



*bg's gourmet*

AMUSE BOUCHE

\*\*\*

RAUCH

See Forelle | Oona Kaviar | Fenchel

*Sea trout | Oona caviar | Fennel*

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LANGUSTINE

Scampi | Mais | Bisque

*Scampi | Corn | Bisque*

\*\*\*

KALBS DUO

Bäggli & Filet | Sellerie | Cashew

*Cheeks & Filet | Sellerie | Cashew*

\*\*\*

BERGSTEIGER

Nicht ganz gebacken | Quitte | Ingwer

*Not quite baked | Quince | Ginger*

\*\*\*

MISO CAKE

Felchlin 38 % | Pinienkerne | Petersilie

*Felchlin 38 % | Pine nuts | Parsley*

\*\*\*

FRIANDISE

3 Gang CHF 110 | 4 Gang CHF 125 | 5 Gang 140



## bg's gourmet

### AMUSE BOUCHE

\*\*\*

#### RAUCH

Endive Belges | Avocado | Quinoa

*Belgian endive | Avocado | Quinoa*

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#### HOKKAIDO

Kürbis | BG's Tofu | Kerne

*Pumpkin | BG's Tofu | Seeds*

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#### GERSTE

Austern Pilz | Federkohl | Parmesan

*Oyster mushroom | Kale | Parmesan*

\*\*\*

#### BERGSTEIGER

Nicht ganz gebacken | Quitte | Ingwer

*Not quite baked | Quince | Ginger*

\*\*\*

#### MISO CAKE

Felchlin 38 % | Pinienkerne | Petersilie

*Felchlin 38 % | Pine nuts | Parsley*

\*\*\*

#### FRIANDISE

3 Gang CHF 110 | 4 Gang CHF 125 | 5 Gang 140

*bg's classics*

ALPINE & SOUL FOOD

STARTERS

MIMOSA LARDO	CHF 22
Knuspriger Speck   Bauern Ei   French Dressing <i>Crispy beacon   farmer's egg   french dressing</i>	
SPICY MANGO	CHF 24
Mango   Burrata   Thai Basilikum <i>Mango   burrata   thai basil</i>	
BEEF TATARE ROSSINI	CHF 38
Rinds Tatar   Trüffel Mayo   Entenleber <i>Beef tatar   truffle mayo   duck liver</i>	
HOKKAIDO	CHF 22
Kürbis Süppchen   Kerne   Öl <i>Pumpkin soup   seeds   oil</i>	
VEGI ROLLS	CHF 24
Sweet Chili   Kraut Salat   Soja Dressing <i>Sweet chili   coleslaw   soy-dressing</i>	



## bg's classics

### ALPINE & SOUL FOOD

#### MAINS

CASARECCE AGLIO OGLIO CHF 32  
Olivenöl | Knoblauch | Peperoncini  
*Olive oil | garlic | chilli pepper*

DORADE ROYALE CHF 54  
Asia Style | Limette | Miso  
*Asia Style | Lime | Miso*

WURZELN CHF 42  
BBQ | Salz Mantel | Mousseline  
*BBQ | salt crust | mousseline*



**BG's GRILL  
RESTAURANT**

*the bg's grill masters*

Lostallo Lachs Steak <i>Salmon Steak</i>	160 g	CHF 48
Alpstein Poulet Suprême <i>Chicken Suprême</i>	180 g	CHF 46
« Dry Aged » Côte de Porc	250 g	CHF 52
Swiss Prime Beef Short Rib BBQ Style	450 g	CHF 75
Simmentaler Kalbs Kotelette <i>Simmental veal chop</i>	300 g	CHF 68
Simmentaler Rinds/Beef Filet		
Lady's Cut	160 g	CHF 64
Gentleman's Cut	200 g	CHF 76
Château Briand	360 g	CHF 135
Irish Country Lamm/Lamb Rack		
Gentleman's Cut	250 g	CHF 58

**BG's SPEZIAL CUTS**

**LIVE VOM GRILL**

Nach Wahl des Küchenchefs



**BG's GRILL  
RESTAURANT**

## *the bg's grill masters*

### **SIDES**

CHF 12

Basmati Gemüse Reis  
*Basmati vegetable rice*

BG's Ofen Gemüse  
*BG's oven vegetables*

Country Fries, Rosmarin, Parmesan  
*Country Fries, Rosemary, Parmesan*

Bunter Blatt Salat  
*Mixed Salad*

Sweet Potatoes Sticks  
*Sweet Potatoes Sticks*

Blatt Spinat Asia Style  
*Spinach Asia Style*

### **SAUCES**

CHF 8

Portwein Schalotten Jus  
*Port wine shallot jus*

Grüne Pfeffer Sauce  
*Green Pepper Sauce*

Smokey BBQ Sauce  
*Smokey BBQ Sauce*

BG's Spicy Cocktail Sauce  
*BG's Spicy Cocktail*

Chimmichurri  
*Chimmichurri*

Alpine Kräuter Butter  
*Alpine Herbs Butter*



*bg's sweet's*

## FROMAGES

EIGER MILCH & JUMI

CHF 26

Bergsteiger | La Sanglé | Trüffel La Bouse | Summerhimu | Crème Chèvre  
Früchte Brot | Trauben | Feigen Senf  
*Assorted Selection of local cheese and dried meat*

## SWEET'S

SOMLOI

CHF 18

Sponsch | Baumnuss | Fiore di Latte  
*Sponsch | Walnut | Fiore di Latte*

KASTANIE

CHF 18

Mousseline | Chantilly | Zwetschgen  
*Mousseline | Chantilly | Plums*

FLAN CARAMELL

CHF 18

Miso | Vanille | Salty Caramell  
*Miso | Vanilla | Salty Caramel*

BG's SCHOKO MOUNTAIN

CHF 18

Schokoladen Berge | Crumbles | Schnee  
*Chocolate mountains | crumbles | snow*