

GOURMETBAR

by NOVOTEL

DEAR GUESTS

We are proud and delighted to present our new menu.




From our classics to our signature dishes, travel to the heart of the inspiration of our chef

Daniel Wälchli and his team, who have gone to great lengths to please you.

We hope you enjoy our dishes as much as we enjoy preparing and serving them!

Enjoy your meal!

STARTERS



 Leaf salad marinated mushrooms	9
 Creamy asparagus soup wild garlic croutons	12
Soup of the day	11
 Rolled-barley salad Swiss tomatoes radish red onion herbs	14
Beef carpaccio wild garlic mayonnaise	27
Tartar of smoked mackerel oven bread	21

SNACK TO SHARE

Meat & cheese plate (~600g)	25
Dried sausage, bacon, raw ham, Schlossberger & Sommerhimmel cheese	

CLASSICS

Caesar salad

 Romain lettuce Grana Padano brioche croutons	18
 with falafel	21
with chicken breast	24

Hamburgers

Homemade bun pulled beef onion ring salad Cognac sauce bernese fries	29
Black Angus beef cheese bacon Cognac sauce bernese fries	31

Club Sandwich

Toast chicken breast fried egg veal bacon mayonnaise Bernese fries	28
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Tartare

Raw beef (140g) Novotel sauce egg yolk chives oven bread	37
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Fish & Chips (EU)

Deep fried fish in beer batter sauce tartare Bernese fries	28
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*Wir beziehen Fleisch & Fisch aus hormon- und antibiotikafreier, artgerechter Haltung.
Falls nicht anders deklariert, stammen Fleisch und Fisch aus der Schweiz.
Bei allfälligen Allergien gibt ihnen unser Personal gerne Auskunft.
Alle Preise in CHF und inkl. 8.1% MwSt.*



Vegetarisch – vegetarian – végétarien




Vegan – végétalien

RÖSTI

Rösti is a potato speciality of the Swiss-German cuisine. The Swiss-German pronunciation is "Rööschti" - i.e. with a long "ö" and "sch" instead of "s".

Rösti is a flatbread of grated potatoes sautéed in hot butter in a pan.

Bernese Rösti veal bacon cheese fried egg pickles	26
Rösti with smoked salmon (NO) rocket yoghurt with herbs	32
 Veggie Rösti cheese mushrooms	24

MAIN COURSES

Beef entrecote (180g) Café de Paris green asparagus	47
Crispy pork knuckle root vegetables beer sauce	24
Homemade tortelli with beef filling mixed mushrooms	32
Acquerello risotto artichokes sunroot	28
Jack scallops pea puree lobster bisque	42
 Cauliflower steak chimichurri cannellini beans	28
Additional side dishes	4
Risotto homemade pasta fried potatoes Bernese fries vegetables	

DESSERTS

Trilogy of chocolate	12
Rhubarb mascarpone layer cream	13
Homemade ice cream & sorbet, per scoop	5
Whipped cream	1.50

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