



"Honey, where is my food? In the cookbook on page 28!"

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 **Lamb** New Zealand **Perch** Germany **Salmon** Norway
Shrimps 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
Mango Spinach salad   with Feta cheese and roasted pine nuts	CHF	11.50



Soup's

Soup of the day (we are happy to explain you today's offer)	CHF	9.50
White asparagus cream soup with spring herbs espuma 	CHF	11.50

Starters

Lukewarm asparagus salad on green salad bed  	CHF	15.50
Radishes vinaigrette and dandelion		
+ fried Black Tiger shrimps	CHF	20.50
Asparagus tempura with home-made tarragon mayonnaise 	CHF	11.50
accompanied with lettuce and strawberry salad		
+ raw ham	CHF	13.50
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 

Filling depending on the season and mood of the chef

depending on the filling

Sweet potato and chickpea curry  
with jasmine rice and flamed lychees

CHF 22.50

Duo of asparagus in homemade puff pastry pillow 
served with wild garlic noodles


CHF 20.50

Meat & Fish


Catch of the day / fresh fish

- As long as available, we gladly tell you today's offer


daily price

Tender roasted lamb sirloin steak with home-made tarragon mayonnaise 
Fresh asparagus and potatoes

CHF 38.50

Roasted chicken breast covered in country ham 
filled with dried tomatoes and mozzarella on rocket risotto

CHF 27.50

Sautéed fillet of salmon with homemade rhubarb chutney 
Fresh spinach and potatoes


CHF 32.50

Perch-filets in batter with tartar sauce
Parsley potatoes and spinach

CHF 27.50



Our classics

Beef Entrecôte B5 With herb butter, home-made wild garlic Spätzli and spring vegetables	CHF	37.50
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

White chocolate cream with strawberries in tempura batter  Pistachio crisp	CHF	8.50
Home-made vanilla mousse with rhubarb and almonds 	CHF	8.50
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 CHF	3.00 1.50
Frappé   <i>Sorts: hazelnuts, caramel, vanilla, chocolate, mocha, strawberry, stracciatella, pink grapefruit</i>	CHF	9.50



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 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