

Bernadette`

# Food



# Mains



Creamy corn soup  
with marinated crayfish 15

Gazpacho andaluz  
with croûtons 15



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

Quinoa-melon salad  
with feta cheese, purslane and honey  
vinaigrette 17

Flamed Burrata  
with marinated peach, tomatoes and  
chili-balsamico dressing 18

Vitello Tonnato  
with onions, capers and red arugula 19

Perch ceviche  
served with avocado, chili, lime,  
pomegranate, and thai mint 20

Irish smoked and  
graved salmon  
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

Sea bass medalions  
on lukewarm vegetable-couscous  
with lemon-herb salsa 19.5

# Mains

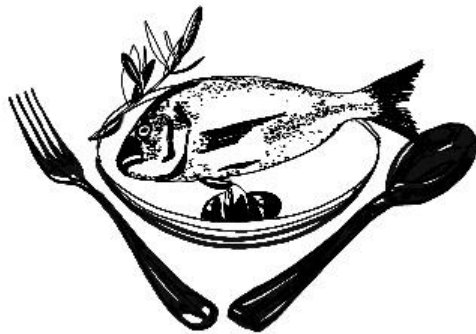


Sautéed veal liver  
refined with tomatoes, pine nuts,  
Marsala,  
sage and jus, served with Rösti 44

"Züri  
Gschnätzelted"  
Sliced veal with  
light white wine mushroom sauce  
and Rösti 49

Angus beef paillard  
with  
sherry jus  
served with baby beans  
and sweet potato mash 46

served in two courses  
Barbarie duck  
with portwine-jus, grilled watermelon  
and corn galettes  
preperation time approx 30 min  
For 2 persons 104



Slices from bio  
salmon with caprese  
butter

on a vegetable-balsamico bed with  
blue potatoes 38

Mountain char filet  
served with marinated baby  
vegetables,  
saffron foam and Camargue rice 39

Refreshing  
vegetable curry  
with chickpeas  
served with basmati rice  
and sesame crackers 30

Breaded oyster  
mushrooms  
served with honey-mayonaise, BBQ  
sauce,  
arugula and Sbrinz cheese 28

Spaghetti with  
clams  
and sepia  
served with cherry tomatoes, roasted  
garlic  
and fresh herbs 32

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Lamb saddle  
on Port wine  
reduction

served with ratatouille salad,  
walnuts cream  
and sweet potato fries

49

# Desserts



## Tonka bean crème bruleè

served with fresh berries 12

## Solognotte

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

## Strawberry-almond pudding

with buttermilk parfait 13

## Coupe Denmark

Vanilla ice cream, warm chocolate  
sauce  
and whipped cream 12

## Coupe Melba Bernadette

vanilla ice cream, rasberrie sauce,  
grilled peach and whipped cream 12

## Coupe Bailey's

Vanilla ice cream with Baileys,  
almond brittle  
and whipped cream 11

## Sorbet Colonel

Lemon sorbet with vodka 12

## Cherry clafoutis

served with vanilla sauce and  
chocolate ice cream 12

## Bernadettè's Ice coffee

Coffee and vanilla ice cream with  
espresso and whipped cream 12



## Ice cream

Vanilla, chocolate, coffee,  
strawberry,  
stracciatella, caramel, walnut  
per scoop 4.5  
with whipped cream + 1

## Sorbets

Lemon, mango-passionsfruit,  
blood orange, plum per scoop 4.5

# Declaration & suppliers

## Meat

Swiss Prime Beef  
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  
Geiser AG, Schlieren  
Metzgerei Keller, Zürich

Veal top side Switzerland  
Geiser AG, Schlieren  
Metzgerei Keller, Zürich  
Metzgerei Köferli, Döttingen

Raw ham Serrano Spain  
Metzgerei Köferli, Döttingen

Duck (Label Rouge) Bretagne/France  
Lambentrecôte Ireland  
Frischeparadies Comestible Zurich

## Vegetables

Vegetables, Fruit & Salade Switzerland  
Marinello Comestibles, Zurich

## Fish

Smoked salmon, Salmon Salar Ireland  
Gravlax, Salmon Salar Norway  
(House smoked) Rageth  
Comestibles AG, Landquart

Perch Indonesia  
Bio salmon (Aquaculture) Ireland  
Char Switzerland/Iceland  
Clams and sepia Italy/France

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



