

**Nature, tradition, and a lot of taste
with the best ingredients from the region.
Lovingly prepared for you.**

From the mountain to the valley

Garden salad / crispy basket / house dressing	11
Garden salad / roasted Tomme / rosemary & nuts	22
Galia melon and local raw ham	18
Sausage, meat & cheese plate from local farmers	29
Sliced cheese from Zwitzeregg	25
Local herb soup with croutons	14
Local cheese fondue (family Bach)	26
Bacon wrapped pork tenderloin / puff pastry / «Café de Paris» / summer salad	42
Pork schnitzel / fries	28
Wienerschnitzel (veal) / fries	45
French fries	9



The old home

Perch fillets «Meunière» / Pommes allumettes / tartare sauce
After the popular recipe from Murten
Now in Turbach 45

«Saveurs-Turbach»

Cold roast beef with tartare sauce and French fries 29

Duck terrine / armagnac / apple chutney 28

Shrimp cocktail “Black Tiger” / apple / toast 22

Bio raviolo / lemon / honey / thyme 24 / 34

Roasted steak of veal / morel sauce / potato croquettes /
green asparagus 49



Cheese & sweets

Cheese plate from the Saanenland region	16
Grand Marnier Parfait	14
Iced Coffee «Sunnestübli» with cherry liqueur Served in a silver cup	12
Homemade fruit cake With double cream	7 +4
Coupe Romanoff	14
Coupe Denmark	13
Scoop of ice cream	4

As we work in a very small team, we kindly ask you not to order more than four different main courses per table if possible.

All prices are in CHF including VAT.

If you have any allergies, please inform our staff.

Unless otherwise stated, our meat, poultry and sausage products come from Switzerland.

The perch fillets are wild-caught from Switzerland and Lake Peipus, Estonia.



