

regional, fresh and seasonal

Our kitchen team prepares all dishes carefully, gently and freshly by hand. Only in this way can we guarantee the usual high quality from our kitchen.

It is an important concern for us that the raw products for our dishes come from animal- and nature-friendly production. Therefore, we prefer regional suppliers and specialties from our area.

Allergy sufferers can also feast with us without hesitation!
Because we cook largely gluten-free,
without artificial additives (E) and without flavor enhancers.

If you should not have planned so much time,
but would like to eat "öppis rächts",
please let us know when you place your order.
We will do our utmost to ensure that you can still enjoy your meal.



Our kitchen team from left to right
Michael Gfeller, Beat Soltermann, Elio Bongiovanni
Joel Beck, Raija Lanz, Stefanie Wüthrich and Linda Dolder

Löie Menu

Game Terrine / Sweet Potato Parmesan Cannelloni
Plum and onion chutney

Game essence / mushroom crepes

Confit Swiss whitefish fillets
Nut butter espuma / truffle tortellini / pickled cabbage

Saddle of venison wrapped in strudel
Black salsify / Brussels sprouts
Jerusalem artichoke mousseline / vanilla jus

Selection from the cheese board

Pumpkin crème brûlée / pumpkin seed crisp
Gingerbread ice cream

Menu 6 courses 105.-

Wine accompaniment 41.30

Menu without fish and cheese 84.- Wine accompaniment 26.80

Fish Menu

Schwandner trout / crustacean bisque
Saffron / bread chips / rouille sauce

Pumpkin cream soup
Crevette in pumpkin seed coating
Caramelized mustard pumpkin / sage

Confit Swiss whitefish fillets
Nut butter espuma / truffle tortellini / pickled cabbage

Two-colored Bavarian cream / coffee / vanilla
White coffee sauce / plum compote

4 course menu 82.-

Starters

Game Terrine / Sweet Potato Parmesan Cannelloni
Plum and onion chutney 24.50

Schwandner trout / crustacean bisque
Saffron / bread chips / rouille sauce 24.50

Salads

Assorted green lettuce salad / roasted sunflower pips 9.-

Mixed House salad / croutons / bacon 12.-

Field lettuce salad / egg / croutons 13.50

Field lettuce salad / smoked salmon 16.50

Dressings: house dressing / Pumpkin seed dressing

Soups

Pumpkin cream soup

Crevette in pumpkin seed coat

Caramelized mustard pumpkin / sage 15.50

Game essence / mushroom crepes 15.50

Homemade consommé / sherry 13.-

Fish specialties

Confit Swiss whitefish fillets Nut butter espuma / truffle tortellini / pickled cabbage	42.-
Schwandner trout fillet wrapped in bacon cream pickled cabbage / cranberries Chive potatoes / seasonal vegetables	42.-

Vegetarian

Langnauer forest mushroom ragout / herb cognac sauce / hash browns	34.-
Autumn vegetable plate / curd - spaetzle	29.50

The vegetarian dishes are also available vegan

Game dishes

Saddle of venison in strudel
Black salsify / Brussels sprouts
Jerusalem artichoke mousseline / vanilla jus 52.-

Classic

Saddle of venison platter LÖIE Art (roe deer)
New we serve the plate to scoop yourself
Wild cream sauce (from 2 persons) 59.- p.p.

Saddle of venison as a plate dish (roe deer) 49.50

Venison escalope "Mirza" / wild cream sauce (roe deer) 44.-

Homemade venison stew of „Lion - style“ (roe deer) 39.-

Venison cutlet "Stroganoff" / paprika sauce (roe deer) 43.-

Venison entrecôte / green pepper sauce (deer) 44.-

Venison "Stroganoff" / paprika sauce (deer) 43.-

All classic venison dishes
Autumn vegetables / curd spaetzli / pickled fruits

Meat dishes

Beef entrecôte from pasture-raised beef Herb butter / Seasonal vegetables Homemade tagliatelle		52.-
Beef fillet medallion from Australian beef Burgundy sauce / vegetables / side dish of your choice		52.-
Pork cordon bleu Hamme / pepper raclette cheese Seasonal vegetables / French fries		39.-
Berner Geschnetzeltes	portion	42.-
Beef and veal / mushroom / mustard sauce / hash browns	plate	36.-
Löie burger Homemade beef burger / Ciabatta bread Pepper raclette cheese / onion mayonnaise French fries		29.50

Sides

French fries / hash browns / croquettes / chive potatoes
homemade tagliatelle / curd-spaetzle

Declaration

As far as possible we source our products from the region.
especially we use at the moment:

Free-range eggs	Langis, Hardtli, Langnau
Organic potatoes	Biohof Moos, Langnau
Vegetables	Kuhn Gemüsebau, Rüegsau
Trout	fish farm Schwandenmatte

Meat origin

Meat origin Calf	Switzerland
Pork	Switzerland
Beef	Switzerland
Chicken	Switzerland
Sausages	Switzerland
Beef Fillet	Australia
Venison/deer	Switzerland and EU, in first class quality

Fish origin

Trout, smoked trout	Schwanden, Switzerland
Whitefish	Switzerland
Crevette	Vietnam, MSC

Allergies

The service team will be happy to inform you about ingredients in our dishes that may
the service team will be happy to inform you on request.

Legal notice

Australian meat may have been produced with performance enhancers
and antibiotics.