

Schöngrün

Essen. Trinken. Feiern.

We are pleased to welcome you as our guest!

We are pleased to convince you of our philosophy and to introduce you to our passion.

Eat.

We identify ourselves through honest craftsmanship, seasonal products, regional partners; in short, we stand for fresh, home-made cuisine.

Drink.

Enjoying a meal without the right drink is a missed opportunity. We are happy to help!

Celebrate.

Lean back, let yourself be inspired by our ambience and give a special toast to life today.

We wish you an unforgettable experience with and with us.

We know our suppliers personally and maintain a relationship based on partnership:

Spahni Zollikofen: metzgerei-spahni.ch
Local meat and specialties

Hornochs, Oppligen: hornochs.com
50 % Simmental Beef, 50 % Wagyu
results in 100 % Hornochs

Fish farm Rubigen: rubigenhof-fischzucht.ch
Sustainable salmon trout, trout and char
from Rubigen

Fideco, Murten: fideco.ch
Swiss fish and diverse specialties

Bee-Wild, Ursenbach: bee-wild.ch
Michu Leuenberger - our hunter for the
game specialties

Rufener Dairy, Kehrsatz
Be it milk, cream, or other dairy products,
Rufi delivers!

Fromage Mauerhofer Burgdorf: fromagemauerhofer.ch
Cheese for our cheese boards and other
specialties. Every cheese has its own
history

New roots, Oberdiessbach: vegan dairy: newroots.ch
Vegan cheese and various other exciting
non-animal products

Etter & Berno in Kerzers: etter-berno.ch
Vegetables and fruit from all over the
world and Switzerland

Gmüesgarte Bern: gmüesgarte.ch
Foodsave vegetables from Switzerland
and some from abroad. Instead of being
turned into biogas, it's being brought to
us.

Espro Sprossen Uetendorf: espro-sprossen.ch
Mushrooms, herbs, microherbs, sprouts

Frienisberg fries: baerenmeikirch.ch
Produced at Bären Meikirch, demeter
potatoes from Frienisberg - our French
fries!

Ingredienza, Bern: ingredienza.ch
Our fine pasta & gnocchi from the
traditional Bernese company

Hofacker, Michael Kipfer, Ferenberg: biohofacker.ch
Finely selected Swiss quinoa from the
region

Hans Rudolf Mühlheim, Schwadernau
Risotto rice, lentils and cereals from
Seeland

Bäckerei Reinhard, Bolligen: reinhard.swiss
Bread Solothurn style, Ciroletta, fair and
dark and roll's

Jovis Glutenfrei Beck, Bern: jovis-gf-baeckerei.com
Innovative, gluten-free products

Glädu's Glace, Lindental: glaedus.ch
Passion for ice-cream, freshly made by
Glädu.

We owe the interior design to:

AWESOME!: awesomedave.ch
Home consultations, woodwork, painting
or complete interiors by David Trachsel.

Napkin rings:

Lederkunst: lederkunst.org
Handmade napkin rings with vegetable
tanned leather from Steffisburg

Dinner menu

Starter I

Filled marrow bone 16
Liver cream, root vegetables, brioche

Smoked carrot tartare  14

Belper tuber, saffron mayonnaise, brioche Les Tovachières
AOC Valais 2020
Chevalier Bayard, Varen; 100% Chasselas
1 dl 8

Soup

Potato-sauerkraut soup  13
bacon-espuma or hazelnut-espuma

Cap Royal Blanc
AOC Bordeaux 2020
Compagnie Médocaine des Grands crus; 100 % Sauvignon Blanc
1 dl 7

Main course

Veal's liver 42
apple sage jus, bread dumplings, black salsify

Filled mushroom-savoy cabbage cigarillo 38
« Risotto » made of barley, pickled apple

Les Petits Pas
AOC Languedoc 2021
Cave Biber; 100 % Cabernet Franc
1 dl 8

Cheese

Buffalo truffle 13
fruit bread and quince

Chant du Rhône
AOC Valais 2020
Vin d'œuvre Leuk VS; 100 % Pinot Noir
1 dl 7

Dessert

Chestnut – Apple – Cream cheese 17

Manoealla 10 Years
Tawny, Wine & Soul, Douro
5 cl 6.5

5 Courses meat / vegetarian 97 / 89

4 Courses meat / vegetarian 88 / 81



Starters

Colorful leaf salad 🌿 pickled root vegetables, roasted seeds and caramelized nuts apple-mustard- or Schöngrün-dressing	13
Homemade rabbit terrine Fruit chutney and toasted bread	17
Onsen egg young spinach, topinambur, black truffle	18
Pickled Salmon Trout dill, fennel, mustard and blue poppy seed	22
24 hour cooked beef shoulder milks, horseradish and beetroot	19

Vegetarian

Chicce - small potato gnocchi by Ingredienza Simmental blue cheese cream, sweet-sour pear, roasted hazelnuts	22 / 32
Baked cauliflower 🌿 Schwadernau chickpeas curry, pickled Chinese cabbage, fruit chutney	32

Meat & Fish

Ravioli * with brasato filling jus, nut butter-espuma, Gantrisch cheese shavings * in cooperation with the pasta manufacturer Ingredienza Bern with truffle-espuma and black truffle	23 / 34 +5
Homemade meatloaf "Schöngrün" whisky sauce, bread dumplings, and spring vegetables	39
Daily recommendation from "Hornochs" Simmental beef x Wagyu	Daily price
Roasted corn-poulard breast red wine jus, fried polenta and spring vegetables	42
Zander from Gotthard Chicce - small potato gnocchi by Ingredienza, Simmental blue cheese cream, sweet-sour pear, roasted hazelnuts	45



Dessert

Chestnut – Apple – Cream cheese	17
Buckwheat – Dulce de Leche – Zitrone	18
Carrot – Ginger – Hazelnut	16
Selection of cheeses from Mauerhofer fruit bread, homemade mustard and pickles	18
Glädu's ice creams in a pot	6
Ice cream salted caramel, hazelnut, Irish coffee, chestnut, chocolate, vanilla	
Sorbet lemon 🌿, quince 🌿	
with whipped cream	+1

🌿 also available vegan on demand

Our staff will be happy to inform you on request about ingredients in our dishes that can trigger allergies and / or intolerances.

Declaration fish

Zander	CH, Fideco
Salmon trout	CH, Rubigenhof

Declaration Meat

Pork	CH, Spahni
Beef	CH, Spahni, Hornochs
Veal	CH, Spahni
Poultry	CH, Spahni
Corn-poulard	CH, Fideco
Rabbit	CH, Schröder Comestibles

Parking tickets

Discounted parking tickets for the Zentrum Paul Klee parking lot for CHF 7.00 can be obtained from the service staff.