



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 ✓

mushrooms / pumpkin seeds / feta
House dressing

Or

Pumpkin – sweet potato soup ✓

Amaretto / honey

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Beef fillet (IR)

Mixed vegetables / Rösti or Bärner Frites / Jus

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Homemade tiramisu

Per person Fr. 85.-



Salads, soups and starters

Green salad ✓ Lettuce / nuts / croutons Dressing: French, balsamic or Raspberry - rosemary	10.50
Mixed salad ✓ Mushrooms / croutons / pumpkin seeds / feta Dressing: French, balsamic or Raspberry - rosemary	13.50
Creamy parsnip and apple soup ✓ Onion chutney / vanilla	12.00
Pumpkin – sweet potato soup ✓ Amaretto / honey	12.00
Beetroot – carpaccio with goat's cream cheese ✓ salad / honey / nuts	19.50
Tartar from grass-fed beef (70 gr.) Salad / pickles / brandy / ciabatta	21.50



Vegetarian main courses

Adelboden fondue ✓ 29.50

The local, classic cheese fondue mixture served with bread.
On request without alcohol

Adelboden truffle fondue ✓ 33.50

The local cheese fondue mixture refined with truffles, served with bread.
On request without alcohol

Adelboden chili fondue ✓ 33.00

The local cheese fondue mixture refined with chili, served with bread.
On request without alcohol

Adelboden blue mold fondue ✓ 32.50

The local cheese fondue mixture refined with blue mold, served with bread.
On request without alcohol

Fondue – extra side dishes

Potatoes	4.00
Pickled vegetables	4.00

Smoked tofu with baked goat cheese ✓ 31.50

Celery vanilla / mixed vegetables / port wine onions

Wild mushroom risotto ✓ 29.50

Gemüse / Trüffel / Balsamico



Main courses

BEO beef ragout	37.50
Mashed potatoes / vegetables / port wine onions	
Stagfillet	45.00
Red cabbage / mushrooms / Rösti / jus	
Salmon trout fillet	39.50
Boiled potatoes / Pak Choi / herbs / capers / dried tomatoes	
Tartar from from grass-fed beef (140 gr.)	31.50
Salad / pickles / brandy / ciabatta	
Veal entrecote	57.50
With 1 side dish of your choice / mixed vegetables / jus	
Beef fillet (IR)	65.00
With 1 side dish of your choice / mixed vegetables / jus	
Pork steak	37.50
With 1 side dish of your choice / mixed vegetables / jus	
Chicken Supreme	38.50
With 1 side dish of your choice / mixed vegetables / jus	

Side dishes

Rösti - Bärner Frites - rosemary potatoes - risotto



Desserts

Homemade tiramisu	10.50
Chocolate fondue Fresh fruits / marshmallows	14.50
Coupe Hot Berry	12.50
	Small portion 9.50
Coupe Denmark	12.50
	Small portion 9.50
Lukewarm red wine plums	9.50
Homemade sorbet	per scoop 4.50
Emmi ice cream Vanilla / Café Croquante / Caramelo / Choco brownies Yoghurt- strawberry / tiramisu / pistachio	per scoop 4.00
With cream	+1.50
With chocolate sauce	+1.50
Children's dessert	
Ricky	7.00
White cream ice cream with vanilla flavor and chocolate pearls	



Declaration



Beef
Pork
Chicken
Calf
Stag

Switzerland / Ireland
Switzerland
Switzerland
Switzerland
EU

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

Rösti with wild mushroom sauce and vegetables ✓ 13.50

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

