



**Z AE  
SCHI  
RIED**

## **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.

All prices in Swiss francs including VAT.



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## **Z Nacht – for the small hunger**

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Carrot and vanilla soup

Large portion 13.50

Dumplings Valais style  
filled with potatoes, leek, apples and Raclette cheese

Served with beetroot ketchup

Three vegetarian dumplings 14.50

Six vegetarian dumplings 23.50

With a house salad + 7.50

South American-style dumplings  
filled with racy minced beef, chilli peppers, tomatoes and onions

Served with beetroot ketchup

Three dumplings with meat or mixed 14.50

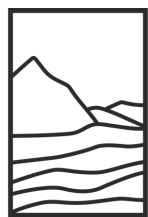
Six dumplings with meat or mixed 23.50

With a house salad + 7.50

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## **Z Nacht – Main Dishes**

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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

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## Z Nacht - Desserts

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

7.50

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

7.50

Dessert of the day  
(according to availability)

7.50

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