

Vorspeisen | Starters

Winterlicher Blattsalat | Blutorangen-Ahorndressing | Grindelwalder Bergkäse | Kerne

Winter leaf salad | Blood orange and maple dressing | Grindelwald mountain cheese | Seeds

CHF 14.00

Ziegenkäse | Rosmarin-Honig | Bratapfel | Kürbis | Nussbrioche

Goat's cheese | Rosemary honey | Baked apple | Pumpkin | Nut brioche

CHF 20.00

Rindscarpaccio | Trüffelcreme | Belper Knolle | Café de Paris-Croûtons

Beef carpaccio | Truffle cream | Cheese | Café de Paris croûtons

CHF 23.00

Mariniertes Thunfischtatar | Ponzu | Wasabi | Avocado | Mango

Marinated tuna tartare | Ponzu | Wasabi | Avocado | Mango

CHF 25.00

Suppen | Soups

Perlhuhn-Consommé | Gemüse | Crêpe | Pilze | Cognac

Guinea fowl consommé | Vegetables | Crêpe | Mushrooms | Cognac

CHF 12.00

Variation von der Petersilie | Saibling | Birne | Meerrettich | Biscuit

Variation of parsley | Char | Pear | Horseradish | Sponge cake

CHF 15.00

Hauptgänge | Main courses

Bodmi Burger 100% Swiss Beef medium | Brioche-Bun | Burgersauce | Alpenchili-Raclette | Pommes Frites

Bodmi Burger 100% Swiss beef medium | Brioche bun | Burger sauce | Alpine chilli raclette | French fries

CHF 33.00

Schweinsschnitzel Wiener Art | Pommes Frites | Gemüse

Pork schnitzel Vienna style | French fries | Vegetables

CHF 35.00

Schweizer Hohrückensteak 250g | Portwein-Schalottensauce | Kartoffel-Kürbisgratin | Grillgemüse

Swiss rump steak 250g | Port shallot sauce | Potato and pumpkin gratin | Grilled vegetables

CHF 48.00

Geschmorte Kalbsbrust | Negroamaro-Jus | Mascarpone-Polenta | Gemüse

Braised veal breast | Negroamaro juice | Mascarpone polenta | Vegetables

CHF 42.00

Five Spice Entenbrust | Hoisin-Jus | Asia Chimichurri | Sesam-Pak Choi | Süsskartoffel | Grillierte Ananas

Five spice duck breast | Hoisin juice | Asian chimichurri | Sesame pak choi | Sweet potato | Grilled pineapple

CHF 38.00

Orientalischer Blumenkohl "Zero Waste" | Muhammara | Kichererbsen | Zitrone | Pfefferminze | Gemüse-Couscous

Zero waste oriental cauliflower | Muhammara | Chickpeas | Lemon | Mint | Vegetable couscous

CHF 28.00

Gemüse Thai Curry | Basmatireis | Erdnüsse | Thai-Kräuter



Vegetable Thai curry | Basmati rice | Peanuts | Thai herbs

CHF 28.00

mit Pouletbruststreifen | with chicken breast stripes + CHF 5.00

mit Eden Black Tiger Crevetten | with Eden Black Tiger prawns + CHF 5.00

mit veganem Kikeriki | with vegan chickeriki stripes + CHF 5.00

Tagliatelle | Lachswürfel | Blattspinat | Zitronensauce

Tagliatelle | Diced salmon | Leaf spinach | Lemon sauce

CHF 30.00

Fondues

Ab 2 Personen, auf Vorbestellung | from 2 persons, only on pre-order

Käsefondue | Brotwürfel | Kartoffeln | Eingelegtes Gemüse

Cheese fondue | Bread cubes | Potatoes | Pickles

CHF 28.00 pro Person | per person

Fondue Chinoise | Pommes Frites | Eingelegtes Gemüse | Früchte | Saucen

Meat fondue | French fries | Pickles | Fruits | Sauces

CHF 49.00 pro Person | per person

BODMI Pizza Pinsa Style

Margherita: Tomatensauce | Mozzarella | Kirschtomaten | Basilikum | Oregano

Margherita: Tomato sauce | Mozzarella | Cherry tomatoes | Basil | Oregano

CHF 19.00

Creamy Goat: Crème Fraîche | Ziegenkäse | Bündnerfleisch | Karamellisierte Zwiebeln | Birne

Creamy Goat: Crème fraiche | Goat's cheese | Dried beef | Caramelized onions | Pear

CHF 26.00

Prosciutto & Funghi: Tomatensauce | Mozzarella | Schinken | Pilze | Zwiebeln

Prosciutto & Funghi: Tomato sauce | Mozzarella | Ham | Mushrooms | Onions

CHF 23.00

Desserts | Sweets

Ingwer-Crème Brûlée | Passionsfruchtsorbet | Bumbu Rum-Bananen-Financier | Schokolade

Ginger crème brûlée | Passion fruit sorbet | Bumbu rum banana financier | Chocolate

CHF 15.00

Kaiserschmarrn | Rosinen | Mandeln | Eiercognac-Glace | Sauerkirschen

Kaiserschmarrn | Sultanas | Almonds | Eggcognac ice cream | Sour cherries

CHF 12.00

Meringue | Pistazienparfait | Beeren

Meringue | Pistachio parfait | Berries

CHF 13.00