

# LOBBY-LOUNGE-BAR

FOOD

#schweizerhofbern



Dear guests,

Eating – drinking – laughing – having fun – staying healthy!

Among the best ways to assure yourself of all these wonderful things is to enjoy the light, energizing delicacies served in our Lobby-Lounge-Bar.

With the wide range of «Healthy Eating» dishes we offer, you'll enjoy a special lunch or dinner in a trendy atmosphere in the heart of the city.

Whether you choose a vegan or high-energy option, or a traditional Poké Bowl, fortify yourself with one of our healthy, balanced bowls.

Please be sure to let our staff know if you have any allergies or intolerances.

Your Lobby-Lounge-Bar team

## HEALTHY APPETIZERS

Choose your own topping, and have it served with Knäckebröd crispbread or/and a lentil-fennel-chili cracker.

Our chef of Lobby-Lounge-Bar, Mister Sivaganesan, prepares those lentil fennel chili crackers, a specialty from his hometown in Sri Lanka fresh on a daily basis. Please note that the crackers are slightly spicy.

Smoked salmon tatar, sour cream	12
Shrimps, cocktail sauce	13
Avocado, cottage cheese <sup>VEGETARIAN</sup>	11
Muhammara, walnuts, pita bread <sup>VEGETARIAN</sup>	12
Hummus, curry, pita bread <sup>VEGETARIAN</sup>	16
Falafel, tahina, mint <sup>VEGETARIAN</sup>	8
Put your own set together	
	Set of 2 19
	Set of 3 31

## CLASSIC APPETIZERS

Green olives <sup>VEGAN</sup>	8
Marinated with herbs and garlic	
Mini beefburger	16
Cheddar cheese, matchstick french fries	
Apero platter	38
Air-dried meat specialties and swiss cheese, our own air-dried sausage with quinoa, emmental cured bacon	



## BOWLS BY SCHWEIZERHOF BERN

<b>Salad Bowl</b> <sup>VEGETARIAN</sup>	
Mixed market salad, served with a honey-mustard dressing, egg, 4 years old alpine cheese <sup>graitery family schranz</sup> , mixed nuts	19
<b>Low Carb Bowl</b>	42
Beef cheek confit, kidney beans balls, lemon-chives sauce, broccoli, green cabbage, leaf spinach, avocado	
<i>«Low carb or low carbohydrates. This low carb bowl contains only 15g of carbohydrates.»</i>	
<b>Sri Lanka Bowl</b>	36
Lamb curry, basmati rice, lentils, sweet mango chutney	
<b>Poké Bowl</b>	36
Marinated tuna <sup>msc</sup> , peanut-lime marinade, sushi rice, avocado, chili-cucumber, radish, mini-lettuce	
<i>«The trendy bowl from hawaii, with regional ingredients»</i>	
<b>Arabic Bowl</b>	31
Chicken ragout, oriental rice, yogurt-mint sauce	
<b>Vegan Bowl</b>	36
Sauteed zucchini, curry-vegetable cream, falafel, chili cashew nuts, soy sprouts	

These dishes are served between 11.30am - 2pm and 6pm - 10pm

All prices are in CHF and include VAT and service

## COSMOPOLITAN DISHES

Caesar salad	29
Fried Ribelmals chicken breast, house dressing, mini-Lettuce hearts, gluten-free knäckebröd croutons	
Pea-mint gazpacho	18
Candied olives, pea salad	
Tatar of organic beef	31/41
Green salad or whole-grain toast or French fries	
Club sandwich	35
Whole-grain toast, Ribelmals chicken breast Matchstick French fries or leaf salad	
Beefburger (160g)	35
Swiss beef (100%) burger, Tilsiter cheese, veal bacon, fried egg, tomato, mustard cream, avocado Sweet potato fries, French fries or leaf salad	
Jack's Wienerschnitzel	39/49
Warm potato salad with lamb's lettuce	
<i>«The Schweizerhof classic! GaultMillau voted it the best Schnitzel in Switzerland in 2017.»</i>	
Vegan sandwich	29
Farmer baguette, smoked tofu, tomato, avocado, chili cashew nuts, oyster mushrooms, cocktail sauce, sweet potato fries or french fries	

## DESSERTS

Mille-Feuille Schweizerhof	16
Swiss cheese plate	18
Fruit bread	
Café Gourmand	14
Mini Opera cake, chocolate macaron, madeleine, mini crème brûlée	
Hot drink of your choice	
Ice cream and sorbet	scoop 5
Ice creams	
Caramel	
Chocolate	
Strawberry	
Coffee	
Pistachio	
Stracciatella	
Bourbon vanilla	
Sour cream	
Double cream and meringues	
Walnut	
Sorbets	
Raspberry	
Passion fruit	
Lemon/Lime	
Whipped cream	2

## MIDDLE EAST MENU

Dear Guests

We are widening our delicious food offer and link the culinary within the Hotel Schweizerhof Bern & THE SPA.

We are pleased that we can offer our guests some specialties from the Middle East.

Harira soup Chickpeas, tomatoes, coriander, stalk celery, ginger	18
Machbous Dagag Legs of chicken, spices sauce, oriental rice	35
Mashkool Shrimps, oriental rice, tomatoes, bell pepper, saffron, curcuma	38
Zaafrana Cardamom, rose water, pistachio ice cream, salad of oranges, whipped cream, biscuits	15

These dishes are served between 11.30am - 2pm and 6pm - 10pm

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Origin of meat and fish:

Beef	Switzerland
Veal	Switzerland
Pork	Switzerland
Poultry	Switzerland
Lamb	Ireland
Rabbit	Austria
Tuna	Pacific
Shrimps	Pacific
Salmon	Norway