

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.

LUNCH MENU

49.—

Our menu is complemented by
weekly specials

We are pleased to present you
our current menu

starter 9.—
main course 32.—
dessert 8.—

Enjoy your meal!

À LA CARTE

LOCAL COLD CUTS AND CHEESE BOARD
20.—

SALAD BOWL
fir-vinaigrette
14.—

BLACK SALSIFY FOAM SOUP
Riesling and chervil
14.— | 20.—

HOME MADE BEEF SAUSAGE
potato and savoy cabbage salad with homemade onion mustard
23.— | fried egg + 3. —

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

GRILLED LEEK
red lentils, oranges, and watercress
27.— | 31. —

SWISS SALMON TROUT TWO WAYS
kale and parsley root
33.— | 39.—

VEAL RAGOUT
from Gurtner's recipe
33.— | 39.—

SLICED VEAL
hash brown potatoes
35.— | 41.—

BEEF TENDERLOIN (180g)
potato gratin and vegetables
56.—