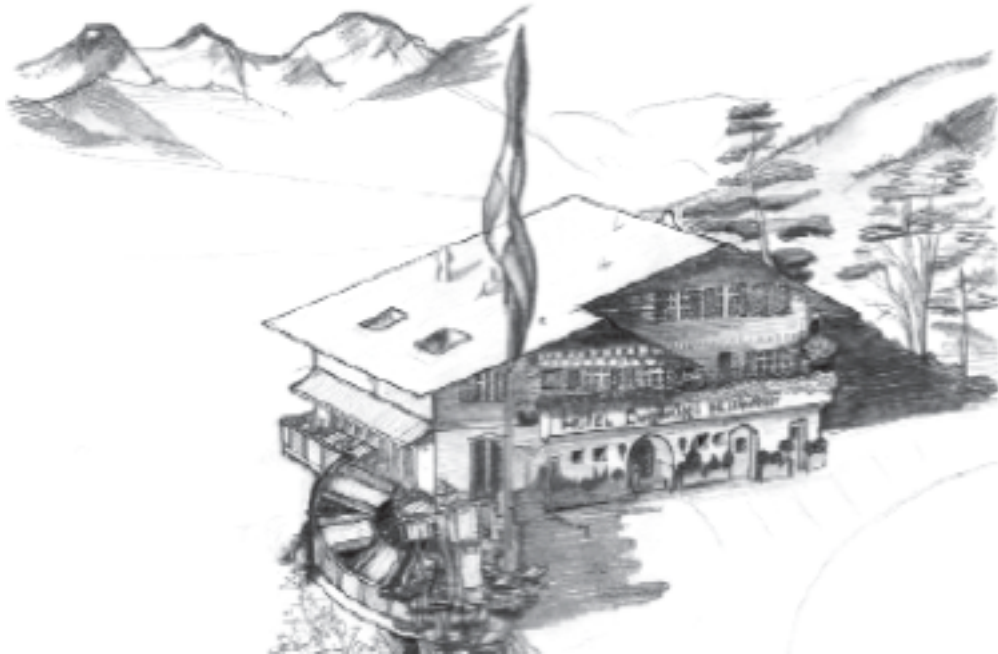


HOTEL • RESTAURANT

# Luegibrüggli



The Bischoff Family and their team would like to greet you warmly in the 138-year-old Luegibrüggli and wish you a good appetite and a pleasant stay in our house.

## Our opening hours

From 09.00 till (around) 23.00 o'clock  
Tuesday & Wednesday closed

## Warm Kitchen

From 11.45 till 13.45 & 18.00 till 21.00

## Allergie information

Due to production conditions in our kitchen  
traces of allergies in our dishes can not be ruled out.

"About ingredients in our dishes that can trigger allergies and / or intolerances  
as well as the origin of our products (meat / fish) our employees will inform you **on request**."

Prices include tax and in CHF

We charge CHF 4.— for every additional cover

## Starters

From the biological fishfarm „Grabenmühle“ in Sigriswil

### Cold smoked salmon trout fillet strips

On a bed of various green lettuce with lemon - vinaigrette

18.—

### Mountain cheese variation

(2-3 year old planed mountain cheese, 1 year old mountain cheese  
and young cheese with swiss alpine herbs)

Fresh from the alps and cared for in a stone cellar

16.—

### Bresaola from Ticino (dried thin sliced beef)

topped with planed mountain cheese , olive oil and ground pepper garnished with Olives a

nd sun dried tomatoes

18.—

### Starter plate (with specialties of the region)

Air dried beef, fine smoked sausage, finely sliced smoked bacon and  
mountain cheese served on a rustic wooden board

18.50 for 1 Person

34.— for 2 Persons

## From the soup pot

### Spicy tomato cream soup „Ticino“

refined with cream and served with a cottage cheese-cucumber toast

12.—

### Tangy garlic cream soup

with toasted croutons and refined with cream

10.—

## Salads

Choose your favorite dressing Italian or House (French)

Various of green lettuce

8.—

Mixed salad

10.—

## Vegetarian

Plentiful vegetable plate

choose a side dish: rösti croquettes (deep fried hashbrowns), french fries, noodles or salt potatoes

25.—

Pulled Jackfruit with cabbage salad served in a croissant

with homemade BBQ-sauce

french fries and mixed salad

28.—

Veggie Noodles

topped with seasonal vegetables

(ask your waitress )

25.—

## From the Lakes of our Region

We receive our fish mainly from the biological fish farm „Grabenmühle“ in Sigriswil

Salmon trout fillet

drizzled with lemon-olive oil served with a wide selection of vegetables and salt potatoes

42.—

# Meat specialties

## Beef

### Tenderloin steak from the grill

with tangy garlic butter  
a wide selection of vegetables  
and deep-fried „rösti croquettes“ (deep-fried hashbrowns)

220g 53.—

160g 48.—

### Sirloin steak from the grill

with herb butter a wide selection of vegetables and french fries  
(from 18.00 - 21.00 we serve the sirloin steak with béarnaise sauce instead of herb butter)

300g 49.—

## Veal

### Tender veal steak

with a fine morel sauce  
served with a wide selection of vegetables and noodles

180g 54.—

## Lamb

### Lambfillet „tagliata“

with fine garlic mustard sauce served with green beans,  
dried tomatoes and noodles

200g 45.—

160g 40.—

# Pork

## Tender pork steak from the grill

with herb butter  
a wide selection of vegetables  
and french fries  
200g 34.—

## Pork chop from the grill

served with gravy sauce and noodles  
300g 32.—

# Fitness dishes

(Various salads with a piece of meat or fish of your choice)

Tenderloin steak with garlic butter	220g	49.—
Sirloin steak with herb butter	300g	45.—
Rump steak with herb butter	200g	38.—
Veal steak with herb butter	180g	49.—
Pork steak with herb butter	200g	30.—
Lamb fillet with garlic butter	200g	41.—
Chicken breast with herb butter	ca. 160g	29.—
Salmon trout fillet with lemon oil	ca. 180g	38.—

Add a side dish: french fries or rösti croquettes + 6.—

# „Real Swiss Cuisine“

(„Käseschnitte“ = bread with melted cheese on top)

Käseschnitte with fried egg

19.— / small portion 16.—

Brügglikäseschnitte

with ham, bacon, tomato and fried egg

24.— / small portion 21.—

Cheese Fondue for 2 People (or more)

fine cheese mixture served with bread and boiled potatoes „gschwelti“

26.50 per person

“Oberländer - Rösti“

homemade Rösti (hashbrowns) topped with melted cheese, bacon, tomatoes and fried egg

24.—

without bacon 22.—

Bischoff's - farmer sausage 200gr.

served with a fine onion sauce  
and homemade rösti (hashbrowns)

23.—

# Dessert special (homemade)

„only while stocks last“

Nici`s sweet apple cream

6.—

add whipped cream +1.50

Fruit tiramisu

served in a glass

(ask for the flavor)

8.—

Panna cotta with a touch of basil

served with slightly spicy mango salad and apricot passion ice cream

14.—

For more desserts ask for the ice cream menu  
(menu only in german available ask your waitress for help if needed)  
or have a look for the cakes in the showcase!

# Dinner specials available from 18.00 - 21.00

## Starters

### **6 escargot** in their shell

with homemade melted herb butter

15.—

### **Cold smoked salmon trout carpaccio**

with sour cream wasabi parfait, salted honey cashewnuts, capers, onionrings  
and small green lettuce

22.—

### **Coat cream cheese from the region**

with rhubarb chutney, maggia pepper, fleur de sel and olive oil  
served with small green lettuce

17.50

### **Nettle cream soup**

refined with sour cream and topped with fried nettle chip

10.—

## Main courses

### **Beef escalope "Ticino"**

with rocket salad, mountain planed cheese, diced tomatoes on top and doused with garlic, olive oil, and  
reduced balsamic-vinegar and served with noodles

38.—

### **Pork fillet medallion**

with sparkling wine sauce and pink pepper  
served with white wine leek risotto

43.— / small portion 38.—



**Perch fillet from the region** (Ringgenberg)

with morel shery sauce  
served white wine leek risotto

52.—

Fine dish for 2 People or more (last order 20.30)

**Châteaubriand (Double beef fillet ca. 550gr.)**

Grilled in one piece, served with 3 different sauces  
and a wide selection of vegetables

choose your side dish: boiled potatoes, french fries, rösti croquettes (deep-fried hashbrowns), noodles or  
rösti (homemade hashbrown)

59.— per person

From the deep sea

**Southafrica scampi**

marinated with a special family Bischoff recipe  
the shrimps are grilled and served with white wine risotto

79.—

**Family Bischoff and team Luegibrüggli**  
wishes you a unforgettable stay in our restaurant and  
„ä guetä“