

Summer Kitchen 2026

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