

ORANGERIE

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RESTAURANT & BAR

DINNER MENU

## TASTING MENU

HOMEMADE MARINATED SWISS SALMON · beetroot · apple · turnip cabbage salad

PORCINI MUSHROOM SOUP · sour cream · chive oil

STEFFISBURG ONSEN EGG · Jerusalem artichoke · frothed truffle sauce

VEAL SADDLECARVED AT THE TABLE · market vegetables

HOMEMADE VANILLA ICE CREAM · pumpkin seed oil from Styria

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

HOMEMADE MARINATED SWISS SALMON · beetroot · apple 34  
lukewarm citrus vinaigrette · · turnip cabbage salad

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

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

LAMB'S LETTUCE SALAD · bacon · Steffisburg fried egg · brioche croutons 17 · 23  
BEATUS dressing

## SOUPS

BUTTERNUT SQUASH · ginger · coconut milk [vegan] 15

PORCINI MUSHROOM SOUP · sour cream · chive oil 16

CLEAR SOUP FROM ROE DEER AND VENISON 17  
vegetable pearls · juniper semolina dumplings

## VEGAN

CHICKPEAS · pomegranate · spinach · homemade falafel

29

*Signature Dish*

## VEGETARIAN

PORCINI MUSHROOM RAVIOLI · crispy onions · nut butter · Grana Padano

35

PASTA AMATRICIANA · guanciale · rocket · pecorino  
[on request vegan]

29

ORGANIC TAGLIATELLE · Steffisburg Onsen egg · chives · Grana Padano

35

SPAGHETTINI · lamb bolognese · rocket · buffalo mozzarella  
Grana Padano

35

ACQUERELLO RISOTTO · pumpkin · oven tomatoes · mushrooms  
[on request vegan]

29

## FISH

SWISS PERCH FILLETS 48  
oven tomatoes · spinach · Acquerello risotto

CATCH OF THE DAY 45  
garnishes according to the chef

## MEAT

SWISS BEEF FILLET · veal gravy · market vegetables · brasato ravioli 46 · 59

VIENNESE SCHNITZEL · market vegetables · french fries 54

BREADED PORK CHOP · creamed turnip cabbage · Dauphine potato 48

LAMB CURRY · spinach · pomegranate · basmati rice 45

SWISS WAGYU BURGER · pepper cranberry mayonnaise · pumpkin  
red cabbage pickles · lamb's lettuce · french fries 34

SLICED ROE DEER · autumn vegetables · cranberry pear · quark spätzle 48

TO SHARE - FOR TWO OR MORE GUESTS  
price per person

ROE DEER SADDLE carved at the table 62  
cranberry gravy · pumpkin · red cabbage · Brussels sprout · cranberry pear  
quark spätzle

CHATEAUBRIAND served in two courses 69  
sauce Béarnaise · market vegetables · ricotta gnocchi or french fries

*Signature Dish*

## CHEESE

SELECTION OF RAW MILK CHEESE	3 cheese	18
fig mustard · pear bread	5 cheese	24

Wine pairings	5 cl	10 cl
Bombe de Fruits 20.8% Merlot Henri Valloton · Fully · Valais · Switzerland	18	34
Pedro Ximénez 15% Bodegas Ximénez-Spínola · Jerez-Manzanilla DO · Spain	16	30

## DESSERTS

DESSERT OF THE DAY [vegan]	14
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Vanilla CRÈME BRÛLÉE	16
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BABA AU RHUM · citrus fruits · vanilla ice cream	<i>Signature Dish</i>	17
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HOMEMADE VANILLA ICE CREAM · pumpkin seed oil from Styria	8
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Trilogy of homemade SORBETS	15
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CHAMPAGNE SORBET	8
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Wine pairings	5 cl	10 cl
Marsanne Blanche Surmaturée AOC 2018 Nicolas Zufferey · Sierre · Valais · Switzerland	11	20
Château Doisy-Védrines 2 <sup>ème</sup> cru classé AC 2019 Sémillon · Sauvignon Blanc · Muscadelle Sauternes · Bordeaux · France	12	22
Kabir Moscato di Pantelleria DOP 2022 Zibibbo Donnafugata · Pantelleria · Sicily · Italy	10	17

## 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	
Pork	Switzerland	
Bacon	Switzerland	Butchery Seiler · Bönigen near Interlaken
Lamb	Switzerland	
Roe deer/venison	Germany	
	Austria	
Salmon	Switzerland	Swiss Alpine Lachs · Lostallo · Misox · Grisons
Perch	Switzerland	
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.