



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.

Beef = CH / **CAN Pork** = CH **Poultry** = CH **Veal** = CH **Salmon**= NOR

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 apple and melon slice 🍃⊗ Seed mix and house dressing		CHF	9.50
Mixed salad with house dressing 🍃 and seed mix		CHF	10.50
Cucumber-asparagus-avocado salad with house dressing 🍃Ⓟ		CHF	19.50
New potato salad with radishes, sugar snap peas 🍃Ⓟ sunflower seeds and dill		CHF	15.50
Caesar salad with crispy iceberg lettuce, chicken slices and bacon Caesar dressing, parmesan and homemade croutons	small	CHF	17.50 CHF 21.50
B5 Salad ⊗ Mixed salad leaves with chicken strips and sweet chili sauce	small	CHF	17.50 CHF 22.50

Soup's

Soup of the day (we are happy to explain you today's offer)		CHF	9.50
Asparagus soup with wild garlic topping 🍃⊗		CHF	10.50



Starters

Fresh asparagus 🌿	small	CHF	21.50
with homemade sauce Béarnaise		CHF	29.50
→ with fresh raw ham		+ CHF	2.50
Planted tartare with a salad bouquet 🌿		CHF	17.50
served with crispy tomato bun		CHF	25.50
Beef tartare with homemade sea salt butter and herb granita			
served with crispy "Chnebeli-bread"	small	CHF	21.50
refined with cognac, whisky, or calvados		CHF	29.50

Vegetarian & fish

Nordic style tagliatelle			
with diced salmon, dill sauce and sautéed cherry tomatoes		CHF	27.50
Ravioli stuffed with tomatoes and mozzarella 🌿			
Homemade wild garlic pesto sauce		CHF	27.50
Asparagus risotto with tarragon 🌿			
served with parmesan flakes and arugula		CHF	25.50
Homemade wild garlic gnocchi 🌿			
with colorful cherry tomatoes		CHF	25.50



Burger parade

<u>The Classic</u> - with Swiss-Prime beef in a burger bun - fried egg, bacon, brie, lollo rosso, tomato and pickles	CHF	27.50
<u>The Northman</u> - with salmon in a poppy seed bun - Radishes, onions, baby spinach and tomato	CHF	26.50
<u>The Gardener</u> - with a vegetable paddie in a sesame bun 🌿 (V) - Lollo Rosso, leek, onion, tomato, cucumber	CHF	27.50
The Intensive - with Tomme Vaudoise in a sesame bun 🌿 - Garlic, onions, baby spinach, tomato and basil	CHF	25.50
The Oriental – with Swiss-Prime beef in pita bread - Avocado, peperoncini, rocket, cucumber, tomato	CHF	27.50

Choose a sauce/dip

- Homemade Curry Ketchup 🌿
- Tartar 🌿
- Barbecue 🌿
- Salsa Gonzalez 🌿 (V)
- Vegan Chipotle Sauce 🌿 (V)

→ the sauce comes to you separately, including fries



Meat & poultry

Beef Entrecôte Heritage with whiskey pepper butter ☒	CHF	49.50
Pork cutlet in herb marinade with Café de Paris ☒	CHF	34.50
Smoked veal steak with Tasmanian pepper jus	CHF	44.50
Stuffed chicken breasts with herb cream cheese wrapped in raw ham with red wine jus	CHF	27.50

Choose your side dish

- Green salad with apple and melon slice 🍃 ☒
 - Bernese fries or sweet potato fries 🍃 ☒ Ⓡ
 - Butter noodles 🍃
 - Boiled potatoes 🍃 ☒
 - Asparagus-Risotto 🍃 ☒
- *You will also receive a seasonal selection of vegetables*



Desserts

Homemade bounty ice cream with fresh strawberries 🍓	CHF	11.50
Lukewarm chocolate brownie 🍫 with homemade elderflower ice cream	CHF	9.50
Buttermilk Pannacotta with Rhubarb compote 🍓🍷 and glazed cashew nuts	CHF	8.50

➔ We would also be happy to bring you the ice cream menu



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.

Janic Tschibold
Kitchen chief