



# La Gare





## Time and desire

Dear guest, please take your time. We hope you enjoy browsing through the culinary compositions we have created for you.

After you have made your decision, we will prepare your food from fresh regional ingredients, without any prefabricated products. We use only produce from Switzerland and we make it a point to know all of our growers and producers personally. This way we can be sure that not only the quality is right, but also the declaration.

Bon appétit!

Marcel Reist  
Bernerhof Chef de Cuisine

The illustrations in this menu are by Andrea Caprez.



## Appetizers

<b>Seasonal Salad</b>		16
grown in the garden of Daniel von Siebenthal, Gstaad, served with homemade herb vinaigrette dressing		
<b>Colorful Leaf Lettuce</b>		9.50
with homemade French or Italian dressing		
<b>Bernerhof classic</b>		
<b>Sausage Salad made from famous Kabier Cervelat sausages</b>		19
served with leaf lettuce		
with cheese from the village of Abländschen		22
<b>Lamb's lettuce</b>		17
with Duroc-Pork bacon from the village of Abländschen, egg from Kobi-Zellers from Gstaad and homemade toast croutons		
<b>Hand-cut Beef Tartare</b>		
prepared at your table to your taste	portion	49
and served with homemade toast	½ portion	37
<b>The Original since 1904</b>		
<b>The Bernerhof Platter</b>		29
Raw ham and bacon, dried meat and sausage, all air-cured in Gstaad, Hobelkäse (thinly sliced cheese) from Alp Seeberg and raw milk cheese from the village of Abländschen.		
<b>Hobelkäse from Alp Seeberg</b>		28
located above Arnensee at 1712 MASL, thinly sliced cheese, served with fig mustard		
<b>Dried Cured Beef</b>		
	portion	32
from old Simmental cows, air-cured in Gstaad	½ portion	26
<b>Scottish Salmon</b>		
	100 g	29
smoked in Château-d'Œx, sliced at the table, and served with homemade toast and horseradish cream		



## Soups

<b>Pumpkin soup with tumeric</b>	16
<b>Hearty homemade Consommé with Beef Marrow</b>	16
<b>Hearty homemade Beef Consommé</b> with Sherry or with strips of chive crepes	12 14
<b>Soup of the Day</b>	9

## Pasta

<b>Spaghetti with Tomato Sauce</b>	portion	24
	½ portion	19
<b>Spaghetti with a tasty sauce made with ground beef,</b> red wine, tomatoes, rosemary, and thyme.	portion	28
	½ portion	21



## Vegetarian dishes

<b>Red Curry with Vegetables</b> à la Marcel Reist, served with white rice	32
<b>Colourful vegetable picture with lentil and quinoa burger</b> according to the Ralph Pietsch recipe	29

## Fish dishes

<b>Poached char</b> with beurre blanc sauce, sauteed potatoes and summer vegetables	48
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## Cheese specialities

<b>Abländschen Fondue*</b>	200 g	28
made with aromatic raw milk cheese from the village of Abländschen and with Vacherin Fribourgeois		
with homemade pickles		+7
additional servings	per portion	11
<b>Raclette &amp; BBQ</b>	pro Portion	44
100 g raw milk cheese from the village of Abländschen, aged for 8 months, and 140 g meat (entrecôte, chicken breast, cervelat), served with potatoes boiled in their jackets, pickles, and Bernerhof herb salt		
additional servings of raclette	per portion	11
additional servings of meat	per portion	16
<b>Raclette</b>	200 g	26
made with raw milk cheese from the village of Abländschen, aged 8 months, served with potatoes boiled in their jackets and pickles		
additional servings	per portion	11
<b>Swiss Cheese Toast</b>		24
made with raw milk raclette cheese from the village of Abländschen		
with ham		+4
with fried egg		+2
<b>Bernerhof classic</b>		
<b>Rösti with «Gstaad Berg Mutschli Cheese»</b>		28
Fried potatoes with bacon and a fresh fried egg from Kobi Zeller's chicken farm in Gstaad Grund		
<b>Rösti with mixed mushrooms and cheese</b>		28
Fried potatoes and mushrooms, gratinated with raw milk raclette cheese from the village of Abländschen		

\* cooked with white wine





# Sausages

## Bernerhof exclusive

### Kayserbratwurst

32

from «Buure Metzg» butcher shop in Gstaad  
a very special sausage created by the legendary chef and Bernerhof-friend André Jaeger,  
made with 100% pure veal, without nitrate, nitrite, or preservatives

### 300 g Veal Sausage

36

from «Buure Metzg» butcher shop in Gstaad  
(made with 80% Swiss veal, bacon, fresh milk, and pork)

## Bernerhof Exclusiv

### Bernerhof Bauernbratwurst (farmers' style pork sausage)

29

Duroc-Pork from the village Abländschen

## The original

### Olma-Sausage

30

from Schmid's butcher shop in St. Gallen

All fried sausages are served with rösti and seasonal vegetables  
or with bread and dairy butter with chives

All sausages may be ordered with our tasty brown onion sauce

+ 4



## Our meat dishes

<b>Sauteed Strips of Veal Liver</b>		46
with Sage, served with rösti (fried potatoes) and seasonal vegetables		
<b>Bernerhof classic</b>		
<b>«Wiener Schnitzel» (breaded pan-fried veal cutlet)</b>		52
served with french fries, seasonal vegetables, homemade ketchup and cowberries		
<b>Always tasty</b>		
<b>«Vol au Vent»</b>		
puff pastries filled with veal, sweetbread,	1 pastry	24
and mushrooms in cream sauce, served with seasonal vegetables	2 pastries	38
<b>Sauteed Strips of Veal</b>		52
in Mushroom Cream Sauce, served with rösti (fried potatoes) and seasonal vegetables		
<b>Bernerhof classic</b>		
<b>Cordon Bleu</b>		
filled with ham and raw milk raclette cheese from the village of Abländschen, aged 8 months, served with fried potatoes and seasonal vegetables		
pork		39
veal		56
<b>Entrecôte «Café de Paris»</b>		56
done to your taste and served with homemade straw potatoes and seasonal vegetables		
<b>Bernerhof classic</b>		
<b>Bernerhof-Burger</b>		34
with beef from the village of Lauenen and homemade bread patties, served with French fries, homemade ketchup and wasabi mustard		
<b>Red Thai Curry with Chicken</b>		42
à la Marcel Reist, served with white rice and vegetables		





## For 2 persons

### Fondue Chinoise / Hot Pot

hand-cut strips of beef and veal, homemade sauces  
and side dishes of your choice

additional servings

200 g pp

69

per portion

+ 18

### Fondue Bourguignonne

hand-cut strips of beef, homemade sauces  
and side dishes of your choice

additional servings

200 g pp

68

per portion

+ 18



## Declaration

Pork	Saanenland – Switzerland	Buure Metzg Gstaad
Beef	Saanenland – Switzerland	Buure Metzg Gstaad
Veal	Saanenland – Switzerland	Buure Metzg Gstaad
Cured Meats	Saanenland – Switzerland	Buure Metzg Gstaad
Ham	Schweiz	Buure Metzg Gstaad
Rohschinken	Saanenland – Switzerland	Buure Metzg Gstaad
Salami	Italien	Buure Metzg Gstaad
Sausages	Schweiz	Buure Metzg Gstaad
Poultry	Schweiz	Bianchi Zufikon
Char	Schweiz	Binachi Zufikon
Game	Austria	Bianchi Zufikon

In addition we offer meat from the Saanenland from these producers:

Würsten Hanspeter	Lauenen
Reichenbach Renato	Lauenen
Bach Ueli	Feutersoey

### Allergenic Foods:

Glutenous cereals	Lupine
Peanuts	Soybeans
Eggs	Crustaceans
Milk (incl. lactose)	Fish
Mustard	Molluscs
Hard shelled fruit (nuts)	
Celery	
Sesame seeds	
Sulfur dioxide and sulfites	

### Dear guest

Our employees will gladly inform you about any ingredients in our dishes that could cause an allergic reaction or food intolerance. Please ask them before ordering.

### Youth Protection

We do not serve any alcohol to minors under the age of 16.

We do not serve liquors or spirits, alcopops or tobacco to minors under the age of 18.