

The culinary journey at the Langnau Jazz Nights

Discover our culinary journey with sustainable products from meadow, forest and water. We are looking forward to serve you our menu in 5 bars. As an alternative, we also offer you a 3 or 4 bar selection menu.

«Nose to tail»

- 1 | **salmon trout | tomato | basil**
smoked salmon trout from the Rubiger fish farm, with grilled and dried up bernese roses tomatoes, and an emulsion from basil and verjuice
- 2 | **cauliflower | free-range chicken | bilberry**
baked cauliflower in different variations with cold sliced and cooked free-range chicken served with marinated bilberry
- 3 | **calf | belper knolle | blossom**
deep fried praline made of cooked, regional calf with belper knolle cheese mayonnaise and marinated blossoms
- 4 | **beef | potato | leek**
medium grilled osmo-entrecôte with thinly sliced dried beef, cannelloni filled with burnt leek, accompanied by a potato cream
- 5 | **jazz-apple | chocolate**
sous vide cooked jazz-apple with espuma made of white chocolate

5 | Bars 87

4 | Bars 72

3 | Bars 57

«Root to leaf»

- raspberry | cucumber | rosemary**
refreshing raspberry-gazpacho and rosemary focaccia accompanied by an insert made of raspberry, tomato, peperoni and nostrano cucumber
- turnip cabbage | peas | piso**
sous vide cooked turnip cabbage, marinated peas and piso sprouts
- carrot | onion | amaranth**
smoked carrot tartar with pickled onions, marinated carrot greens and crispy amaranth
- cauliflower | shiitake | hazelnut**
baked cauliflower served on a shiitake mushrooms with cauliflower puree and roasted hazelnut
- elder | lemon**
juicy lemoncake with homemade eldersorbet

5 | Bars 79

4 | Bars 67

3 | Bars 54

Please ask us if you need information about allergens and ingredients .

We only use Swiss meat and fish.

All prices are in CHF and include 7.7% VAT.