



I don't need a kitchen clock to cook - I have a smoke alarm

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.

Beef = CH Pork = CH Poultry = CH Veal = CH Lamb = NZL Buffalo = CH Salmon= NOR Shrimps = VNM

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.



Salad's

Green salad with apple and pear slices  			
Seed mix and house dressing		CHF	9.50
Mixed salad with house dressing  and seed mix		CHF	10.50
Spinach salad with beetroot, homemade apple dressing  		CHF	11.50
Caesar salad with crispy iceberg lettuce, chicken slices and bacon	small	CHF	17.50
Caesar dressing, parmesan and homemade croutons		CHF	21.50
B5 Salad 	small	CHF	17.50
Mixed salad leaves with chicken strips and sweet chili sauce		CHF	22.50

Soup's

Soup of the day (we are happy to explain you today's offer)		CHF	9.50
Swiss organic chicken cream with homemade croutons		CHF	10.50



Starters

Beetroot carpaccio with goat cheese and cedar kernels  with almond-orange oil and salad bouquet	CHF	15.50
Planted tartare with a salad bouquet   served with crispy chia seed goji berry bun	CHF	17.50
	CHF	25.50
Beef tartare with homemade sea salt butter and quail egg served with Pita bread	small CHF	21.50
refined with cognac, whisky, or calvados	CHF	29.50

Vegetarian, fish & seafood

Cabbage carpaccio with boiled potatoes   and soy laurel essence	CHF	24.50
Tagliatelle Verdi all'Arrabbiata  with parsnip foam	CHF	22.50
Winter spinach-ziger Tortellini with saffron sauce  with sauteed cherry tomatoes	CHF	28.50
Black tiger shrimps marinated with garlic Pastis sauce on a creamy leek risotto	CHF	33.50
Fried salmon fillet with white wine risotto and apple wood cream sauce	CHF	34.50



Meat & poultry

Beef entrecôte (200g) with pink pepper sauce	CHF	49.50
Paprika cream goulash from Schangnau water buffalo Served with sour cream	CHF	34.50
Lamb entrecôte (200g) in herbal green tea crust with homemade port wine jus	CHF	46.50
Fried veal Schnitzel with mushroom cream sauce	CHF	37.50
Medium roasted duck breast with orange-soy sauce with cumin-vegetable julienne	CHF	36.50

Choose your side dish

- Bernese fries or sweet potato fries 🌿 ☒ Ⓟ
 - Butter noodles 🌿
 - Boiled potatoes 🌿 ☒ Ⓟ
 - Potato gratin 🌿 ☒
 - Parmesan-Risotto 🌿 ☒
- You will also receive a seasonal selection of vegetables



Desserts

Apple and pear strudel 🍃 with homemade cinnamon rum ice cream	CHF	10.50
Lukewarm chocolate brownie 🍃 with homemade cassis ice cream	CHF	9.50
Crème Catalan with orange slices 🍃 and homemade granola	CHF	12.50
Ice cream per scoop	CHF	3.00
Frappe	CHF	9.50
- <i>Vanilla, strawberry, chocolate, Stracciatella, lemon, coffee, Williams pear</i>		



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)
- Familie Severin & Brigitte Strahm, Lobärghof Ersigen (Egg's)
- Milch Land AG, Rüegsbach (Yogurt)
- Espro Amart GmbH, Uetendorf (Sprouts)
- Hans-Ueli und Frieda Salzmann, Oberburg (Potatoes)
- Scana Saviva AG (Grocery)
- Traitafina AG Lenzburg (Delicatessen products)
- Gourmador AG, Zollikofen (French fries, dairy products, vegetables and fruits)
- H.P. Horisberger, Burgdorf (horsemeat)
- Fideco AG, Murten (Comestibles and fish)

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

Janic Tschabold
Kitchen chief