

“Some people are great cooks; others are perfect bakers. I can eat really well”

We are pleased to welcome you at our restaurant Berchtold and Bar B5

Declaration

We buy all our meat and fish products primarily from Switzerland. In exceptional cases, our products can also be obtained from other countries.

Cured meat = CH Beef = CH Pork = CH Poultry = CH Veal = CH Horse = CH Char = CH Trout = CH

Allergens

The health of our guests is very important to us. That is why we inform you about the ingredients of our dishes. Ingredients, which can cause allergies or intolerances, are marked with the following symbols:



Gluten free

Which are suitable for people with gluten intolerance



Vegetarian

Food in which no meat and fish is included. There are, however, animal products such as eggs, milk, honey etc. used.



Vegan

Food without any animal products. Nevertheless, some may have traces of Eggs and milk included. These are foods in which we have no direct influence on production and are merely further processed.



Vegan option available



Dishes that we can prepare for you as a vegan option

**Additional information about allergens or other ingredients,
which cause unwanted reactions, can be obtained from the staff.**








Soup & salad's

Soup of the day (we are happy to explain you today's offer)		CHF	9.00
Cold soup 🌿		CHF	9.00
Young leaf salad 🌿 ☒ with roasted seeds, pickles and honey balsamic dressing		CHF	10.00
Caesar salad with crispy iceberg lettuce, chicken slices and bacon, pickles Caesar dressing, parmesan and homemade croutons	small	CHF	18.50
		CHF	23.50
B5 Salad ☒	small	CHF	17.70
Mixed salad leaves with chicken strips, pickles and sweet chili sauce		CHF	22.70
Tomato-basil variation 🌿 served with homemade tomato focaccia		CHF	21.50

Tatar

Vegan okara tomato tatar  	small	CHF	18.70
with miso mayonnaise and pickled vegetables, served with a crispy bun		CHF	26.70
Hand-cut beef tatar garnished seasonally served with a crispy bun	small	CHF	24.50
		CHF	32.50
Trout tatar from Rubigen with cucumber, buttermilk and yuzu, served with a crispy bun		CHF	23.50

Vegetarian & vegan

Homemade summer quiche 		CHF	25.50
with herb salad and parmesan chips			
Braised Portobello   		CHF	28.00
with herb mashed potatoes and vegetable julienne			
Homemade parmesan ravioli 		CHF	31.00
with dried tomatoes and basil			
Baked eggplant with miso mayonnaise  		CHF	27.00
and lukewarm buckwheat salad			

Burger & co.

(are freshly prepared / waiting time approx. 25 minutes)

<u>The Classic</u> - with Swiss-Prime beef in a burger bun with coleslaw, salad, bacon and onion jam, Nonnenstolz-cheese and pickled vegetables	CHF	30.50
<u>The Gardener</u> - with an Okara patty in a burger bun 🌿🌱 with apricot-pepperoncini chutney, tomatoes and fresh spinach with homemade smoked BBQ sauce	CHF	29.50
<u>The crispy one</u> - with chicken in a sesame bun with coleslaw, cheddar cheese, tomato and homemade smoked chili mayo	CHF	30.50
<u>Club Sandwich</u> Crispy toast with fried chicken breast, fried egg, lettuce, tomato and bacon-onion jam served with fries	CHF	27.50

Choose a sauce/dip

- Tartar 🌿🚫
 - Garlic 🌿🚫
 - Miso mayonnaise 🌿🅕🚫
 - Smoked Chipeno Sauce 🌿🅕
- the sauce comes to you separately, including fries

Fish, Meat & Poultry

Char confit in butter ☒ with fennel variations and chamomile hollandaise	CHF	39.00
Horisberger horse duo (entrecôte & braised meat) ☒ with lukewarm potato and onion salad and seasonal vegetables	CHF	41.00
Wiener Schnitzel with Bernese fries and seasonal vegetables	CHF	42.00
Roasted corn-fed chicken with fregola sarda risotto Dried tomatoes and artichoke	CHF	35.00

Homemade Desserts

Homemade chocolate brownie 🍃 with vanilla ice cream and seasonal fruits	CHF	14.50
Apricot ice-parfait with dandelion 🍃 with buckwheat caramel crunch	CHF	18.00
Yoghurt parfait 🍃 with berry essence and berry fritters	CHF	14.50
Mascarpone mousse 🍃 with variations of house-roasted coffee	CHF	14.50

Suppliers

Food is not just a necessity for us, but a pleasure full of emotions!

When choosing our suppliers, we pay attention to regionality, sustainability and good animal husbandry. In order to ensure quality and improve ourselves and to recognize innovations in the market, we maintain regular contact with our partners.

- Bäckerei-Konditorei Baumgartner, Oberburg (Burger-Buns)
- Romers Hausbäckerei, Oberburg (Bread)
- Familie Severin & Brigitte Strahm, Lobärghof Ersigen (Egg's)
- Espro Amaro GmbH, Uetendorf (Sprout)
- Pablo Alonso, Burgdorf (Handmade pasta)
- Hans-Ueli und Frieda Salzmann, Oberburg (Potatoes)
- Scana Saviva AG (épicerie)
- Traitafina AG Lenzburg (charcuterie)
- Gourmador AG, Zollikofen (French fries, dairy products, vegetables and fruits)
- H.P. Horisberger, Burgdorf (horse meat)
- Metzgerei Gygax, Lützelflüh (Meat and meat specialities)
- Ambeiler Hof (char and salmon trout)
- Fideco (edibles and fish)

The quality of our products and a good cooperation with our suppliers is a matter of the heart for us.

Your B5 Kitchen - Team