



**KURSAAL**  
BERN



**STARTER**  
OFFERS

## **1.1 STARTER ITEMS**

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BUILD YOUR OWN, NO MINIMUM ORDER SIZE

Crisps and peanuts	CHF 5.00
Breadsticks with Parma ham	CHF 5.00
Marinated tomatoes with buffalo mozzarella and fresh basil	CHF 5.00
House-style whisky-marinated Swiss steak tartare	CHF 5.00
Vitello tonnato tradizionale with citrus fruit	CHF 5.00
Stuffed focaccia with cream cheese and various dried meats	CHF 5.00
Green papaya salad with peanuts, lime and cherry tomatoes	CHF 5.00
Two crispy vegetable spring rolls with sweet chilli sauce	CHF 5.00
Two chicken satay skewers with spicy peanut sauce	CHF 6.00
Four different maki sushi rolls (different selection each day)	CHF 8.00

## **1.2 STARTER ITEMS**

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BUILD YOUR OWN, MAXIMUM 10 DIFFERENT ITEMS

15-30 Portionen portions at CHF 6.00 each / up to 50 portions at CHF 5.50 each / up to 100 portions at CHF 5.00 each / up to 500 portions at CHF 4.50 each / up to 1000 portions at CHF 4.00 each

### **COLD**

Hummus with chorizo fritters

Lenk smoked trout with lemon on cuttlefish

Carne cruda with Belper Knolle cheese and field mushrooms

Wonton with pork, coriander, orange and honey soy sauce

Cheese foam soup with toasted rye flour

Crispy giant prawn with chipotle dip

Paprika madeleine with cress quark

Marinated berries with Sbrinz cheese espuma

Mini club sandwich with prawns and guacamole

Tramezzini with Carne Salada, wasabi and mango confit

Beef carpaccio, olive oil, Parmesan, rocket, fleur de sel

Gazpacho shot, argan oil, crème fraîche

Foie gras mousse, apple chilli chutney with cinnamon

Antipasti tartare, feta cheese, smoked paprika mousse in a glass

Raw seasonal vegetables, chive cocktail curry dip

### **WARM**

Baked crab cakes with celery and piquillo chilli dip

Veal escalope in puff pastry and Dijon mustard

White tomato cappuccino with minced olives

Crispy BBQ short rib batons

Mini pita bread, falafel, hummus, yoghurt, chilli

Vegetable strudel, herb vinaigrette

Oriental vegetable strudel with oyster sauce

Minced meat pastilla with sour cream dip

Small cheese cake (savoury)

Small onion cake

Small spinach cake

Chicken nuggets with curry sauce

Samosas with sweet chilli dip

Spring rolls with sweet chilli dip

Pakorras with mint and yoghurt

### **MEAT CANAPÉS**

Vitello tonnato: Pink-roasted saddle of veal with caramelised yellowfin tuna

Roast beef, tartare: Entrecôte with organic Swiss beef with a tarragon gribiche

Joints: Pulled pork with plums

Ham: Delicious farmer's ham mousse with pineapple

Salami: Nostrano salami with marinated pickled gherkins

Sausage/cheese Regional cervelat with mature Gruyère and gherkin

Chicken/curry: Pulled chicken thigh steak with fruity Thai curry sauce

Asia: Flash-fried beef tatakii with ponzu crème and fresh vegetables

Dried meat: Bündnerfleisch tartare and uncooked ham with sour cream

Schnitzel: Small veal Wienerschnitzel with lemon, paprika, capers and anchovies

Foie gras: Light mousse of duck foie gras with quince and golden brioche

Latino: Small burrito with organic Swiss beef, black beans and cardamom

### **FISH CANAPÉS**

Salmon: Loch Fynn smoked salmon with fresh lemon cream

Tuna: Saku tuna tapenade with flash-fried yellowfin tuna

### VEGETARIAN CANAPÉS

Vegetables: Fresh Seeland root vegetables with chives and cream cheese

Tomato/mozzarella: Piccadilly tomatoes with marinated buffalo mozzarella

Gourmet mushrooms: Flash-fried wild mushrooms with fresh herbs and cream cheese

Free-range egg: Tartare of free-range Swiss egg with Seeland asparagus tips

Cheese: Light mousse of cream cheese from unpasteurised milk with chives and Maldon salt

### BAGELS/CROUSTADES/TARTELETTES

Mini bagel with cream cheese, salmon mousse

Mini bagel with goat's cheese and chive cream

Croustade with exotic chicken curry

Tartelette with salmon tartare, pepper and lemon

Tartelette with feta and antipasti tartare

### CROSTINI

with paprika and cream cheese crème

with oriental salmon tartare

with tomato/olive tapenade

with pea and mint purée

with uncooked ham, coarse mustard

with beef tartare

with prawn cocktail

with antipasti tartare

with Brie, mostarda coulis

### SOUP SHOTS

Lobster bisque, passion fruit, vanilla, whipped cream

White tomato cappuccino, minced olives

Red curry soup, coconut, sesame

Morel cream, safflower oil, crostini

“Bloody Mary” tomato cream, vodka, lime oil, celery, Tabasco

Spinach, pine nuts, saffron foam

Sauerkraut, curry, yoghurt

Minestrone, sour cream, marjoram

Saffron velouté, mussels, pastis

Celery soup, diced apple, black pepper

## 1.3 STARTER VARIANTS IN THE ALLEGRO BAR

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Swiss starter platter with salsiz, Aarewasser cheese and fresh bread

CHF 18.00 per platter (serves 1-2)

Tarte flambée with bacon or peperoni

CHF 19.50

Uncooked ham, bresaola, salami, vegetable antipasti, olives, Parmesan

CHF 23.00 per platter (serves 2-3)

CHF 28.00 per platter (serves 4-6)

## MEAT PROVENANCE DECLARATION

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### TYPE OF MEAT

### COUNTRY OF ORIGIN

BEEF

SWITZERLAND/IRELAND/ARGENTINA

VEAL

SWITZERLAND/IRELAND

LAMB

SWITZERLAND/NEW ZEALAND/AUSTRALIA

PORK

SWITZERLAND/GERMANY

POULTRY

SWITZERLAND/FRANCE/BRAZIL

DUCK

FRANCE/GERMANY

RABBIT

SWITZERLAND

Non-Swiss meat products can be made with hormones, antibiotics and/or other antimicrobial growth-promoting substances.

All our fish come exclusively from sustainable fisheries.

We are happy to advise you of any other ingredients in our meals which may provoke intolerances or allergic reactions.

All prices are in Swiss Francs (CHF) and include VAT.

## DECLARATION MEAT

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<b>Sorte de viande</b>	<b>Pays d'origine</b>
BEEF	SWITZERLAND
ENTRECÔTE AND HOOF OF BEEF	PARAGUAY*
FILLET OF BEEF	AUSTRALIA*
FILLET OF BEEF AND HERFORD	IRELAND
VEAL	SWITZERLAND
VEAL KIDNEY	NETHERLANDS
PORK	SWITZERLAND
MEAT PRODUCTS	SWITZERLAND
MEAT PRODUCTS PORK (YÛ)	SWITZERLAND
MEAT PRODUCTS (GIARDINO)	ITALY
CHICKEN	SWITZERLAND
CORN POULARD	FRANCE
GUINEA FOWL	FRANCE
DUCK	GERMANY
DUCK LIVER	HUNGARY
TURKEY	HUNGARY
RABBIT	HUNGARY
LAMB	SWITZERLAND
ENTRECÔTE OF LAMBD	NEW ZEALAND/AUSTRALIA
GAME	NEW ZEALAND

## DECLARATION FISH AND SHELLFISH

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<b>Fischsorte</b>	<b>Herkunftsland</b>
SMOKED TROUT	ITALY
TROUT	SWITZERLAND
FRESH SALMON	SCOTLAND
SMOKED SALMON	NORWAY
CHAR	ICELAND
DORADE	GREECE
COD	ICELAND/NETHERLANDS
RED MULLET	VIETNAM
ANGLERFISH	ICELAND
SOLE	NETHERLANDS/ENGLAND
TUNA	MALDIVES/PHILIPPINES
PIKE-PERCH	KAZAKHSTAN
PERCH	SWITZERLAND
SHRIMPS	VIETNAM
SQUID	VIETNAM
OCTOPUS	MALAYSIA
SCALLOPS	CANADA
BLUE MUSSELS	NETHERLANDS
CLAMS	ITALY

\*May have been produced with hormonal and performance-enhancing substances.