

Bernadette`

Food



Starters



Gazpacho

andalusian style

15

Curry-Coconut soup

with sesam flûte

15



Soup of the day

ask our staff about today's offering

14

Tomato salad with buffalo mozzarella

served with fresh basil
and balsamico-vinaigrette

16

Slices

from Serrano ham

served with marinated melon and olives

21

Carpaccio

from the pasture lamb

served with lentil-vegetable salad
and pecorino chips

19

Salmon tatar with Noilly Prat

served with fennel-tomato salsa and toast 22.5

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

Black Tiger shrimps with Yuzu dressing

with asian carrot-snow peas salad
and sesam

19.50

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

Dry aged veal chop

served with sagebutter, roasted endives and morel jus

48

served in two courses

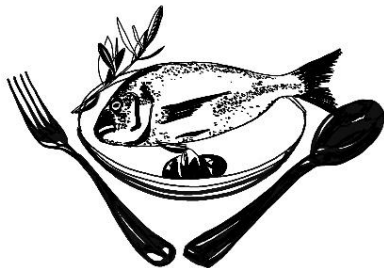
Barbarie duck

with provençal vegetables, baby potatoes and morel jus

preparation time approx 30 min

For 2 persons

94



Irish organic salmon

with baby spinach, fondant potatoes and saffron beurre-blanc

39

Pike-perch

with Pernod foam

served with carrot-mousseline and glazed snow peas

38

Orecchiette

with lemonbutter

served with swiss chard, cherry tomatoes and Pecorino cheese

32

Thyme Ricotta Ravioli

served with walnut-pesto, fried kale and tomatoe sauce

30

Black Angus Beef sirloin steak

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

54

Sweets



Panna Cotta

with wild berries compote
and bark chocolate

13

Solognotte

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

14

Cherry-Muffin

with sourcream-icecream

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

Chocolate-Mascarpone terrine

served with plums compote

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	
Bone marrow	Switzerland
Geiser AG, Schlieren	
Irish Black Angus Beeffilet/Steak	Irland
Veal steak	Zürich Unterland
Metzgerei Köferli, Döttingen	
Veal (minced and liver)	Switzerland
Geiser AG, Schlieren	
Metzgerei Keller, Zürich	
Veal (Eckstück)	Switzerland
Chorizo (spicy Salami)	Spain
Geiser AG, Schlieren	
Metzgerei Keller, Zürich	
Metzgerei Köferli, Döttingen	
Raw ham Serrano	
Raw ham Pata Negra	Spain
Metzgerei Köferli, Döttingen	
Whole duck	Bretagne/France
Lamb chops	Irland
Frischeparadies Comestibles	Zürich

Fish

Smoked, Salmon Salar	Irland
Graved Salmon, Salmon Salar	Norway
(Smokehouse) Rageth	Scotland
Comestibles AG, Landquart	
Perch Pike	EU
Swiss Alpine Salmon	Switzerland
Aquakultur	
Organic salmon	Irland
Black Tiger shrimps	
Aquakultur	Vietnam
Frischeparadies Comestibles	Zürich
All Saltwater, Shrips and Seafood are labeld with the MSC-Label	

Vegetables

Gemüse, Früchte & Salate	Switzerland
Marinello Comestibles, Zürich	

Further suppliers

Sorbets & icecream	Switzerland
Emmi, Luzern	
Baked good	Switzerland
Imholz Bäckerei	
Aceto Balsamico	Switzerland
Vini & Distillati Angelo Delea, Losone	



