



# 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.

<b>Horse</b>	CH	<b>Veal</b>	CH	<b>Beef</b>	CH	<b>Perch</b>	Germany	<b>Sea Bream</b>	Greece
<b>Pork</b>	CH	<b>Poultry</b>	CH	<b>Lamb</b>	GB	<b>Tuna</b>	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		small CHF	16.50
Caesar dressing, parmesan and homemade croutons		CHF	20.50
Ticino salad with bacon and fried mushrooms,		small CHF	15.50
mixed salad lettuce and homemade croutons		CHF	19.50
B5 Salad		small CHF	17.50
Mixed salad leaves with chicken strips and sweet chili sauce	🚫	CHF	22.50

## Soup's

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



## Starters

Aromatic Beef Tartar with crunchy toast and butter refined with cognac, whiskey or calvados	70g	CHF	19.50
	130g	CHF	27.50
Baked goat cheese in spring roll dough with caramelised apples and salad bouquet		CHF	15.50
Fried sea bream fillet on seasonal salad and mango chutney		CHF	17.50

## Vegetarian

Fresh seasonal ravioli  Filling depending on the season and mood of the chef			depending on the filling
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
Creamy Risotto  → adapted to the season and availability of the products			depending on season



## 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
Oven cooked lamb chops (180g) in herb crust Thyme sauce, fried potatoes and Provençale vegetables	CHF	32.50
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



## 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
Fillet of beef Stroganoff with fresh gnocchi and pepper cream sauce	CHF	42.50



## Desserts

Warm chocolate cake on raspberry coulis and vanilla ice cream		CHF	12.50
Profiteroles with Fior di latte ice cream and homemade chocolate sauce		CHF	9.50
Crème Brulée		CHF	9.00
Seasonal dessert → adapted to the season and availability of the products			
Iced Coffee  three scoops of mocha ice cream with cream		CHF	10.50
Ice cream per scoop  > with cream		CHF	3.00
		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 (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**