

FEEL MOST WELCOME IN OUR  
**WINTERGARDEN**-PERGOLA RESTAURANT  
OF BAD BUBENDORF HOTEL

Dear Guest

Slow down and enjoy the pleasant ambience, our classic menu creations – made with a touch of modern imagination – appropriate to the season and local produce. Take time to look through our multi-award-winning wine list for the fitting accompaniment. Our courteous service persons are at your disposal.

Besides the menu, we also offer an extraordinary five or six course meal for our guests who would like to focus on the seasonal culinary highlights.

For any requests you may have, please do not hesitate to turn to our service staff. They will be pleased to answer your queries and make your stay most agreeable.

Antonio Ruotolo  
Head of Gastronomy

Darren Benhar  
Executive Chef

Urs Schär & Marco Sandionigi  
Restaurant Manager



## LITTLE WARM-UPS

CHF

### Curry-coconut soup ✓ ✕

a breeze of oriental feeling...a little spice with candied ginger

14.00

### White asparagus soup ♥ ✕

with colorful asparagus strips and 'Belper Knolle'

15.00

## LIGHT, VARIED & FULL OF VITAMINS

with your choice of dressing

### Green salad ✓ ✕

simple and popular

12.00

### Colourful spring salad with savoury 'Baselbieter' cheese ♥

with asparagus tips, served with roasted macadamia nuts, fresh berries, buckwheat and puffed amaranth with strawberry dressing

18.00

### Triology from the San Marzano tomato with lemon burrata ♥ ✕

carpaccio, ginger chutney and Bloody Mary sorbet served with rucola

19.00

### Vitello Tonnato ✕

12 hours cooked thinly sliced veal with tuna cream, basil pesto, served with parmesan cheese and fresh herbs

23.00

vegetarian ♥

vegan ✓

gluten-free ✕

All our prices are in Swiss Francs (CHF) inclusive statutory VAT.



## POPULAR TATAR

CHF

### Tatar classic

mild, medium or spicy - prepared according to your wishes,  
served with toast and butter

main  
starter

35.00  
27.00

With fresh egg yolk

Tatar refined with cognac, Jack Daniel whisky, calvados or gin

1.50  
4.50

## VEGETARIAN & VEGAN

### Creamy morel risotto

with freshly sautéed morels, wild broccoli, wild garlic,  
roasted pine nuts and plucked bufala mozzarella

main  
starter

29.00  
21.00

### Homemade ravioli stuffed with aromatic asparagus

Water-cress, spring onions with fontina sauce

main  
starter

31.00  
23.00

### Oriental chickpea falafel with beetroot hummus

with bulgur, grilled vegetables with harissa, pomegranate  
and pita bread

28.00

### Homemade Indian lentil pancakes 'Masala Dosa'

served with red lentil curry with eggplants and zucchini,  
spiced rice with ginger and mango chutney

30.00

vegetarian 

vegan 

gluten-free 

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## FROM THE LAKES

CHF

### Caramelized pike perch medallions from 'Kundelfingerhof' ✖

with rhubarb, colorful Rainbow carrots, fried artichokes  
and perfumed rice

44.00

### Char filet sautéed in thyme butter ✖

served with spring potatoes and asparagus tips with dill and chervil

46.00

## TIME IN HAND AND AT LEAST TWO GUEST WITH THE SAME TASTE?

Preparation will take a minimum of 40 minutes

### Chateaubriand 'Bad Bubendorf'

juicy grilled double steak of Swiss beef tenderloin  
grilled according to your wishes  
with sauce béarnaise  
served with French fries and seasonal vegetables

per person 69.00

vegetarian ♡

vegan ♡

gluten-free ✖

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## CLASSIC DISHES

CHF

<b>Finely chopped veal</b>	main	44.00
on a creamy mushroom sauce	starter	36.00
served with homemade butter 'rösti' (hash browns)		
<b>Veal Cordon bleu</b>		49.00
filled with mild 'Baselbieter' cheese and ham from draff-fed pork served with French fries, lemon slice and spring vegetables		
<b>Veal tomahawk smoked in rosewood with grappa sauce</b>		55.00
with grilled green asparagus, cherry tomatoes, spring onions and garlic served with young potatoes with rosemary		
<b>Local grilled beef fillet with herb salsa</b>		55.00
with red wine onions, mediterranean vegetables and fresh tagliatelle		
<b>Filet médaillon of draff-fed pork</b> <small>(special pork breed)</small>		45.00
with wild garlic crust on elderberry sauce with sautéed morels accompanied by white asparagus and Riesling risotto		

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### Declaration of origin

The quality of our basic products is given our highest priority. Our Veal, beef and pork come from the Basel region or from farms in Switzerland. Arctic char and pikeperch are Swiss farmed and the tuna is from the West Indian Ocean. Asparagus from Switzerland and Europe.

In case of food allergies, questions about ingredients and origin of our products, please ask our service staff.

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vegan 

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