

ORANGERIE

RESTAURANT & BAR

DINNER MENU

TASTING MENU

SWISS SALMON MARINATED RAW · ponzu · sesame · avocado

CHANTERELLES SOUP

PINE NUTS TORTELLINI · Jerusalem artichoke · Grana Padano

BEEF Tournedos · ossobuco-ragout · summer vegetables

BABA AU RHUM · citrus fruits · vanilla ice cream

for two or more guests

CHF 115 per person

WINE PAIRINGS

SMALL WINE PAIRING

one white, one red and one sweet wine

CHF 45

LARGE WINE PAIRING

two white , one red and one sweet wine

CHF 55

STARTERS

SWISS SALMON MARINATED RAW · ponzu · sesame · avocado 34

Swiss Alpine Fish AG is a salmon farm in Lostallo, the Italian part of Graubünden. The farm is state of the art, making it one of the cleanest and most sustainable fish farms in the world. Thanks to local breeding and short distribution channels, impeccable freshness is achieved. Their strict renunciation of chemicals and antibiotics as well as the high-quality standards reflect our demands for sustainability.

BEEF TARTARE · marinated vegetables · pane carasau 34

MESCLUN SALAD · finely sliced vegetables · kernels · cherry tomatoes 18
BEATUS dressing

CAESAR SALAD · Grana Padano · bacon · anchovis 17 · 23
brioche croutons · BEATUS dressing

SOUPS

CHILLED VEGETABLE SOUP FROM SEELAND 16
goat cheese crostini · melon perls

ORGANIC CARROT · ginger · coconut milk [vegan] 15

CHANTERELLE SOUP · sour cream · chive oil 16

CLEAR SOUP FROM ALPSTEIN CHICKEN 17
vegetable pearls · sot-l'y-laisse

Poultry of this brand only eat selected feed such as pure maize. The former staple food of the Rhine Valley population is natural and free from genetic engineering. Together with free-range farming in small flocks, the fresh air and the slow-growing lush grass of the region, it not only results in the unmistakable and incomparable Alpstein flavour, but also provides healthy and unadulterated energy.

VEGAN

LENTIL CURRY · spinach · homemade falafel

29

Signature Dish

VEGETARIAN

CHANTERELLE RAVIOLI · crisp onions · nut butter · Grana Padano

28

SPAGHETTI ALLA CHITARRA · tomato sauce · basil · Grana Padano

29

TAGLIATELLE · mushrooms · sour cream · chives · Grana Padano

35

ACQUERELLO RISOTTO · saffron · oven tomatoes
[on request vegan]

35

FISH

SWISS PERCH FILLETS	48
oven tomatoes · spinach · Acquerello risotto	

The perch fillets Pilgrims from Avangard AquaKultur AG are bred in Ringgenberg on Lake Brienz in fresh Ringgenberg water on the Hardergrat, conserving resources and in accordance with the strictest Swiss quality criteria. The dignity of the fish is respected throughout the entire breeding and growth process. The flesh of the fillets has a unique consistency and remains firm, tender and juicy even after preparation.

CATCH OF THE DAY	45
garnishes according to the chef	

MEAT

BRAISED VEAL CHEEKS · celery cream · summer vegetables	39 · 59
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SWISS BEEF FILLET · veal gravy · summer vegetables · brasato ravioli	46 · 59
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VIENNESE SCHNITZEL · summer vegetables · french fries	54
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LAMB CURRY · spinach · basmati rice	45
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CHATEAUBRIAND served in two courses	69
sauce Béarnaise · market vegetables · ricotta gnocchi or french fries	

SIGNATURE DISH

for two or more guests
price per person

CHEESE

SELECTION OF RAW MILK CHEESE
fig mustard · pear bread

3 cheese	18
5 cheese	24

Wine pairings

5 cl	10 cl
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Bombe de Fruits 20.8%
Merlot
Henri Vallotton · Fully · Valais · Switzerland

18	34
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Pedro Ximénez 15%
Bodegas Ximénez-Spínola · Jerez-Manzanilla DO · Spain

16	30
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DESSERTS

DESSERT OF THE DAY [vegan]

14

Vanilla CRÈME BRÛLÉE

16

BABA AU RHUM · citrus fruits · vanilla ice cream

Signature Dish 17

MARINATED STRAWBERRIES · fresh cheese ice cream · basil

16

Trilogy of homemade SORBETS

15

CHAMPAGNE SORBET

8

Wine pairings

5 cl	10 cl
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Marsanne Blanche Surmaturée AOC 2018
Nicolas Zufferey · Sierre · Valais · Switzerland

11	20
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Château Doisy-Védrines 2^{ème} cru classé AC 2019
Sémillon · Sauvignon Blanc · Muscadelle
Sauternes · Bordeaux · France

12	22
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Kabir Moscato di Pantelleria DOP 2022
Zibibbo
Donnafugata · Pantelleria · Sicily · Italy

10	17
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DECLARATION

Please ask our service staff to find out more about the allergens contained in our dishes. We will be happy to inform you.

Our fish comes from ecological and sustainable fishery.

Beef	Switzerland	
Veal	Switzerland	
Bacon	Switzerland	Butchery Seiler · Bönigen near Interlaken
Alpstein chicken	Switzerland	
Lamb	Switzerland	
Salmon	Switzerland	Swiss Alpine Lachs · Lostallo · Misox · Grisons
Perch	Switzerland	Avangard AquaKultur AG · Ringgenberg
Cheese	Switzerland	Willi Schmid Städtlichäsi · Lichtensteig · Toggenburg Christoph Bruni · L'Art du fromage · Thun
Free-range eggs	Switzerland	Hof-Schlafhus · Steffisburg
Bread	Switzerland	

All prices are in swiss francs and VAT included.