

# BÜRGLI

RESTAURANT

## DEAR GUESTS

We are delighted to welcome you to the Bürgli Restaurant. Our à la Carte menu is small and fine. We endeavour to source seasonal produce of the highest quality. Our ethos is to support smaller regional enterprises whenever possible; whether growing organic vegetables or producing quality meat in a natural way.

The "chef de cuisine" Marcel Bourquin, "sous-chef" Sāmi Guggisberg and their team, tend our own herb garden with great care and diligence, to ensure an abundance of fresh herbs to enhance our dishes as required.

The Bürgli also exhibits work by various artists and our "Sunday Brunches" feature live music from time to time.

We hope you enjoy your visit!



CATHARINA JOSS &  
REGULA GLOOR  
BELIDE

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## NOS ENTRÉES



A PIQUANT TOMATO SOUP TOPPED WITH SAFFRON (DEPENDING ON THE WEATHER, SERVED COLD OR WARM) 12.50



FINEST PRAWN COCKTAIL IN AN ENERGY-RICH HASS-AVOCADO WITH COCKTAIL SAUCE 19.50



HEAVENLY "GREEN-IN-GREEN" SALAD: LEAF SALAD WITH AVOCADO, APPLE SLICES AND CHIVES ON A REFRESHING WHITE BALSAMIC DRESSING 14.50



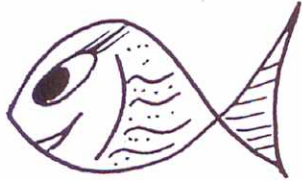
LEAF SALAD ON OUR OWN HOUSE DRESSING 10.50



LIGHT AND CRISP:  
CARROT SALAD ON A MANGO DRESSING WITH BLACK SESAME 12.50


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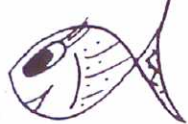


## NOS POISSONS

Tuna and Sole are becoming rare species due to overfishing. For this reason, the Bürgei has decided not to offer them on their menu.



GRILLED LAKE ZÜRICH WHITEFISH FROM THE GERNY FISHERY ON A SWEET- AND-SOUR LENTIL RAGOUT WITH A LIGHT LIME SAUCE 44.50



BLACK TIGER PRAWNS ON A PASSION FRUIT SAUCE AND CUCUMBER MINT COUSCOUS 45.50

## POUR LES VÉGÉTARIENS



- QUORN-VEGETABLE PICCATÀ ON A PIQUANT TOMATO SAUCE AND CUCUMBER MINT COUSCOUS 27.50
- FAR EASTERN COGNUI-VEGETABLE CURRY AND JASMINE RICE 29.50

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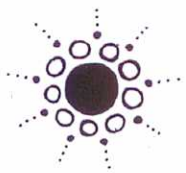
## NOS VIANDES



THE BÜRGLI HOUSE SPECIALITY:  
ENTRECÔTE CÂTÉ DE PARIS COOKED  
TO AN ANCIENT RECIPE &  
FRENCH FRIES 44.50



MUOTATHALER GRILLED PORK CHOP ON A  
DELICATE HONEY SAUCE WITH FRESH  
MARKET VEGETABLES AND CREAMED  
SWEET POTATOES 42.50



FAR EASTERN COGNAC-CHICKEN CURRY  
WITH JASMINE RICE 39.50



HEAVENLY GRILLED AMBASSADOR  
FILLET OF LAMB WITH AN EXOTIC  
FRUIT-CHUTNEY AND CUCUMBER  
FRUIT COUSCOUS 45.50