



Dear guests

We look forward to hosting and pampering you.

For us, food is not just a necessity, but a pleasure full of emotions!
When selecting our suppliers, we pay attention to regionality, sustainability and good animal husbandry.

To ensure quality, to constantly develop ourselves and
to recognize innovations on the market,
we maintain regular contact with our partners.

The quality of our products and good cooperation
with our suppliers is a matter close to our hearts.

Your B5 kitchen crew

EVENING MENUS SPRING

Meat Menu

PUFF PASTRY WRAPPED ASPARGUS

SWISS ASPARGUS | CURED HAM | CREAM CHEESE | HOLLANDAISE SAUCE

**

OPTIONAL COURSE (+26.50 CHF)

CEVICHE OF ALPINE PIKEPERCH

GREEN PEA PUREE | TURNIP CABBAGE PUREE | PICKLED TURNIP CABBAGE

BERGAMOT GEL | CROUTONS | PEA SPROUTS

**

ROASTED PRIME RIB STEAK

CHIMICHURRI | NEW HARVEST POTATOS | SEASONAL VEGETABLES

**

HOMEMADE CHOCOLATE BROWNIE

WHITE COFFEE GANACHE | VANILLE ICE CREAM | SEASONAL FRUITS

72.00

 gluten free

 vegetarian

 vegan

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

All Prices in CHF and incl. VAT

FISH MENU

PUFF PASTRY WRAPPED ASPARGUS

SWISS ASPARGUS | CURED HAM | CREAM CHEESE | HOLLANDAISE SAUCE

**

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CEVICHE OF ALPINE PIKEPERCH

GREEN PEA PUREE | TURNIP CABBAGE PUREE | PICKLED TURNIP CABBAGE

BERGAMOT GEL | CROUTONS | PEA SPROUTS

**

CONFITED CHAR WITH POTATO ESPUMA

SWISS ASPARGUS | LEMON GEL | BEURRE BLANC

**

DECONSTRUCTED COFFEE TIRAMISU

DEHYDRATED COFFEE MOUSSE CHIP | COFFEE INFUSION | COFFEE GEL

MASCARPONE ICE CREAM

CHF 72.00

 gluten free

 vegetarian

 vegan

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VEGETARIAN MENU

CRUNCHY WILD GARLIC PRALINE
MUSHROOM STEW | MUSHROOM ESPUMA | WILD GARLIC OIL

**

OPTIONAL COURSE (+26.50 CHF)

CEVICHE OF ALPINE PIKEPERCH

GREEN PEA PUREE | TURNIP CABBAGE PUREE | PICKLED TURNIP CABBAGE

BERGAMOT GEL | CROUTONS | PEA SPROUTS

**

LEAF SPINACH AND SUNFLOWER SEED GNOCCHI
LEAF SPINACH | OLIVE GRANULATE | DEHYDRATED CHERRY TOMATOES | ROASTED PINE NUTS

**

QUARK DUMPLINGS
PANKO | LIME ESPUMA | RHUBARB

62.00

 gluten free

 vegetarian

 vegan

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Soups, salads & starters

Soup of the day 🌿 <i>(we are happy to explain today's offer to you)</i>	11.00
Seasonal leaf salad ☒ 🌿 pickles roasted seeds honey balsamic dressing	11.00
Caesar salad with lettuce chicken slices bacon pickles ceasar dressing parmesan cheese homemade croutons	small 18.50 23.50
B5 salad ☒ mixed salad leaves chicken strips pickles sweet chili sauce <i>also vegetarian available</i> 🌿	small 17.70 22.70
Singed goat cheese with seasonal salad 🌿 Bread from a wood-fired oven bee pollen pickles	16.50
Ceviche of alpine pikeperch green pea puree turnip cabbage puree pickled turnip cabbage bergamot gel croutons pea sprouts	27.50
Puff pastry wrapped asparagus Swiss asparagus cured ham cream cheese hollandaise sauce	22.50
Crunchy wild garlic praline mushroom stew mushroom espuma wild garlic oil quinoa puffs	18.50

☒ gluten free

🌿 vegetarian

🍃 vegan

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Tatar

All our tatars are being served with fresh crunchy bread.

Vegan okara tomato tatar ①

grated dates | truffle mayonnaise | pickles

small 21.00 | 29.00

Hand-Cut beef tatar

egg yolk cream | ponzu soy sauce
grated 'Belper Knolle' cheese | pickles
also available gluten-free ②

small 28.50 | 36.50

Vegetarian & vegan

Homemade spring quiche ③

chard | vegetable topping
Served with a leaf salad on the side

28.50

Braised and singed bunched carrots ③ ②

herb mashed potatoes | hollandaise sauce | mustard pickles | seasonal green vegetables
also vegan available ①

32.50

Wild garlic risotto ③ ②

wild garlic | vegetable topping | pine nuts | pickles | wild garlic oil

26.50

Leaf spinach and sunflower seed gnocchi ③

leaf spinach | olive granulate | dehydrated cherry tomatoes | roasted pine nuts

28.50

② gluten free

③ vegetarian

① vegan

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Burgers & sandwiches

All our burgers and sandwiches are being served with either bernese fries or sweet potato fries and with your choice of one of our homemade sauces:

tartar 🌿 ☒ | truffle mayonnaise (+1.-) 🌿 ☒ ⑤ | garlic 🌿 ☒
curry 🌿 ☒ | smoked chipotle sauce 🌿 ☒

The Classic

30.50

Swiss prime beef | sesame bun | coleslaw | bacon and onion jam
'Nonnenstolz' cheese | homemade smokey BBQ sauce | pickles

The Gardener 🌿

29.50

okara patty | sesame bun | rhubarb chutney
tomatoes | fresh spinach | homemade smokey BBQ sauce
also vegan available ⑤

Club Sandwich

29.50

crispy toast | fried chicken breast | fried egg | lettuce
tomato | bacon onion jam

☒ gluten free

🌿 vegetarian

⑤ vegan

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Fish, meat & poultry

Confited Char with potato espuma ☒ swiss asparagus lemon gel beurreblanc	44.50
Roasted prime rib steak ☒ chimichurri new harvest potatoes seasonal vegetables	42.00
Duo of braised beef ☒ potato espuma seasonal vegetables	41.00
Filet Wellington <i>(for 2 persons)</i> potato espuma swiss asparagus hollandaise sauce <i>includes a salad as a first course</i>	89.00
Seasonal ramen with bacon or white radish Spring onions soy egg mushrooms vegetable garnish	34.00
Corn-fed poulard with sage risotto ☒ Seasonal vegetables gravy sage oil	37.50
Wiener Schnitzel veal escalope bernese fries seasonal vegetables <i>served with one of our house made sauces:</i> tartar 🌿 ☒ truffle mayonnaise (+1.-) 🌿 ☒ ⑤ garlic 🌿 ☒ curry 🌿 ☒ smoked chipéño sauce 🌿 ☒	43.50

☒ gluten free

🌿 vegetarian

⑤ vegan

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Homemade Desserts

Homemade chocolate brownie 🌿 white coffee ganache vanilla ice cream seasonal fruits	17.50
Deconstructed coffee tiramisu 🌿 dehydrated coffee mousse chip coffee infusion coffee gel mascarpone ice cream	19.50
Quark dumplings 🌿 panko lime espuma rhubarb	16.50
Daily dessert	11.50

🌿 gluten free

🌿 vegetarian

🌿 vegan

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Declaration

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

Sausages CH
Veal CH

Beef CH
Pike-Perch CH

Pork CH
Char CH

Poultry CH
Bread & baked goods CH

Suppliers

Fredy's AG, Baden

Romers Hausbäckerei, Oberburg, Fredy's AG, Baden

Familie Severin & Brigitte Strahm, Lobärghof Ersigen

Etter Berno AG, Ried b. Kerzers

Espro Amaro GmbH, Uetendorf

Transgourmet Schweiz AG

Scana Saviva AG

Chäshütte, Burgdorf

Gourmador AG, Zollikofen

H.P. Horisberger, Burgdorf

Metzgerei Simperl AG, Muri b. Bern

Emmental Fisch, Schwanden i.E

Fideco

Ingredienza, die Teigwaren-Manufaktur GmbH, Bern

Burger buns

Bread, small pastries

Eggs

Fruits, vegetables, herbs

Sprouts, microleaves, flowers

Colonial goods

Colonial goods

Cheese

French fries, ice cream

Horse meat, horse products

Meat, meat products

Fish (trout, char)

Seafood & fish, catering products

Gnocchi

⊗ gluten free

🌿 vegetarian

🌱 vegan

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