Restaurant



Biel-Bienne

Soup

| Räblus-white wine soup | 8.00 |
|------------------------|------|
|------------------------|------|

Salads

| Mixed greens | 8.00 |
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| Mixed salad | 10.00 |

Starters

| Smoked fish Rillettes on toast, with salad | 19.50 |
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| Perch filets deep fried or pan fried | 23.00 |
| Sautéed fish, with garlic and tomato sauce on pasta | 22.00 |





Fish

| Perch | deep fried in a light beer batter | 42.00 |
|---|--|-------|
| Perch | pan fried in butter with capers | 42.00 |
| Pike perch | deep fried in a light beer batter | 39.50 |
| Pike perch | pan fried in butter with capers | 39.50 |
| Pike | deep fried in a light beer batter | 44.00 |
| Pike | pan fried in butter with capers | 44.00 |
| Slices of pike | Provençale, with garlic and tomato sauce | 44.00 |
| Pike perch poached with tarragon cream sauce 39.5 | | 39.50 |
| Fishstew (Goujonette) | perch, pike perch and pike in a Chasselas cream sauce | 39.50 |
| Whole pike from our lake, oven baked p.p (Minimum 2 persons). | | |

We serve 280g of fish per order. On request, smaller portions are available.

All orders are served with rice, French fries or boiled potatoes and our home-made sauces: tartar, mayonnaise or quark (Add vegetables for 5.00 CHF)





Meat

| Filet of beef | | 46.00 |
|---|--------------------------------------|-------|
| Prime rib steak | | 42.00 |
| Filet of beef stroganoff | | 44.00 |
| Veal | in a mushroom cream sauce | 44.00 |
| Wienerschnitzel | (breaded veal cutlet) | 44.00 |
| Chicken breast | pan fried with a Dijon mustard sauce | 33.00 |
| Served with: vegetables and rice, noodles or French fries | | |
| | | |
| Vegetarian: Bourguignon des Bois with rice 26.00 | | 26.00 |
| Quinoa pancake with vegetables 2 | | 28.00 |
| Served with: rice, noodles, boiled potatoes or French fries | | |

For our young guests

| Perch | deep fried or pan fried | 17.00 |
|-------------|---|-------|
| Porc cutlet | grilled, with vegetables and French fries | 17.00 |

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Homemade deserts

| Grapes from our vineyard pickled in rum with vanilla ice cream 15.00 | | |
|--|---|--------------|
| Diplomat | vanilla cream custard with raisins and rum | 13.00 |
| Parfait glacé | with Grand Marnier | 9.50 |
| Chocolate mousse | | 13.00 |
| Meringue | / meringue with ice cream | 9.00 / 13.00 |
| Coupe Danemark | | 13.00 |
| Cassata | (with Maraschino + CHF 2.00) | 8.00 |
| Iced Coffee | | 12.00 |
| | | |
| Lemon sherbet | with Vodka | 12.00 |
| Apricot sherbet | with Abricotine | 12.00 |
| Plum sherbet | with Vieille Prune | 12.00 |
| | | |
| Ice creams: Sherbets: | Vanilla, Mocca, Strawberry, Caramel, Chocolat Lemon, Plum, Apricot | te |
| | One scoop 3.80 | |

add whipped cream for + 1.00 CHF

Two scoops

7.00



The Fisherwoman's Menu CHF 65.00

Our winemaker Ruth recommends the following wines wine included CHF 85.00

Deep fried pike with salad *1dl Räblus Chasselas*

*

Pike perch with tarragon cream sauce and rice *1dl Mon Blanc*

*

Campari sherbet *Blanc de Noir*

Pan fried perch with potatoes
1 dl Oeil de Perdrix

selection of desserts Brandy or Nobling