

"The local menu"

Our "local menu" contains all the ingredients from the area within a radius of 40 kilometers of the restaurant. Local hunters, fishers, farmers & food producers are the fascinating people behind these local products.

Stefan Beer & his team process these products into modern creative, discreetly playful & simple dishes.

COLD STARTERS

- "Ceviche of whitefish from the lake of Thun" ^L 39
Cucumber from Kirchdorf, Diva-apple from Kiesen, savory from our garden
- "Regional veal tatar" ^{G, L} 42
Turnip cabbage, Uetendorfer wasabi sprouts, "Julius Emulsion"
- Marbacher buffalo mozzarella, marinated "Peaso" cucumber, dill ^{V, L} (also available VEGAN on request) 36
Caramelized shallots & pear vinegar from the Jungfraujoch

HOT STARTERS

- "Cauliflower Cappuccino" ^{VEGAN, G} 18
Flavored with coriander & curry herb from Victoria's herb garden
- Gently smoked agnolotti from Marco's lake of Brienz pike ^{G, L} 26
Fennel from Kirchdorf, dill
- Sarah's Cavatelli, Einiger pork cheeks from the Duroc pig ^G 24
Cherry tomatoes from Kirchdorf, dill

SORBET AS REFRESHER

- "Victoria la fée verte" – Sorbet of Matte Absinth with its magic ^{VEGAN} 11
- "The White Russian" – Whey from Meiringen, Xellent Vodka, coffee ^{E=mc2 L} 11

MAIN COURSES

- Sautéed rainbow trout from Sigriswil ^{G, L} 56
Zucchini-verbena mousseline, gnocchi & lentils with garden herbs, dried cherry tomatoes
- Black feet chicken from Einigen "Kiev" ^{G, L} 62
Polenta-sweet corn "Fricassee", green beans from Unterseen, mushrooms from Seftigen
- Smoked Oxheart tomatoes from Kirchdorf "Ratatouille" with Cassis ^{VEGAN, G} 44
Potato-white peas "Berny", Opal basil-pesto

GROSSE PIÈCE

- Château Briand "La Terrasse" with its rich side dishes ^{G, L}
For 2 persons / per person 74

"The local menu"

"The local menu" is not only the origin of our local cuisine, but also an absolute culinary experience in which you can discover the best of the region, if desired with a Bernese wine accompaniment.

Stefan Beer & his team will surprise you with five or six courses.

5-course menu CHF 125 / inclusive wine CHF 197

6-course menu CHF 135 / inclusive wine CHF 207

CHEESE

Baked goat cheese from Meiringen with lavender from our garden ^{V, G, L} Confit pears, Victoria's mountain honey from our hotel bees	23
Mauerhofer's cheese selection with pear bread from Meiringen 3 pieces ^{V, G, L} 5 pieces	18 24

GRANDMOTHERS ELIXIR

Lime blossom from our garden, raspberries, local spelt ^{VEGAN G}	12
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DESSERT

Baba with local cherries, lemon balm of Victoria's garden ^{V, G, L}	19
"Rumpelstiltskin as a guest in the Oberland" ^{VEGAN} Delicacies from Tannschösslig & woodruff	19
Felchlin Java 64 % chocolate, geranium from Uetendorf ^{V, G, L}	19
Crêpes Suzette ^{V, G, L *} For 2 persons / per person	29

V= vegetarian dish

G= dish with gluten

L= dish with lactose

Main ingredients of the Crêpes Suzette &
the "Felchlin chocolate" are not local.

Dear guest, our employees will be happy to provide you with information on ingredients in our dishes that trigger allergies or intolerances.

All prices include 7.7% VAT & service charges.