



Menü

ESSEN & TRINKEN




FOOD & DRINKS

SEEGARTEN
restaurant


Pizza

MARGHERITA

 *Tomatensauce, Mozzarella, Oregano*
tomato sauce, mozzarella, oregano

CHF 18.50

VEGGIE

 *Tomatensauce, Mozzarella, frische Tomaten, Zwiebeln, Champignons,*
Peperoni, Ruccola, Basilikumpesto
tomato sauce, mozzarella, fresh tomatoes, onions, mushrooms,
bell pepper, rocket, basil pesto

CHF 22.00

PROSCIUTTO & FUNGHI

Tomatensauce, Mozzarella, Vorderschinken, Champignons
tomato sauce, mozzarella, shoulder ham, mushrooms

CHF 22.50

SEEGARTEN

Tomatensauce, Mozzarella, scharfe Salami
tomato sauce, mozzarella, spicy salami

CHF 22.50

SWISS CHEESE

 *Tomatensauce, Mozzarella, Raclettekäse, Zwiebeln*
tomato sauce, mozzarella, Raclette cheese, onions

CHF 22.50

BELLA ITALIA

Tomatensauce, Mozzarella, Rohschinken, Alpkäse, Ruccola, Basilikumpesto
tomato sauce, mozzarella, raw ham, Alp cheese, arugula, basil pesto

CHF 25.50



Kaffe Speisen



BEILAGEN SALAT



Kleiner Grüner Salat
small green side salad

CHF 7.50

SALAT-TELLER



Salat-Teller mit Brot
mixed salad with bread

CHF 15.50

Salat-Teller mit Pouletstreifen
an Honig-Sesam Marinade mit Alpkäseflocken
mixed salad with chicken strips
with honey-sesame marinade and alp cheese

CHF 19.50

Salat-Teller mit geräuchertem Forellenfilet
mixed salad with smoked trout filet

CHF 22.50

TATAR

Vorspeise - 100g Rindstatar mit Butter & Toast
Starter - 100g raw beef tatare with butter & toast

CHF 22.00

Hauptgang - 200g Rindstatar mit Butter & Toast
Main course - 200g raw beef tatare with butter & toast

CHF 31.50

APERIO PLÄTTLI

Iseltwalder Trockenfleisch und Wurst vom Weiderind mit Iseltwalder Bergkäse
von der Bättentalp, Essiggemüse, Feigensenf und Brot

Aperitif plate: *dried meat produced in Iseltwald and sausage of pasture-raised beef*
with Iseltwald alp cheese from Bättentalp, mixed pickles, fig mustard and bread

CHF 25.00

Warme Speisen


THAI CURRY

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|  Rotes Thai-Curry mit Gemüse & Reis Red Thai Curry with vegetables & rice | CHF 19.50 |
| mit Poulet , Gemüse & Reis with chicken , vegetables & rice | CHF 23.50 |
| mit kalter geräuchertem Forellenfilet with cold smoked trout filet | CHF 26.50 |


RACLETTE

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|  Raclettekäse mit Kartoffeln & Essiggemüse Raclette cheese with potatoes & mixed pickles | CHF 15.00 |
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KÄSESCHNITTE

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|  Raclettekäse auf Brot & Essiggemüse Raclette cheese on bread & mixed pickles | CHF 15.00 |
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QUICHE

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|  hausgemachte Veggiequiche mit Salatbouquet homemade Veggie Quiche with salad bouquet | CHF 16.00 |
| hausgemachte Quiche Lorraine mit Salatbouquet home made Quiche Lorraine with salad bouquet | CHF 19.00 |

Burger

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| 200g Rindfleisch-Burger im Brötchen, Salat, Tomate, Gurke, Zwiebel, Cocktailsauce | CHF 19.50 |
| 200g beef burger in a bun, lettuce, tomato, cucumber, onion, cocktail sauce | |
| mit Käse with cheese | CHF 21.00 |
|  100g vegetarischer Burger auf Gemüsebasis, paniert, Salat, Tomate, Gurke, Zwiebel, Cocktailsauce | CHF 17.50 |
| 100g vegetarian burger based on vegetables, breaded lettuce, tomato, cucumber, onion, cocktail sauce | |
| mit Käse with cheese | CHF 19.00 |

Desserts

BROWNIE

hausgemachter **Schokoladen** Brownie
homemade **chocolate** brownie

CHF **5.50**

MUFFIN

hausgemachter **Waldberren** Muffin
homemade **forest berries** muffin

CHF **5.00**

FRÜCHTEKUCHEN

hausgemachter Fruchtekuchen // homemade **fruit cake**

CHF **6.50**

mit Rahm // with whipped cream **+CHF 1.00**

Glacé



PREMIUM SWISS GLACE mit Alpenmilch aus Gstaad
PREMIUM SWISS ICE CREAM with alpine milk from Gstaad

GLACE

Vanille // Vanila
Karamel // Carmel
Kaffee // Coffee
Pistazie // Pistachio
Haselnuss // Haselnut
Erdbeer // Strawberry
Schokolade // Chocolate
Mango
Stracciatella

CHF **5.60** / 125ml

SORBET

Passionsfrucht // Passion fruit
Pflaume // Plum
Himbeer // Raspberry

CHF **5.60** / 125ml

Kaffee & Co.

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| Kaffee Crème | |
| Espresso | |
| Tee / Tea | CHF 4.50 |
| <i>Pfefferminze, Hagebutte, Früchte, Kräuter, Ingwer/Zitrone, Grüntee, Schwarztee</i> | |
| Double Espresso | CHF 6.60 |
| Latte Machiatto | |
| Iced Coffee | CHF 5.50 |
| <i>black /white</i> | |
| Milchkaffee | |
| Cappucino | CHF 5.00 |
| Ovomaltine/Caotina | |
| <i>warm/cold chocolate</i> | |

Getränke

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| Coca Cola, Cola Zero | |
| Fanta Orange, Sprite | |
| Nestea Zitrone | CHF 5.50 / 50cl |
| Rivella Rot /Blau | |
| Apfelschorle | |
| Valser Classic /Silence | |
| Thomas Henry | CHF 5.00 / 20cl |
| <i>Tonic Water, Bitter Lemon, Ginger Beer</i> | |
| Valser Classic /Silence | CHF 10.00 / 1.5l |
| Orangensaft | CHF 4.50 / 33cl |
| Hausgemachter Eistee | CHF 5.00 / 33cl |
| home made ice tea | CHF 7.50 / 50cl |
| Hausgemachte Gurkenlimonade | CHF 7.50 / 33cl |
| home made cucumber lemonade | |

Bier & Most

Offenbier // On tap

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| Stange // Medium | CHF 4.80 / 33cl |
| Kübel // Large | CHF 6.00 / 50cl |

Gibt es auch als Panache oder Henache

Flaschen // Bottles

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| Alkoholfrei Rugenbräu | CHF 4.50 / 33cl |
| Lager Rugenbräu | CHF 6.00 / 50cl |
| Suure Most <i>mit /ohne Alkohol</i> | |
| Kama Citra <i>Pale Ale Citrus</i> | CHF 7.00 / 33cl |
| Hofbräu Münchner Weisse | CHF 7.00 / 50cl |

Longdrinks & Co.

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| Aperol Spritz | |
| Limoncello Spritz | |
| Hugo | |
| Cuba Libre | CHF 12.00 |
| Gin Tonic | |
| Vodka Lemon | |
| Baileys | CHF 7.00 / 4cl |
| Appenzeller | CHF 7.00 / 4cl |
| Kaffee Lutz Zwetschge | CHF 7.00 |
| Grappa | |
| Riserva Amarone Barricate | CHF 13.00 / 2cl |
| Prosecco | CHF 7.00 / 10cl |
| Borgo San Pietro, IT | CHF 36.00 / 75cl |

Weisswein

CHASSELAS

Chasselas, Bielersee, CH

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|------|------------------|----|------|------------------|
| 10cl | CHF 5.00 | // | 30cl | CHF 15.00 |
| 20cl | CHF 10.00 | | 50cl | CHF 21.00 |

Cuvée „VA BENE“

Chasselas, Pinot blanc und Chardonnay, Spiez, CH

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|------|------------------|----|------|------------------|
| 10cl | CHF 7.00 | // | 30cl | CHF 20.00 |
| 20cl | CHF 13.50 | | 50cl | CHF 29.50 |

Rot- & Roséwein

Hallauer „Juwel“

Pinot Noir, Wilchingen, CH

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|------|------------------|----|------|------------------|
| 10cl | CHF 5.50 | // | 30cl | CHF 15.50 |
| 20cl | CHF 10.50 | | 50cl | CHF 19.50 |

Primitivo Salento

Primitivo, Puglia, IT

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|------|------------------|----|------|------------------|
| 10cl | CHF 6.50 | // | 30cl | CHF 18.50 |
| 20cl | CHF 12.50 | | 50cl | CHF 28.00 |

Cuvée „Va Bene“

Pinot Noir, Gamay, Garanoir, Spiez, CH

50cl | CHF **30.00**

Spiezer „Intro“

Pinot Noir, Cabernet Jura, Gamaret und Garanoir, Spiez, CH

75cl | CHF **46.00**

Oeil de Perdrix

Pinot Noir, Bielersee, CH

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|------|------------------|----|------|------------------|
| 10cl | CHF 7.50 | // | 30cl | CHF 21.50 |
| 20cl | CHF 14.50 | | 50cl | CHF 25.00 |