



WELCOME

The «Alte Taverne» was built in the early 1960-ies from different "Simmentaler" farm houses.

We are very proud to be your host today, in our restaurant full of magic stories.

In the menu you`ll find selected meat specialities, carefully prepared on the charcoal grill.

Appetizers, desserts as well as a selection of fine wines, make your visit an unforgettable experience.

Imer Bajrami, chef Pedro Carneiro and the Taverne-Team



Tavern - Menu

Mixed salad

Avocado / feta / croutons / nuts
House dressing

Or

Sweet potato soup

Coconut / ginger / limes

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Beef fillet (IR)

Seasonal vegetables / Rösti or Bärner fries / jus

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Tavern surprise dessert

Per person Fr. 89.-



Salads, soups and starters

Green salad ✓ Lettuce / nuts / croutons Dressing: French, balsamic or Raspberry - rosemary	10.50
Mixed salad ✓ Avocado / feta / croutons / nuts Dressing: French, balsamic or Raspberry - rosemary	13.50
Tomato and orange soup ✓ Basil / croutons	12.00
Sweet potato soup ✓ Coconut / ginger / limes	12.00
Burrata on Beluga lentils ✓ Tomatoes / strawberries / balsamic vinegar	19.50
Tartar from grass-fed beef (70 gr.) Salad / pickles / brandy / ciabatta	21.50

Vegetarian main courses

Adelboden fondue ✓ The local, classic cheese fondue mixture served with bread. On request without alcohol	29.00
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Fondue – extra side dishes

Potatoes	4.00
Pickled vegetables	4.00

Tavern - Vegi - surprise plate ✓	31.50
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Main courses

Calves liver Rösti / Seasonal vegetables / Port wine - onions / apple	41.50
Giant shrimps Rice / vegetables / curry sauce	39.50
Tartar from pastured beef (140 gr.) Salad / pickles / brandy / ciabatta	31.50
Lamb entrecote With 1 side dish of your choice / mixed vegetables / jus	47.50
Beef fillet (IR) With 1 side dish of your choice / mixed vegetables / jus	75.00
Pork Côte Dry Aged With 1 side dish of your choice / mixed vegetables / jus	53.00
Beef rib eye steak app. 280-300g With 1 side dish of your choice / mixed vegetables / jus	63.00
Alpstein Chicken Supreme With 1 side dish of your choice / mixed vegetables / jus	39.00

Side dishes

Rösti - Bärner Frites - rosemary potatoes - fitness plate



Desserts

Rosemary – crème brûlée	9.50
Warm chocolate cake Vanilla ice cream	12.00
Coupe Romanoff Vanilla ice cream	12.50
Homemade sorbet	per scoop 4.50
Mövenpick ice cream Vanilla / Mocha / Caramel / Chocolate / Strawberry	per scoop 4.00
With cream	+1,50
With chocolate sauce	+1,50
Children's dessert	
Ricky White cream ice cream with vanilla flavor and chocolate pearls	7.00





Declaration

Beef	Switzerland
Lamb	New Zealand
Pork	Switzerland
Chicken	Switzerland
Calf	Switzerland

Allergens

If you have allergies or intolerances, ask our staff about the options. We cannot guarantee you 100% security.



Children's menu

SALAD AND SOUP

Tomatosoup  5.50

Mixed salad  6.50

Dressing: French, balsamic or Raspberry - rosemary

MAIN COURSES

Pasta with tomato sauce  13.00

Chicken nuggets (BR) with Bärner Frites 16.00

Vegetables / Ketchup or mayonnaise

Fish fingers with Bärner Frites 15.00

Vegetables / Ketchup or mayonnaise

DESSERT

Ricky 7.00

White cream ice cream with vanilla flavor and chocolate pearls



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