

ORANGERIE

RESTAURANT & BAR

Welcome to our restaurant

It's a pleasure to have you here as our guests today.
The «Orangerie» is the location where we will do our best to delight you on a high culinary level.
Our kitchen is based on the classic art of cooking,
respecting sustainability and the seasonal offer.


We create our menus, with which we would like to surprise and to spoil you, with fresh products from
our region and the best from all over the world.


“Luxury is time for delight.”


With culinary regards

Tim Adolphi
Chef de cuisine

Holger Rauwolf
Maitre d'hôtel

 vegetarian dishes

 vegan dishes

 contains pork

BEATUS GOURMET MENU

Swiss salmon marinated raw | ponzu | sesame | avocado

Carrot | ginger | coconut milk 🌿🍃

Steffisburg Onsen egg | mushrooms | Jerusalem artichocke | frothed parmesan sauce 🌿

**Beef fillet carved at the table
braised gravy | market vegetables**

Orangerie Baba au rhum | citrus fruits | vanilla ice cream

CHF 115

WINE TOUR

Our Chef de Service will be happy to recommend you a wine tour,
that matches your chosen menu.

Classic wine tour (a glass of white, red and sweet wine)

CHF 39 per person

Big wine tour (2 glasses of different white wine, each a glass of red and sweet wine)

CHF 49 per person

STARTERS

Swiss salmon marinated raw | ponzu | sesame | avocado 34

Swiss Alpine Fish AG is a salmon farm in Lostallo, a lovely, pristine area of the Val Mesolcina in the Italian part of Grisons. The salmon farm boasts state-of-the-art technology, making it the cleanest and most sustainable facility of its kind in the world. The fish are reared and sold locally, so that they are absolutely fresh. They are raised sustainably without chemicals or antibiotics and meet the highest quality standards. Swiss Alpine Fish AG is changing the way we think about fish. It’s time to eat better – and time to enjoy fresh fish from Switzerland.

Beef tartare | marinated vegetables 34
crispy pane carasau

Mesclun salad | finely sliced vegetables 18
kernels | cherry tomatoes | BEATUS dressing 🌿

Caesar’s salad | egg from Steffisburg | anchovies | parmesan 23
croutons | dressing BEATUS

BEATUS Spring Bowl | carrot | wakame | cherry tomatoes | 🌿 21 26
avocado | yuzu wasabi dressing

SOUPS

Carrot | ginger | coconut milk 🌿 🍃 **15**

Clear soup from Alpstein chicken | vegetable pearls | sot-l'y-laisse 🌿 **17**

Poultry species of this brand eat only selected feed such as pure maize. The former staple food of the Rhine Valley population is natural and free of genetic engineering. Together with the free-range husbandry in small herds, the fresh air and the slow-growing juicy grass of the region it not only leads to the unmistakable and incomparable Alpstein taste - it gives you the one-hundred percent traceability of the poultry, it also gives you the certainty that you are enjoying absolutely healthy and unadulterated energy.

FISH DISHES

Perch fillet from Ringgenberg | root vegetable curry | green asparagus **48**

The "Pilgrims" perch fillets from Avangard AquaKultur AG grow in Ringgenberg on Lake Brienz, in fresh water from the Hardergrat in Ringgenberg in accordance with the strictest Swiss quality criteria and in a very resource-conserving manner. The animal's worth is accorded respect during the entire breeding and growth process. The meat of the fillet has a unique consistency which stays juicy, firm and tender after cooking.

Catch of the day **45**

Please ask our service staff. We would be very happy to help you.

VEGETARIAN AND VEGAN DISHES

Lentil curry | leaf spinach | homemade falafel 🌿 🌱 **29**

Justistal alpine cheese ravioli | crisp onions | leaf spinach | nut butter 🌿 **28**
Parmigiano Reggiano | pine nuts

Spaghetti alla Chitarra | tomato sugo 🌿 **29**
basil | Parmigiano Reggiano

MEAT DISHES

Braised calf’s cheeks | celery cream | spring vegetables 49

Sautéed veal strips | spring vegetables | homemade ricotta gnocchi 45

Swiss beef fillet | veal gravy 46 59
market vegetables | brasato ravioli

BEATUS veal Cordon bleu 54
market vegetables | french fries

Tagliatelle | lamb bolognaise | buffalo mozzarella | garden rocket 34

The classic par excellence...

for 2 guests
Chateaubriand | served in two courses
sauce Béarnaise | market vegetables
homemade ricotta gnocchi or french fries

Signature Dish

per person 69

DESSERTS

Vanilla | crème brûlée 16

Orangerie Baba au rhum | citrus fruits | vanilla ice cream 17

Signature Dish

Trilogy of homemade sorbets 15

Champagne cream sorbet 8

CHEESE

Selection of raw-milk cheese | fig mustard | pear bread 🍃

Regular portion 18

Large portion 24

Whenever possible, we buy our cheeses from Willi Schmid’s Städtlichäsi in Lichtensteig, in central Toggenburg. Willi Schmid is a cheesemaker through and through. His cheeses are served in the world’s top restaurants, and his creations have won many prizes. Everything in his family business is carefully produced by hand according to the highest quality standards. He places great value in a holistic approach to work and has made it part of his philosophy.

Origin of ingredients

To find out more about the allergens contained in our food, please ask our service staff.
We would be very happy to help you.

Tim Adolphi and his team work, whenever possible, with seasonal ingredients from regional producers or suppliers.

Our fish comes from ecological and sustainable fishery.

Beef fillet	Switzerland	
Veal	Switzerland	
Pork	Switzerland	
Lamb	Switzerland	
Alpstein chicken	Switzerland	
Salmon	Switzerland	Swiss Alpine Lachs, Lostallo, Val Mesolcina, Grisons
Perch	Switzerland	Avangard AquaKultur AG, Ringgenberg on Lake Brienz
Cheese	Switzerland	Willi Schmid Stdtlichserei, Lichtensteig, Toggenburg
Free-range egg	Switzerland	Farm Schlafhus, Steffisburg

Prices in swiss francs (CHF) VAT included.