

# Summer Kitchen 2026

 <b>Vegetable gazpacho</b> with tomato, cucumber, pepper, onion, wild garlic oil			<b>11.50</b>
 <b>Buffalo mozzarella on colourful tomato salad</b> on a basil dressing			<b>20.50</b>
 <b>Greek salad</b> with leaf salad, feta cheese, cucumber, tomato, pepper, olives, red onion and roasted cubes of Hasli bread on a vinaigrette dressing			<b>19.50</b>
 <b>Summer Tarte Flambée</b> with aubergine, courgette, pine nuts and herb pesto			<b>22.50</b>
<b>Classic beef filet steak tartare</b> with toast and butter		<b>big</b> <b>small</b>	<b>34.50</b> <b>23.50</b>
 <b>Spinach and feta strudel</b> with herb cream sauce and a selection of salads			<b>21.50</b>
<b>Pork spareribs</b> , marinated the Brünig way, French fries and homemade garlic dip			<b>29.50</b>
 <b>Pasta from Kerns</b> with fried king oyster mushrooms, broccoli, Romanesco and dried tomatoes			<b>24.50</b>
• with roasted chicken breast stripes			<b>+ 5.00</b>
<b>Fitness plate</b> – mixed salad and...			
• <b>Cordon bleu</b> – stuffed with ham and Emmental cheese			<b>34.50</b>
• <b>spareribs</b> – marinated pork meat, the Brünig style			<b>29.50</b>
• <b>ribeye steak</b>			<b>39.50</b>
• <b>chicken breast</b> (without bones)			<b>28.50</b>
• <b>salmon</b> – roasted, from Lostallo			<b>36.50</b>
• <b>whitefish</b> – roasted			<b>34.50</b>
• Optional: French fries			<b>+ 5.50</b>
<b>Strawberry tartlet</b> with vanilla cream and whipped cream			<b>9.50</b>
<b>Portion strawberries with whipped cream</b>			<b>10.50</b>
<b>Coupe Romanoff</b> – strawberries, vanilla ice-cream, whipped cream			<b>12.50</b>
<b>Coupe Brünig</b> – yogurt ice-cream, melon-mint salad, whipped cream			<b>12.50</b>
<b>Tiramisu</b> , homemade, of course			<b>12.50</b>
<b>Chardonnay Zürichsee AOC</b> Kümin vinery / Lake of Zurich / Switzerland	<b>Bottle</b>	<b>75 cl</b>	<b>51.00</b>
		<b>10 cl</b>	<b>7.40</b>
<b>Rosé Cheval de Katarzyna</b> Katarzyna Estate / Bulgaria	<b>Bottle</b>	<b>75 cl</b>	<b>45.00</b>
		<b>10 cl</b>	<b>6.50</b>