

## HOW THE GURTNERS' LOVE KINDLED THE FIRE IN THE STOVE

Once upon a time there was a young couple. She was from a noble Bern family, he was the orphaned kin of a blacksmith. She had been promised to the son of a Zurich merchant, and so the two were forced to meet in secret. The abandoned inn on the local mountain offered the young lovers refuge from the suspicions of the nobility, and from any gossiping tongues.

One foggy day, a country constable from the Gürbe valley lost his way and stopped at the inn to wait for better weather. He surprised the young couple, who were busy stoking the fire in the kitchen stove. "Do I not know you?" he asked, somewhat harshly. Anon, and with deliberate slyness, the young woman replied: "I will forgive you, as you don't know your whereabouts on account of the fog. We are the Gurtner, indeed the fifth generation of the family to run this inn. This mountain was named after us. And yet you do not know us?" The suspicious constable let his gaze wander over the dusty pots and pans, and spoke: "Then cook me something fine, and I will take you at your word."

So as not to betray their secret, the two set out on preparing a magnificent meal. She cleaned the pots and washed the carrots that were still stored in the cellar, while he gathered mushrooms in the forest clearing, picked celeriac from the wayside and pulled leeks from the neighbour's fields.

It is not known whether it was the hospitality shown or a special ingredient added that rendered the dish so incomparably delectable. But upon his arrival in the town that very evening, the constable spoke with great enthusiasm of the Gurtner and their exquisite food.

And so it was that ever more people made their way up the Gurten to dine and to have a good time. The young couple got married, called themselves Gurtner thenceforth, and offered all on the local mountain a splendid place to rest and enjoy a fine meal. They welcomed wayfarers, travellers and even secret lovers, and made sure that all their guests were treated to an unforgettable stay far away from the clatter of hooves on the cobbled streets of the town.

Still today, the Gurtner's delightful dishes can be found in our menu. It is a reminder that good stories may also be fanciful, as long as the fairy tale of hospitality and pleasure comes true for every visitor to the Gurten.

## EVENING MENU

AMOUSE BOUCHE

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PARSLEY ROOT IN DIFFERENT TEXTURES

lentils, purslane and onions

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CARROT CREAM SOUP

ginger and apple

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VEAL DUET

potatoes, celery, kale and hazelnut

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ALL AROUND CITRUS

citrus variation with Cointreau and white chocolate

3 course 73.—

4 course 85.—

AMOUSE BOUCHE

\*\*\*

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lentils, purslane and onions

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CARROT CREAM SOUP

ginger and apple

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CAULIFLOWER TWO WAYS

Spinach, tomato and herb-almond cream sauce

\*\*\*

ALL AROUND CITRUS

citrus variation with Cointreau and white chocolate

3 course 65.—

4 course 73.—

enjoy our menu  
with a wine pairing  
22.—

we serve each day from our  
3 to 12 liter bottles  
wine by the glass  
9.80 | dl

March, 2024

All prices are in CHF and inclusive 8.1 % VAT.

## À LA CARTE

### LOCAL COLD CUTS AND CHEESE BOARD

or

#### VEGI PLATTER

zucchini, eggplant, marinated mushrooms  
olive and tomato tapenade  
20.—

#### SALAD BOWL

fir-vinaigrette  
14.—

#### CARROT CREAM SOUP

ginger and apple  
14.— | 20.—

#### PARSLEY ROOT IN DIFFERENT TEXTURES

lentils, purslane and onions  
16.—

#### HOME MADE BEEF SAUSAGE

potato and spring onion salad with homemade cranberry mustard  
23.— | fried egg + 3. —

#### MACARONI ALPINE STYLE

potatoes and apple puree  
26.— | fried bacon + 5.—

#### CAULIFLOWER TWO WAYS

Spinach, tomato and herb-almond cream sauce  
27.— | 31. —

#### SWISS EGLI

wild rice, savoy cabbage and almonds  
33.— | 39.—

#### VEAL RAGOUT

from Gurtner's recipe  
33.— | 39. —

#### BEEF SHORT-RIBS

24 hour slow cooked  
42.—

#### VEAL DUET

potatoes, celery, kale and hazelnut  
54.—

#### CHATEAUBRIAND

for 2 people  
per person 71.—

## DESSERT & CHEESE

### CHEF'S DAILY SUGGESTION

8.—

### SURPRISE DESSERT

4.— | 7. —

### HAZELNUT TARTELETTE

Ricotta-honey mousse, kiwi gel and blood orange sorbet

14.—

### ALL AROUND CITRUS

citrus variation with Cointreau and white chocolate

17.—

### ICED COFFEE

10.50

### MERINGUES

double cream

12. —

### WARM APPLE PIE

with vanilla ice cream

12. —

### GURTNER'S CHEESE SELECTION

choose from our vitrine

16.—

### ICE CREAM

chocolate, vanilla, stracciatella,

strawberry, pistachio, mocha

per scoop 4. — | add whipped cream 1.50

### SORBET

raspberry, lemon

per scoop 4. — | add whipped cream 1.50

## SPIRITS

### FÖHNSTURM

4cl | whisky Vol. %

12.—

### GURTNER'S BAROLO CHINATO

regional specialty from Piedmont

1dl | 17 Vol. %

12.—

### CIGARS

We offer a small choice of excellent cigars