## Z Nacht - Starters

Our starters are usually served together with the main course. Naturally so that everything stays warm. This allows you to enjoy the dishes at your leisure and in the order of your choice.

Our staff will be happy to provide you with further information on request.

A trio of rosemary flavoured vegetables, Cordelia's sweet and sour carrots and cheese from the Aeschiallmi (Aeschi commons)
13.50

## additionally with Aeschirieder dried sausage

half a sausage 12.50
whole sausage 19.50

## Leaf salad or salad of the day

7.50

## Carrot and vanilla soup

Small Portion 7.50

On request our staff will be happy to inform you about ingredients in our dishes that may cause allergies or intolerances.

Unless otherwise stated, we only use Swiss meat and fish.

# Z Nacht - Main Dishes 

Carrot and vanilla soup
Large portion 13.50

Swiss vegetable curry with herbs and spices from Aeschi

Vegetarian 19.50
With a haystack of dried meat from Swiss pasture cattle (20g) 24.50

Sauerkraut fondue from the closeby Gürbetal on jacket potatoes 24.50

White wine fondue from Jumi, a regional cheese specialist, with bread from the local bakery
(from 2 persons)
24.50 per person

Aeschiried Bowl:
Potato gnocchi from Ingredienza, a Bernese pasta production, with basil pistachio pesto, lime sour cream and vegetables
24.50

On request our staff will be happy to inform you about ingredients in our dishes that may cause allergies or intolerances.

Unless otherwise stated, we only use Swiss meat and fish.

## Z Nacht - Desserts

Amaretti with lemon sorbet from Glacenheit, a social enterprise ice cream factory in Thun
7.50

Meringue tartelette with vanilla ice cream from Glacenheit, a social enterprise ice cream factory in Thun, and whipped cream
7.50

Dessert of the day
(according to availability)
7.50

On request our staff will be happy to inform you about ingredients in our dishes that may cause allergies or intolerances.

