



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.


Mario Joch  
Hotelier and Host

Darren Benhar  
Executive Chef

Gergö Szabo  
Restaurant Manager

vegetarian 

vegan 

gluten-free 

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



## LITTLE WARM-UPS

- Curry-coconut soup** ✓ ✕ 14.00  
a breeze of oriental feeling...a little spice with candied ginger
- Champagne foam soup** ✕ 15.00  
with blood orange and crème fraîche

## LIGHT, VARIED & FULL OF VITAMINS

with your choice of dressing

- Green salad** ✓ ✕ 12.00  
simple and popular
- Colourful winter salad with roasted cashew nuts with curry** ♻️ 16.00  
served with cheese from the Baselbiet, grapes, saffron pears,  
pomegranate seeds with red and black quinoa on cranberry-honey dressing
- Lamb's lettuce with finely chopped egg** ♻️ 14.00  
for gourmets refined with fried bacon and croutons 17.00

vegetarian ♻️

vegan ✓

gluten-free ✕

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## PERFECT INTRODUCTION

**Veal Carpaccio** ✘ 23.00  
with Jersey blue praline, herb mushrooms, wild herbs, grape seed oil  
and 'Belper Knolle'

## POPULAR TATAR

**Tatar classic** main 34.00  
mild, medium or spicy - prepared according to your wishes, starter 26.00  
served with toast and butter

With fresh egg yolk 1.50  
Tatar refined with cognac, Jack Daniels whisky, calvados or gin 4.50

## GETTING HUNGRY

**Creamy porcini risotto** ✔ ✘ main 28.00  
with balsamic reduction and plucked burratina, starter 20.00  
served with red wine shallots and a touch of parmesan cheese

**Homemade morel ravioli** ✔ main 30.00  
with young winter spinach, pine nuts starter 22.00  
on a Chardonnay sauce

**Lentil-spinach curry with pumpkin and mint** ✔ 29.00  
with homemade chickpea-coriander falafel served with lemon yoghurt  
accompanied by basmati rice with lemongrass and ginger

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## FROM THE LAKES

CHF

**Crispy fried pike perch filet from Mumpf** ✖ main 44.00  
with Mediterranean vegetables and aromatic tomato sauce starter 37.00  
served with perfumed rice

**Gently cooked char filet from the 'Kundelfingerhof'** 47.00  
with fresh taglierini, chard and spinach, glazed bunch carrots  
with lemon thyme and mountain honey

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

Preparation will take a minimum of 30 minutes

**Chateaubriand 'Bad Bubendorf'** ✖ per person 67.00  
juicy grilled double steak of Black Angus beef filet  
grilled according to your wishes  
with sauce béarnaise and jus  
served with French fries and seasonal vegetables

**Grilled Beef Tomahawk Steak** ✖ per person 72.00  
with roasted onions, chimichurri  
and Tennessee BBQ sauce  
side dishes at your choice

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vegan ♡

gluten-free ✖

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## CLASSIC DISHES

CHF

<b>Finely chopped veal</b> ✘	main	42.00
on a creamy mushroom sauce	starter	35.00
served with homemade butter 'rösti' (hash browns)		
<b>Veal Cordon bleu</b>		49.00
filled with 'toms's alpkäse' and ham from barm-fed pork served with French fries, slice of lemon and seasonal vegetables		
<b>Rosewood-smoked Baselbieter veal steak</b> ✘		52.00
with potato mousseline and black winter truffle served with wild broccoli and pomegranate seeds		
<b>Grilled beef filet médaillon</b> ✘		57.00
with Jack Daniel's whiskey sauce served with Carnaroli risotto with mascarpone, accompanied by roasted cipollotti and flower sprouts		
<b>Tender filet from the draff-fed pork</b>		46.00
served with a morel sauce and fresh taglierini with glazed carrots		
<b>Irish salt meadow lamb carée in thyme hay</b> ✘		48.00
with pea cream, mint, spicy peperonata and gratin dauphinois		

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### Declaration of origin

The quality of our basic products is given our highest priority. Our veal, beef and pork are from Switzerland or from local farmers. The lamb meat is from Ireland and the beef Tomahawk is from Canada. Arctic char and pike-perch come from Swiss breeding

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

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