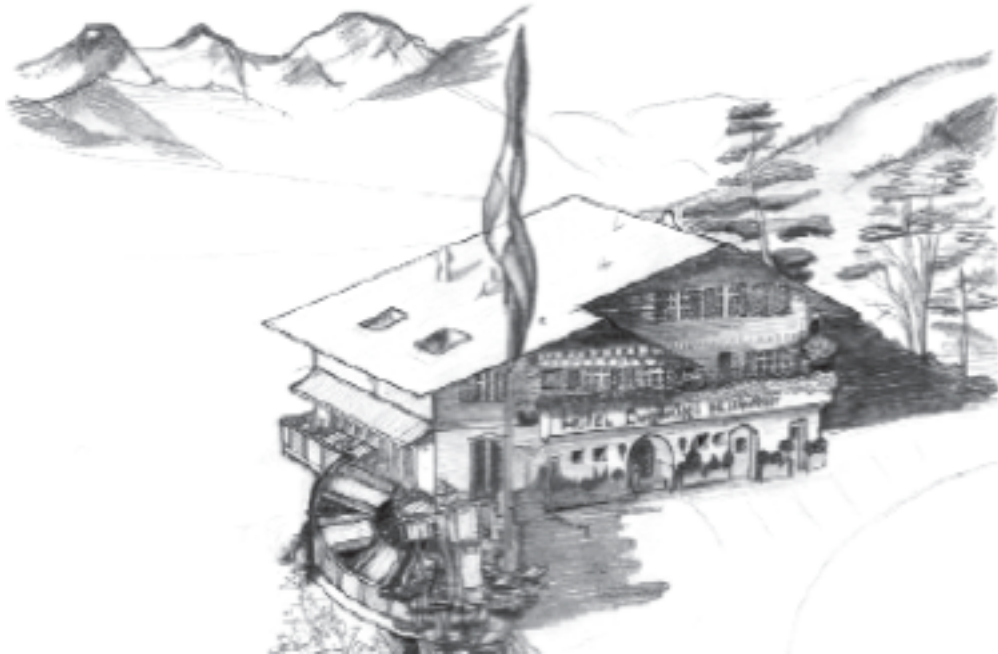


HOTEL • RESTAURANT

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.**

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.—

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!

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

Lunch specials available from 11.45 - 13.45
(we do not serve the specials on Sundays and holidays)

Starters

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

Breaded pork schnitzel

served with french fries and lemon cuts choose between mixed salad or vegetables
25.— / small portion 20.—

Perch fillet from the region (Ringgenberg)

with morel shery sauce
served white wine leek risotto
52.—

Pork fillet medallion

with sparkling wine sauce and pink pepper
served with white wine leek risotto
43.— / small portion 38.—