

breakfast

served from 8 h – 10.30 h

freshly squeezed orange juice 20 cl	7.00
granola-yoghurt	8.50
home made granola (gluten free) served with plain yoghurt, blueberries and honey	
porridge ✓	10.00
porridge with homemade cinnamon-apple compote	
porridge chai ✓	11.00
porridge with chai and homemade cinnamon-apple compote	
porridge cacao ✓	11.00
porridge with cacao and homemade cinnamon-apple compote	
small cheese platter	13.00
hard cheese (cow/ch) – semi-hard cheese (cow/ch) – swiss brie (cow/ch, served with bread	
small meat platter	13.00
air-dried ham «parma» (i), – salami « poschiavo » (i)– bresaola «valtellina» (air dried beef/i), , served with bread	

sweet bagels

bagel cinnamon dream	6.00
plain bagel, creamcheese, cinnamon icing	
bagel ovo crunchy	6.50
plain bagel, ovo crunchy spread	
bagel honey sweet	6.50
plain bagel, creamcheese, honey	
bagel strawberry jam	6.50
plain bagel, creamcheese, strawberry jam	

coffee

ristretto	4.40
short and powerful	
espresso	4.40
the original	
espresso doppio	5.60
just like espresso, but times 2	
espresso macchiato	4.60
espresso with a little hot organic milk and foam	
caffè	4.60
regular coffee	
caffè latte	4.90
we call it milk coffee	
cappuccino	5.20
the classic, with foamed heart	
flat white	6.40
double shot of espresso with foamed heart served in glas	
latte macchiato	6.20
espresso with hot organic milk and foam, served in glass	
caffè mocca	6.80
espresso with hot organic milk, cacao and foam, served in glass	
tazza grande	5.80
espresso with lots of hot organic milk and foam	
„bärner“-schale	6.80
like tazza grande, but even bigger	
caffè con panna	5.80
coffee with whipped cream	
affogato	7.50
ferrari espresso over vanilla ice-cream	
extra shot of ferrari espresso	+ 1.20
coffee roaster ferrari	
espresso ferrari	4.40
charcoal roasted in a hundred-year-old oven. the roasting is slow and gently at low temperatures. the longer the roasting, the more tannin is reduced in the coffee beans and the greater the weight loss.	

- Info:
- ▶ organic coffee is also available
 - ▶ we only use organic milk
 - ▶ ask for lactose free milk
 - ▶ ask for oat milk (+ fr. 0.50)

cacao

cacao sélection grand cru 65 %	6.20
manufactured by the renowned swiss company felchlin	
cacao grande	7.20
like cacao but bigger	

chai tea

chai tea latte	6.20
homemade chai tea with hot organic milk and foam	
chai grande	6.80
like chai tea latte but bigger	
chai tea latte on the rocks	6.20
homemade chai tea with cold organic milk and ice cubes	

matcha green tea

for energy, detox, weightloss and concentration. with matcha, you're drinking the actual premium tea leaves, which have been finely powdered. in addition to providing vitamins and minerals, matcha is rich in antioxidants. chlorophyll and amino acids give matcha its unique rich taste, an initial vegetal, astringent taste, followed by a lingering sweetness

matcha green tea latte	6.20
homemade matcha (lightly sweetened) with hot organic milk and foam	
matcha grande	6.80
like matcha, but bigger	
matcha green tea latte on the rocks	6.20
homemade matcha (lightly sweetened) with cold organic milk over ice	

hōjicha

hōjicha latte	6.20
homemade hōjicha (lightly sweetened) with hot organic milk and foam	
hōjicha grande	6.80
like hōjicha, but bigger	
hōjicha latte on the rocks	6.20
homemade hōjicha (lightly sweetened) with cold organic milk over ice	

iced coffee

latte on the rocks	6.20
espresso	
espresso on the rocks	4.40
espresso served chilled over ice	
coffee on the rocks	4.60
coffee served chilled over ice	
cappuccino on the rocks	7.00
double shot of espresso with cold organic milk and ice cubes, mixed in a blender	

ice-cream by giolito gelato

manufactured in italy	5.00
classics: vanilla, coffee, chocolate	
sherbet: mango, strawberry	

frappés

frappé	7.00
organic milkshake with giolito ice-cream flavours: vanilla, coffee, chocolate, mango, strawberry	

milk drinks

chocolate / ovomaltine cold	25 cl	5.00
chocolate / ovomaltine cold	50 cl	6.00
chocolate / ovomaltine warm	25 cl	5.00

punch

„blüemli“-punch non-alcoholic	4.60
elderflower-punch non-alcoholic	4.60

tee sélection grand hotel

from our long-time partner länggasstee in bern

green tea

sencha yamato 4.90

classic japanese green tea from the spring harvest,

long ying 4.90

classic chinese green tea, very aromatic and flowery

jasmine pearl 4.90

chinese premium scented green tea with jasmine flowers.
it looks nice, smells good and tastes pleasant

black tea

assam halmari 4.90

strong, malty and full bodied. assam goes well with cream
and milk

classic earl grey 4.90

black tea impregnated with the essential oil of bergamot
(a small orange). it has a delicate taste and a lemon aroma

herbal tea

edelweiss 4.90

a traditional mixture from the swiss alps herb garden.
fresh and spicy

mélange rouge 4.90

a traditional mixture from the swiss alps herb garden.
fresh and spicy

verveine 4.90

a classic one from france and especially soothing after
eating

menthe du maroc 4.90

the traditional mint from north africa gives a bright and
a refreshing tea. a pleasure, whether sweetened or
unsweetened

ginger & lemon 4.90

a great combination of herbs with citrusy notes (lemon
grass, lemon thyme), spicy ginger and sweet apples.
warming and invigorating

fruit tea

berner rose 4.90

this is a traditional composition from bernese farm
gardens. it's a mixture of apples, roses, lime blossom
and stinging nettle. flavoured with cinnamon

tonic

bottle

fever tree indian tonic 20 cl 5.00

fever tree sicilian lemon tonic 20 cl 5.00

fever tree ginger beer (spicy) 20 cl 5.00

1724 tonic water 20 cl 5.00

homemade ice-tea

glass

fruit ice-tea with ice and orange 20 cl 3.60

30 cl 4.80

50 cl 6.50

fruit juice

freshly squeezed orange juice 20 cl 7.00

soft drinks

bottle

gazosa la fiorenzana 35 cl 5.70

limone (lemon), mirtillo (blueberry), mandarino
(mandarin), pompelmo (grapefruit), aranciata dolce (sweet
orange).lemonade from canton graubünden. when opening
the bottle, there's a clear "pop", so gazosa was called "the
champagne for the poor"

chinotto lurisia 27 cl 5.70

chinotto is a classic italian apéritif-lemonade. the small
bitter oranges from the ligurian coast are very aromatic
and are processed by lurisia to an excellent apéritif

cucumis ✓ 33 cl 5.70

the very first soft drink based on cucumber juice, added
with high-quality mineral water. vegan. sweetened with
fructose. it's a perfect thirst quencher

el tony maté zero ✓ 33 cl 5.70

soft drink based on maté tea

soft drinks

glass

mineral water

20 cl / 30 cl / 50 cl 3.20 / 4.40 / 5.60

lemonade, coca cola,

cola zero, apple juice, rivella

20 cl / 30 cl / 50 cl 3.40 / 4.60 / 6.00

thun tap water 30 cl 1.50

draught beer / craft beer

rugenbräu draught beer

lager, unfiltered	20 cl	3.80
	30 cl	4.80
	50 cl	7.00

thun beer

			bottle
helles	4.8 % vol.	33 cl	6.00
amber ale	5.4 % vol.	33 cl	6.50
pale ale	5.2 % vol.	33 cl	6.50
hazy pale ale	5.2 % vol.	33 cl	7.00
porter	5.6 % vol.	33 cl	7.00

burgdorfer beer

			bottle
burgdorfer helles	4.9 % vol.	50 cl	7.00

simmentaler braumanufaktur

			bottle
märzen	4.8 % vol.	33 cl	7.00

brasserie bfm (ch)

			bottle
la salamandre	5.5 % vol.	33 cl	7.50
la cuvée alex rouge	10.2 % vol.	33 cl	8.00

non-alcoholic

			bottle
rugenbräu alkoholfrei		33 cl	5.00
barter « the driver »		33 cl	7.00
barter « the regenerator »		33 cl	7.00

wine by the glas

we offer a nice selection of sparkling, white, rosé and red wines. Please ask our staff for more details

gin & tonic

premium gin served with the tonic water of your choice

fever tree tonic → neutral tonic

1724 tonic water → fruity, flowery tonic

dry gin / london dry gin / classic

the red gin 4 cl 16.00

43 vol% / switzerland / maienfeld

pairs nicely with fever tree tonic

new western dry gin / modern

boho „shanghai“ gin 4 cl 16.00

45 vol% / switzerland / thun

pairs nicely with 1724 tonic water

boho „paris“ gin 4 cl 16.00

45 vol% / switzerland / thun

pairs nicely with 1724 tonic water

boho „barcelona“ gin 4 cl 15.00

41 vol% / switzerland / thun

pairs nicely with 1724 tonic water

isle of harris gin 4 cl 17.00

45 vol% / scotland

pairs nicely with fever tree tonic or 1724 tonic

stin gin 4 cl 16.00

47 vol% / austria

pairs nicely with fever tree tonic or 1724 tonic

navy strength / strong

ki no bi sei kyoto dry gin 4 cl 17.00

54 vol% / japan

pairs nicely with 1724 tonic water

info: ► you'll find more local and regional beers in our display fridge. most of them are in small quantity only,

classic drinks

aperol spritz	15 vol% 4 cl	10.00
aperol served with prosecco, mineral water, ice and orange		
hugo		10.00
prosecco with elderflower syrup, mineral water, ice, lime and peppermint		
limoncello spritz	21 vol% 4 cl	11.00
limoncello served with prosecco, mineral water, ice, lemon and peppermint		
campari spritz	21 vol% 4 cl	11.00
campari served with prosecco, mineral water, ice and orange		

mocktails

spritz apéritif mocktail	by sir james	8.00
ginger mule apéritif mocktail	by sir james	8.00
mojito apéritif mocktail	by sir james	8.00
sanbitter		5.50

spirits

cynar	16 vol% 4 cl	7.00
campari	23 vol% 4 cl	7.00
cynar/campari orange	4 cl	9.00
pastis	45 vol% 2 cl	7.00
appenzeller alpenbitter	29 vol% 4 cl	7.00

tidbit/snack

roasted cashew nuts	3.00
olives with almonds	5.50

antipasti à la carte

your choice

air dried ham «parma» (i), – salami (ch)– bresaola (i), – smoked wild salmon (usa) – hard cheese (cow/ch) – semi-hard cheese (cow/ch) – swiss brie (cow/ch)– antipasti veggies (cold) – olives with almonds – plain hummus – sun-dried tomato hummus – curry hummus – guacamole

small	with 3 components	13.00
medium	with 6 components	23.00
large	with 9 components	33.00
+	1 extra component	+ 3.50

smoked wild alaska salmon

portion	23.00
smoked wild salmon with grilled marinated onions, lemon and dill mustard cream cheese	

bagel

bagel san diego	12.50
poppy seed bagel with guacamole, smoked wild alaska salmon and fresh onions	
bagel new york	12.50
sunflower-seed bagel with dill mustard cream cheese, smoked wild alaska salmon and grilled onions	
bagel boston	12.00
multigrain bagel, pesto cream cheese, roast beef (ch) and sun-dried tomatoes	
bagel pittsburgh	12.00
cheese bagel, plain cream cheese, bbq-sauce, pulled-pork (dk) and grilled onions	
bagel bologna	12.00
tomato and olive bagel, plain hummus, air dried ham «parma» (i) and sun dried tomatoes	
bagel poschiavo	13.00
plain bagel, fig mustard creamcheese, bresaola «valtellina» (air dried beef/i), graded mountain cheese, rucola	
bagel bergamo	12.00
multigrain bagel, plain creamcheese, salami (ch) onion-chutney (ch) graded mountain cheese	
bagel new delhi	11.00
sesame bagel, curry hummus, smoked turkey (i) and grilled onions	
bagel jakarta ✓	11.00
poppy seed bagel, curry hummus, smoked organic tofu (ch)and sun dried tomatoes	
bagel zürich ✓	12.00
sunflower-seed bagel, guacamole, „planted chicken“ (vegan meat alternative), rucola	
bagel thun ✓	12.00
sesame bagel, plain hummus, smoked carrots (vegan fish alternative), rucola	
bagel san francisco ✓	11.00
multigrain bagel, plain hummus, marinated grilled veggies	
bagel locarno	11.00
multigrain bagel, fig mustard creamcheese, francine (swiss white mould cheese), rucola	
bagel gruyère	11.00
cheese bagel, sun-dried tomato hummus, gruyère cheese and grilled zucchini	

bagel à la carte

1. choose your bagel		3.00
plain, sesame, sunflower seeds, multigrain, cheese, tomato/olive, poppy seed		
2. choose your spread	+	2.50
plain hummus, sun-dried tomato hummus, curry hummus, guacamole, plain cream cheese, pesto cream cheese, dill mustard cream cheese, barbecue cream cheese, fig mustard creamcheese		
3. choose you toppings		
gruyère cheese, salami «valposchiavo»,	+	4.50
smoked organic tofu (ch), smoked turkey breast (i)		
roastbeef (ch), air dried ham «parma» (i),	+	5.50
bresaola «valtellina» (air dried beef/i), marinated grilled veggies, pulled-pork (dk), planted chicken vegan (ch)		
smoked wild alaska salmon (usa)	+	6.00
4. choose your extras	+	1.00
sun-dried tomatoes, grilled onions, grilled zucchini, sliced mountain cheese (ch), hardboiled egg (ch), onion-chutney, rucola		

salad

seasonal salad ✓		13.00
seasonal leafy salad with cherry tomatoes, corn and roasted cashew nuts and home-made salad dressing		
+ your choice of hummus ✓	+	3.00
plain, curry or tomato		
+ guacamole ✓	+	3.00
+ 1 hardboiled egg (ch)	+	1.50

salad with roast beef & tartar sauce (ch)	19.50
salad with pulled-pork (dk)	19.00
salad with smoked wild alaska salmon	19.50
salad with slices of mountain cheese (i)	16.50
salad with olives (i) ✓	17.00
salad with cheese quiche	16.50
salad with grilled & marinated veggies ✓	17.00
salad with warm goat cheese (ch)	17.50
salad with „planted chicken®“ (ch) ✓	19.00
(vegan meat alternative), kabuki mango-dressing	
salad with smoked carrots (ch) ✓	19.00
(vegan fish alternative), kabuki mango-dressing	
salad with smoked organic tofu (ch) ✓	17.50
kabuki mango-dressing	

set lunch

weekdays only 11.00 am – 2.00pm

lunch 1	<u>choose 1 main course</u>	15.00
your choice of 3 dl soft drink or draft beer + bagel of the day or wrap of the day or cheese quiche or soup of the day + coffee/tea or 1 ice-cream		
lunch 2	<u>choose 2 main courses</u>	20.00
your choice of 3 dl soft drink or draft beer + bagel of the day or wrap of the day or cheese quiche or soup of the day or seasonal salad + coffee/tea or 1 ice-cream from giolito		