck

with Sherry vinegar jus, water cress, black currant apples and homemade dumplings

preparation time approx 30 min

For 2 persons

94

Irish organic salmon

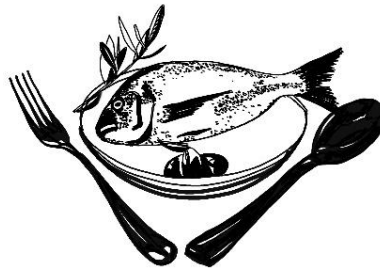
with black salsify-mushroom-ragout and Pilaf rice

39

Alpine char fillet

served with vegetable-Tagliatelle, pestofoam and salmon roe

39



Vegetable Capuns

(Graubünden-style chard rolls)

served with Swiss cheese and dried fruits

32

Truffle Ravioloni

served with hazelnutpesto, Prosecco foam and sun dried tomatoes

34

Sweets



Homemade Tobleronemousse

with orange-dates salad 14

Solognotte

warm caramel apple tart with caramel sauce and double Crème de la Gruyère 14

Lemon-yoghurt mousse

with Amaretto-pears and almond crunch 13

Coupe Denmark

Vanilla ice cream, warm chocolate sauce and whipped cream 12

Coupe Baileys

Vanilla ice cream with Baileys, almond brittle and whipped cream 12

Sorbet Colonel

Lemon sorbet with vodka 12

Crêpe filled with forest berries

served with Bourbon-vanilla Parfait 13

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

Metzgerei Köferli Switzerland

Swiss Prime Beef
Irish Black Angus Beeffilet/Steak Ireland
Roe deer escalopes EU/CH
Serrano ham Spain
Venison Entrecôte EU/CH

Metzgerei Geiser AG, Schlieren
Metzgerei Keller, Zürich

Veal (minced and liver) Switzerland
Organic beef (Tatar)
Veal (Eckstück) Switzerland
Chorizo (spicy salami) Spain

Frischeparadies Comestibles Zürich

Whole duck Bretagne/France
Lamb Entrecôte Ireland
Poultry Switzerland/EU
(Guinea fowl, Poulard, Duck breast etc.)

Wild boar Germany/EU

Fish

Frischeparadies Comestibles Zürich

Smoked, Salmon Salar Ireland
Graved Salmon, Salmon Salar Norway
(Smokehouse) Rageth Scotland

Comestibles AG, Landquart
Char EU
Swiss Alpine Salmon Switzerland
Aquakultur
Organic salmon Ireland
Thunfisch Bali

All Saltwater, Shrips and Seafood
are labeld with the MSC-Label

Vegetables

Marinello Comestibles, Zürich

Vegetables, Fruits and Salads Switzerland

Further suppliers

Sorbets & icecream Switzerland
Emmi, Luzern

Baked good Switzerland
Imholz Bäckerei

Aceto Balsamico Switzerland
Vini & Distillati Angelo Delea, Losone



