

DAILY MENU

Fried sausage from Luchs Peter from the Gadmertal (pork and beef) with onion sauce and French fries		26.00
Fahner-Schnitzel Pork schnitzel in breadcrumbs with home-made lingonberry jam and French fries		29.00
Large Salad Seasoning salad with home-made dressing garnished with shaved cheese, ham, apple slices and roasted nuts		25.00
Fitness Platter Seasonal salad with pork schnitzel in breadcrumbs		28.00
Seasonal salad with chicken breast and homemade herb butter		30.00
Seasonal salad with crispy perch fillet and homemade tartar sauce		28.00
“Grimsel-Plättli” With regional specialties	1 person	20.00
	2 persons	37.00
	4 persons	62.00
Luncheon sausage & cheese salad With Swiss Luncheon sausage, alpine cheese, onion, cucumber, and home-made dressing		25.00
«Ghackets mit Hörnli» Hörnli with strong beef Bolognese served with parmesan		28.00
Sidelhorn-Pan Pasta in a light cream sauce with bacon, onions, garlic, cheese and cherry tomatoes		28.00
☞ also available without bacon, with vegetables		26.00
Perch fillet crispy with homemade tartar sauce and French fries		33.00
☞ vegetable plate with vegetable „Rösti“		26.00

KIDS MEALS

Chicken nuggets with French fries	14.00
«Ghackets mit Hörnli» Hörnli with strong beef Bolognese	14.00
Pork schnitzel with French fries	16.00
Kids dessert one scoop of ice-cream of your choice with Smarties, Lollipop and cream	6.00

DESSERTS

Fresh Fruitsalad with cream with ice cream	8.50 +1.50 +4.50
„Pure Chocolate“ Homemade chocolate parfait with cream	14.00
Fruit tarts ask our service personnel with cream	8.00 +1.50
Warm chocolate cake with a liquid core, with vanilla ice cream and cream	14.00

ICE-CREAM & COUPS

Coupe Denmark

Vanilla ice-cream with warm chocolate sauce and cream 12.50
Mini 9.50

Coupe Baileys

Vanilla- and mocca ice-cream with 2cl Baileys and cream 12.50
Mini 9.50

Ice Coffee

Mocca ice-cream and espresso with cream 12.50
Mini 9.50

Hot Berry

Vanilla ice-cream, warm forest berries and cream 12.50
Mini 9.50

Meiringer Meringue

With vanilla ice-cream and cream 12.50
Mini 9.50

Ice-cream by the scoop

Vanilla, chocolate, coffee, walnut, straciatella, mango sorbet,
lemon sorbet, strawberry sorbet per scoop 4.50
With Cream +1.50

Lemon sorbet

with vodka 12.50

All ice creams are gluten-free and the sorbets are lactose-free.

COFFEE

Coffee-crème, milk coffee, espresso, ristretto	4.80
Cappuccino	5.00
Double espresso	6.00
Latte macchiato	6.00
Kaffee-Lutz	
Coffee with plum, pome fruit or herb schnapps	7.00
House coffee with house schnapps and fresh cream	8.00
Ovomaltine / chocolate (cold or warm)	5.00
milk (cold or warm)	4.50

TEA & PUNCH

Länggass-tea

black tea, herbal mixture, peppermint, rosehip, berner verbena, verveine, rooibos, Indian Chai, green tea, Gingerlemon	5.50
the teas are served in a big cup	
Apple punch	4.80

SOFT DRINKS

	3 dl	5 dl	1 L
Still Sidelhorn-water	3.00	4.00	7.00
Sparkling Sidelhorn-water	4.00	5.50	9.00
Homemade Ice Tea			
with wild herbs	4.50	6.00	10.00
Bottles			20 cl
Schweppes Tonic / Bitter Lemon / Ginger Ale			4.50
Bottles			33 cl
Elmer Citro, Ramseier apple frizz, Coca Cola, Coca Cola Zero, Sinalco, Rivella red or blue			5.00
Le Sirupier de Berne	2 dl	3 dl	5 dl
Alpine herbs, Besser aus Ystee, flowers	3.50	5.50	7.00
Raspberry cordial (for kids only)			free

BEER & CIDER

Draft beer	2 dl	3 dl	5 dl
Jungfraubräu Helles	4.00	5.00	7.00
Jungfraubräu Rotes	4.00	5.00	7.00
Bottles with alcohol		3.3 dl	5 dl
Jungfrau Weissbier			8.00
Bottles, non alcoholic			
Eichhof		5.50	
Weissbier		5.50	
Cider			
Ramseier „Suure Moscht“			6.50
Ramseier „Suure-Moscht“, non alcoholic			6.50

WINE OPEN

White wine	1 dl	2 dl	5 dl
Johannisberg 2020 AOC Wallis, Niklaus Wittwer	6.50	12.50	30.00
Terre di Gudo Bianco 2021 DOC Tessin, Terre di Gudo/Tamborini	6.50	12.50	30.00
Fendant 2020, AOC Wallis, Niklaus Wittwer	6.50	12.50	30.00
Rose wine			
Blanc de Rouge 2019/2020/2021, AOC Wallis, Niklaus Wittwer	6.50	12.50	30.00
Red wine			
Pinot Noir 2021, AOC Wallis, Niklaus Wittwer	6.50	12.50	30.00
Merlot Runchet Tessin, Taborini	6.00	11.50	28.00
Primitivo 2018/2021 IGT Apulien, Vigneti Papadopoli	6.00	11.50	28.00

APERITIF AND SPIRITS

Cocktails/Drinks

Campari Organe or Soda	23 Vol.-%	11.00
Gommer Gin Tonic	43 Vol.-%	15.00
Holunder Bitter	non-alcoholic	9.00
Aperol Spritz	6.8 Vol.-%	12.00
Hugo	12 Vol.-%	12.00
Aperol Spritz	non-alcoholic	9.00
Sanbitter Orange	non-alcoholic	9.00
Cynar Orange or Soda	16.5 Vol.-%	11.00

Aperitif, 4cl

Martini Rosso	15 Vol.-%	9.00
Appenzeller	29 Vol.-%	6.00
Amaretto	28 Vol.-%	6.00
Martini Bianco	15 Vol.-%	9.00
Pastis51	45 Vol.-%	9.00
Campari	23 Vol.-%	6.00
Cynar	16.5 Vol.-%	6.00
Heuschnaps		9.00
Ingwer Zen Zer Zello		9.00
Limoncello		9.00

Noble distillates, 2cl

Vieille Poire, Fassbind	40 Vol.-%	9.00
Vieille Prune, Fassbind	40 Vol.-%	9.00
Vieille Williams, Fassbind	36 Vol.-%	9.00
Berner Rosenapfelbrand Barrique,	40 Vol.-%	11.00
Marc de Borgogne	40 Vol.-%	14.00

Grappa, 2cl

Elisi, Berta	43 Vol.-%	9.00
Grappa di Nebbiolo	44 Vol.-%	11.00
Grappa di Amarone	41 Vol.-%	11.00

APERITIF AND SPIRITS

Whiskey, Cognac, Brandy, 4cl

Glenkinchie Single Malt 12 years	43 Vol.-%	12.00
Dalwhinnie Single Malt 15 years	43 Vol.-%	15.00
Rémy Martin (2cl)	40 Vol.-%	10.00
Carlos, Brandy Jerez	38 Vol.-%	12.00

Rum, 4cl

Ophimus 15 years	38 Vol.-%	15.00
Zacapo Nr. 23		
Reserva, 23 years, Matusalem	40 Vol.-%	15.00
Gran Reserva, 12 years	40 Vol.-%	14.00

Spirits, 2cl

Kernobst	45.0 Vol.-%	5.00
Zwetschgen	37.5 Vol.-%	5.00
Kräuter	37.5 Vol.-%	5.00
Kirsch	37.5 Vol.-%	5.00
Pflümli	37.5 Vol.-%	5.00