



Welcome

We are pleased to welcome you at our restaurant Berchtold and Bar B5 to be

Declaration

We buy all our meat and fish products primarily from Switzerland. In exceptional cases, our products can also be obtained from other countries.

Horse	CH	Veal	CH	Beef	CH	Perch	Germany	Salmon	Norway
Pork	CH	Poultry	CH	Tuna	Vietnam				

Allergens

The health of our guests is very important to us. That is why we inform you about the ingredients of our dishes. Ingredients, which can cause allergies or intolerances, are marked with the following symbols:



Gluten free

Which are suitable for people with gluten intolerance



Vegetarian

Food in which no meat and fish is included. There are, however, animal products such as eggs, milk, honey etc. used.



Vegan

Food without any animal products. Nevertheless, some may have traces of Eggs and milk included. These are foods in which we have no direct influence on production and are merely further processed.

**Additional information about allergens or other ingredients,
which cause unwanted reactions, can be obtained from the staff!**



Salad's

Lettuce with egg, homemade croutons and dressing 		CHF	9.50
Mixed salad with delicious homemade salad dressing   topped with variety of seeds		CHF	10.50
Caesar salad with crispy iceberg lettuce, chicken slices and bacon Caesar dressing, parmesan and homemade croutons	small	CHF CHF	16.50 20.50
B5 Salad	small	CHF	17.50
Mixed salad leaves with chicken strips and sweet chili sauce 		CHF	22.50
Chicken-Curry Salad  Fruity summer salad with chicken, fresh pineapple and curry dressing	small	CHF CHF	19.50 24.50
Burratina with cherry-tomatoes   Homemade basil-pesto and olive oil		CHF	16.50
Cous-cous salad with dried fruits, cucumber and avocado  Harissa mint yoghurt		CHF	14.50



Soup's

Soup of the day (we are happy to explain you today's offer)	CHF	9.50
Seasonal soup → adapted to the season and availability of the products	CHF	10.50

Starters

Salmon tartar with cottage cheese and cucumber-carpaccio and dill vinaigrette served with toast and butter	CHF	15.50
Hummus  Chickpea puree with tahina, cumin and toasted pita bread	CHF	12.50
Vitello tonnato 	80g CHF	21.50
Thinly sliced veal with tuna sauce and capers	130g CHF	29.50
Aromatic Beef Tartar with crunchy toast and butter	70g CHF	19.50
refined with cognac, whiskey or calvados	130g CHF	27.50



Vegetarian

Fresh seasonal ravioli 			depending on the filling
Filling depending on the season and mood of the chef			
Asian vegetable curry on slightly hot red Thai curry sauce  			
accompanied by rice with pineapple flambé pieces	CHF	21.50	
Warm ciabatta stuffed with fried celery  			
Almond curry sauce served with Bernese fries and salad bouquet	CHF	19.50	

Meat & Fish

Roasted chicken breast covered in country ham filled with spinach and mozzarella on saffron risotto accompanied by sautéed cherry tomatoes and balsamic sauce	CHF	26.50	
Horse entrecôte (220g) 			
with Café de Paris or red wine butter, Bernese fries and vegetables from the market	CHF	35.50	
Perch-filets in batter with tartar sauce Parsley potatoes and spinach	CHF	27.50	
Fried tuna steak with teriyaki sauce with Asian vegetable rice	CHF	26.50	



Fitness plates

Roasted chicken breast with grilled summer vegetables and salad	CHF	24.50
Horse Entrecote with grilled summer vegetables and salad	CHF	35.50
Pork steak with grilled summer vegetables and salad	CHF	25.50
Tuna with grilled summer vegetables and salad	CHF	27.50
Marinated vegetable skewer with fried potatoes and salad	CHF	21.50

Sauces/butter

Café de Paris, spicy lime-chili butter, homemade BBQ-Ketchup, Guacamole, homemade veal jus, Salsa Verde und Mango chili sauce

Our classics

Pork cordon bleu (20 min waiting time) with vegetables from the market and country potatoes	CHF	30.50
Sliced veal (CH) Zurich Style with vegetables from the market and Rösti	CHF	35.50
Bernese Rösti (20 min waiting time) with bacon, onions and fried egg	CHF	20.50
Breaded Schnitzel with market vegetables and crispy Bernese fries	CHF	23.50



Desserts

Warm chocolate cake on raspberry coulis and vanilla ice cream		CHF	12.50
Crème Brulée	 	CHF	9.00
Seasonal dessert			
→ adapted to the season and availability of the products			
Iced Coffee	 	CHF	10.50
three scoops of mocha ice cream with cream			
Ice cream per scoop	 	CHF	3.00
> with cream			
CHF			1.50
Frappé	 	CHF	9.50

Sorts: Fior di Latte, vanilla, chocolate, mocha, strawberry, stracciatella, lemon (sorbet)



Suppliers

Food is not just a necessity for us, but a pleasure full of emotions!

When choosing our suppliers, we pay attention to regionality, sustainability and good animal husbandry. In order to ensure quality and improve ourselves and to recognize innovations in the market, we maintain regular contact with our partners.

- Bäckerei-Konditorei Baumgartner, Oberburg (Burger-Buns)
- Bäckerei-Confiserie Fischer, Ersigen (Bread)
- Familie Severin & Brigitte Strahm, Lobärghof Ersigen (Egg's)
- Milch Land AG, Rüegsbach (Yogurt)
- Espro Amart GmbH, Uetendorf (Sprouts)
- Pablo Alonso, Burgdorf (Ravioli and Gnocchi)
- Hans-Ueli und Frieda Salzmänn, Oberburg (Potatoes)
- Scana Saviva AG (Grocery)
- Traitafina AG Lenzburg (Delicatessen products)
- Gourmador AG, Zollikofen (French fries, dairy products, vegetables and fruits)
- H.P. Horisberger, Burgdorf (horsemeat)
- Fideco AG, Murten (Comestibles and fish)

The quality of our products and a good cooperation with our suppliers is a matter of the heart for us.

Silvio Eigenmann
Kitchen chief