



## I don't need a kitchen clock to cook - I have a smoke alarm

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** Beef **CH** Chicken **CH** Horse **CH** Venison **D** Tuna **PHL** 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




Green salad   			
with goji berry balsamic vinaigrette and pecans		CHF	9.50
Mixed salad with house dressing 			
with roasted seeds and a spicy puff pastry stick		CHF	10.50
Lamb's lettuce with crispy ham, fried mushrooms and glazed grapes 		CHF	17.50
Caesar salad with crispy iceberg lettuce, chicken slices and bacon	small	CHF	17.50
Caesar dressing, parmesan and homemade croutons		CHF	21.50
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
Pumpkin cream soup with curry and ginger   		CHF	12.50



## Starters

Tuna carpaccio with macadamia nut oil  toasted sesame and salad bouquet	CHF	17.50
Planted tartare with a salad bouquet  	CHF	17.50
served with crispy chia seed goji berry bun	CHF	25.50
Beef tartare with homemade sea salt butter and quail egg served with Pita bread	small CHF	21.50
refined with cognac, whisky, or calvados	CHF	29.50

## Vegetarian & Fish

Sweet potato and lentil curry   	CHF	22.50
served with jasmine rice and beetroot chips		
Creamy porcini mushroom risotto with roasted hazelnuts  	CHF	22.50
and Cicorino rosso		
Salmon trout fillet fried in butter with pumpkin risotto and herb oil 	CHF	30.50
Fresh Burgdorfer pumpkin curry ravioli 	CHF	27.50
with glazed apples, cinnamon raisins and coconut foam		
Planted chicken with cranberry and almond sauce  	CHF	26.50
with fried polenta slices and red cabbage		








## Meat

Homemade fried deer meatballs with butter spaetzli, apples and red cabbage	CHF	26.50
Venison pepper with fried silver onions and bread cubes with butter spaetzle, red cabbage and glazed chestnuts	CHF	31.50
Chicken breast breaded in panko flour filled with dried plum and Emmentaler buffalo mozzarella Port risotto and sous-vide cooked chicory	CHF	27.50
Horse entrecote with Tasmanian mountain pepper sauce With grilled Romanesco and Bernese fries	CHF	36.50
Pork steak with a mushroom crust in cranberry sauce with rösti croquettes and pumpkin vegetables	CHF	26.50



## Desserts

Homemade apple and pear strudel  with fresh vanilla ice cream	CHF	10.50
Yogurt maple syrup cream   with cranberries and nut crumble	CHF	9.50
Homemade meringue with vermicelli  and double cream	CHF	12.50
Iced coffee  > three scoops of mocha ice cream with cream	CHF	10.50
Ice cream per scoop	CHF	3.00
> Surcharge cream	CHF	1.50
Frappe	CHF	9.50
- <i>Vanilla, strawberry, chocolate, Stracciatella, lemon, coffee, Williams pear</i>		



## 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)
- Familie Severin & Brigitte Strahm, Lobärghof Ersigen (Egg's)
- Milch Land AG, Rüegsbach (Yogurt)
- Espro Amart GmbH, Uetendorf (Sprouts)
- 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**