



# I pay close attention to the diet - what I like is that I eat!

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

## Declaration

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

Pork CH Veal CH Beef CH Poultry CH Horse CH Wild ham D Perch CH Salmon Trout CH

## 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  <br>topped with variety of seeds |       | CHF        | 10.50          |
| Caesar salad with crispy iceberg lettuce, chicken slices and bacon<br>Caesar dressing, parmesan and homemade croutons  | small | CHF<br>CHF | 16.50<br>20.50 |
| B5 Salad<br>Mixed salad leaves with chicken strips and sweet chili sauce   | small | CHF<br>CHF | 17.50<br>22.50 |
| Nüssli salad with fried mushrooms, egg and croutons<br>on cranberry dressing served with wild ham  | small | CHF<br>CHF | 16.50<br>20.50 |

## Soup's

|   |  |     |       |
|---|--|-----|-------|
| Soup of the day (we are happy to explain you today's offer)   |  | CHF | 9.50  |
| Pumpkin cream soup with roasted pumpkin seeds and pumpkin oil   |  | CHF | 10.50 |



## Starters

|   |                     |                |
|---|---------------------|----------------|
| Parmesan panna cotta  <br>with carrot and hazelnut salad                            | CHF                 | 12.50          |
| Goat cheese au gratin with honey  <br>on beetroot carpaccio with orange vinaigrette | CHF                 | 12.50          |
| Aromatic Beef Tartar with crunchy toast and butter<br>refined with cognac, whiskey or calvados  | 70g CHF<br>130g CHF | 19.50<br>27.50 |

## Vegetarian

|  |     |       |
|--|-----|-------|
| Autumn-Winter Thai Curry  <br>with pumpkin and parsnip, served in rice | CHF | 22.50 |
| Creamy cep risotto  <br>with roasted hazelnuts and grated Parmesan | CHF | 21.50 |
| Gratinated polenta slices <br>with mushroom sauce and Aare beer cheese  | CHF | 21.50 |



## Meat & Fish

|   |     |       |
|---|-----|-------|
| Swiss Prime Beef steak (250g) with Café de Paris <br>Fried potatoes with fresh herbs and Ratatouille | CHF | 40.50 |
| Horse steak (220g) with a spicy pepper sauce<br>With sweet potato fries and vegetables from the market  | CHF | 34.50 |
| Roasted chicken breast in bacon and cheese jacket<br>on carrot coulis with white wine risotto   | CHF | 27.50 |
| Gratinated Swiss salmon trout fillet in herb mustard crust<br>Celery potato purée and Bernese rose tomato chutney   | CHF | 27.50 |
| Bernese Eglifilet meunière<br>with boiled potatoes and spinach  | CHF | 38.50 |



## Our classics

|  |     |       |
|--|-----|-------|
| Pork cordon bleu stuffed with ham and raclette cheese ( <i>waiting time 20 min</i> )<br>with vegetables from the market and Bernese fries                    | CHF | 30.50 |
| Sliced veal (CH) Zurich Style<br>with vegetables from the market and Rösti   | CHF | 35.50 |
| Bernese Rösti (20 min waiting time) <br>with Emmentaler outdoor fried egg | CHF | 20.50 |
| Breaded Schnitzel<br>with market vegetables and crispy Bernese fries   | CHF | 23.50 |



## Desserts

|  |     |       |
|--|-----|-------|
| Freshly baked white brownie <br>with a homemade dark vanilla ice cream  | CHF | 12.50 |
| Warm, caramelized chestnuts with fleur de sel  <br>served with a homemade pear and calvados sorbet | CHF | 11.50 |
| Homemade meringue  <br>with Vermicelle and cream   | CHF | 9.50  |
| Cold Lust Mug (various varieties)<br>→ our staff will gladly inform you about the current range  | CHF | 5.20  |
| Cold Lust Frappé (various varieties)   | CHF | 10.50 |



## 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 Salzmann, 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**