

**“Some people are great cooks; others are perfect bakers. I can eat really well”**

We are pleased to welcome you at our restaurant Berchtold and Bar B5

### **Declaration**

We buy all our meat and fish products primarily from Switzerland. In exceptional cases, our products can also be obtained from other countries.

**Cured meat = CH Beef = CH Pork = CH Poultry = CH Veal = CH Lamb = IRL Pike-Perch = CH Trout = CH**

### **Allergens**

The health of our guests is very important to us. That is why we inform you about the ingredients of our dishes. Ingredients, which can cause allergies or intolerances, are marked with the following symbols:



#### **Gluten free**

Which are suitable for people with gluten intolerance



#### **Vegetarian**

Food in which no meat and fish is included. There are, however, animal products such as eggs, milk, honey etc. used.



#### **Vegan**

Food without any animal products. Nevertheless, some may have traces of Eggs and milk included. These are foods in which we have no direct influence on production and are merely further processed.

**Additional information about allergens or other ingredients,  
which cause unwanted reactions, can be obtained from the staff.**

## Soup & salad's

Soup of the day (we are happy to explain you today's offer)		CHF	9.00
Small green salad 🌿 ☒ with roasted seeds, pickles and honey balsamic dressing		CHF	9.00
Lamb's lettuce with egg and croutons 🌿		CHF	17.00
- additional with bacon		+ CHF	4.00
- additional with falafel		+ CHF	4.00
Caesar salad with crispy iceberg lettuce, chicken slices and bacon, pickles Caesar dressing, parmesan and homemade croutons	small	CHF	18.50
		CHF	23.00
B5 Salad ☒	small	CHF	17.70
Mixed salad leaves with chicken strips, pickles and sweet chili sauce		CHF	22.70

## Starters

Pickled char with buttermilk ☒ Kohlrabi and peas		CHF	24.50
Homemade spring quiche with wild garlic mayonnaise and herb salad		CHF	18.00
Okara tomato tartare garnished seasonally 🌿 ☒ Ⓟ served with crispy bun		CHF	17.70
		CHF	25.70
Hand-cut beef tartare garnished seasonally served with with crispy bun	small	CHF	24.50
		CHF	32.50

## Vegetarian, vegan and fish

Seasonal Risotto 🌿 ☒		CHF	25.50
Braised Portobello 🌿 Ⓟ with herb mashed potatoes and vegetable julienne		CHF	28.00
Homemade wild garlic gnocchi 🌿 with curly kale an optional with wild garlic velouté		CHF	27.70
Fried zander fillet with herb mashed potatoes ☒ Seasonal vegetables and beurre blanc		CHF	42.00

## Burger & co.

*(are freshly prepared / waiting time approx. 25 minutes)*

<u>The Classic</u> - with Swiss-Prime beef in a burger bun with coleslaw, salad, bacon-onion jam, Nonnenstolz cheese and black garlic mayonnaise	CHF	29.50
<u>The fish</u> - Fish burger from the Emmental in a burger bun with trout, pepper, seaweed and black garlic mayonnaise	CHF	29.50
<u>The Gardener</u> - with an Okara patty in a burger bun 🌿 with pepper, apricot chutney, Nonnenstolz cheese and black garlic mayonnaise	CHF	28.50
<u>Club Sandwich</u> Crispy toast with fried chicken breast, fried egg, lettuce, tomato and bacon-onion jam served with fries	CHF	26.50

### *Choose a sauce/dip*

- Tartar 🌿
- Garlic 🌿
- Chimi-Churri 🌿 (V)
- Vegan Chipeño Sauce 🌿 (V)

→ the sauce comes to you separately, including fries

## Meat & Poultry

Lamb fillet in a herb crust ☒ with white Ticino polenta and vegetable ragout	CHF	39.00
Braised duroc pork cheeks with potato espuma and seasonal vegetables	CHF	33.00
Coq au Vin Blanc with homemade pasta and vegetable juliennes	CHF	38.00
Wiener Schnitzel with Bernese fries and seasonal vegetables	CHF	42.00

## Desserts

Homemade chocolate brownie with vanilla ice cream and seasonal fruits	CHF	11.50
Apricot ice-parfait with dandelion and buckwheat	CHF	18.00
Mascarpone mousse with variations of house-roasted coffee	CHF	16.50
Dessert of the day → <i>We would be happy to inform you about our current dessert of the day or bring you the ice cream menu</i>	CHF	5.50

## Suppliers

Food is not just a necessity for us, but a pleasure full of emotions!

When choosing our suppliers, we pay attention to regionality, sustainability and good animal husbandry. In order to ensure quality and improve ourselves and to recognize innovations in the market, we maintain regular contact with our partners.

- Bäckerei-Konditorei Baumgartner, Oberburg (Burger-Buns)
- Romers Hausbäckerei, Oberburg (Bread)
- Familie Severin & Brigitte Strahm, Lobärghof Ersigen (Egg's)
- Espro Amaro GmbH, Uetendorf (Sprout)
- Pablo Alonso, Burgdorf (Handmade pasta)
- Hans-Ueli und Frieda Salzmann, Oberburg (Potatoes)
- Scana Saviva AG (épicerie)
- Traitafina AG Lenzburg (charcuterie)
- Gourmador AG, Zollikofen (French fries, dairy products, vegetables and fruits)
- H.P. Horisberger, Burgdorf (horse meat)
- Metzgerei Gygax, Lützelflüh (Meat and meat specialities)
- Ambeiler Hof (char and salmon trout)
- Fideco (edibles and fish)

The quality of our products and a good cooperation with our suppliers is a matter of the heart for us.

**Your B5 Kitchen - Team**