






## PEARS BEANS BACON

In the traditional sense, it is a simple North German stew, in which pears are cooked with bacon, potatoes and beans for one meal. Our head chef Holger Kretzschmar and his team also combine the main components with fish or game and process them creatively, including vegetarian. Especially in autumn, when pears and beans are ripening, they are a culinary highlight.

	CHF
 <b>Smoked pike mousse</b> from Lake Murten on pear and bean salad with raw bacon	18
 <b>Smoked fish essence</b> with bean bacon wrap, Walden salmon and pear chip	14
 <b>Baldo-Risotto with black bean puree,</b> Styrian runner beans and William pear wedges and vegetarian bacon cubes	24
 <b>Pear Beans Bacon – THE ORIGINAL</b> Hearty stew of fresh beans and smoked bacon from Kerns, dice potatoes, savory and poached pear	28
<b>Pink roasted deer fillet</b> on a tasty red wine sauce with dried pears and Macaire potatoes Yellow butter beans in a leek wrap	40
 <b>Monkfish medallions fried in a bacon wrap</b> on white wine cream sauce with pear honey Pilaf rice and green beans	44