

Riders Haven BERGIDYLL

ANDERMATT

Welcome to the Bergidyll, your "Riders Haven" in the heart of the Swiss Alps!

Swap out your ski boots or park your bike. Let's dive into a menu as adventurous as your day hopefully was.

#ABOUTUS -

Meet the new guardians of the Bergidyll, fresh from the slopes and passionate about all things alpine. We're here to turn this historic spot into your dream mountain getaway. Think of Bergidyll as your cozy cabin in the Alps, where the drinks are always flowing and the food fills your soul. Welcome to the new chapter of a long-standing tradition.

The craftsmanship of pizza meets the lightness of flatbread, all reimagined with a Swiss touch and baked with five different types of flour. Crispy on the outside, fluffy on the inside.

It would be rude not to...

The heartiness of a burger in the style of a sandwich merged together in an alpine twist.

Don't knock it till you've tried it!

#CHEESEFONDUE —

Our Summer-Highlight! Enjoy our house-specialty in the James Bond-Stübli.

31.5 | PER PERSON 6.- CORNICHONS & ONIONS 6.- PINEAPPLE & PEARS



House-Bread and Potatoes.

FOR OUR WEBSITE, HOTEL AND RESTAURANT **BOOKINGS, SOCIAL MEDIA,** AND MUCH MORE, SCAN THIS QR CODE.



If you have any food allergies or are diabetic, please let our staff know. We will do our best to accommodate your needs and ensure a safe and enjoyable dining experience.

SUMMER OPENING TIMES:

MO - SA | 10.00 - 23.00 SU | 10.00 - 21.00

+41 (0)76 758 72 43

www.hotelbergidyll.ch

Gotthardstrasse 39, CH 6490, Andermatt

Apéritif

#APÉRITIFS&BITTERS **#TRENDAPÉRITIF** #TRENDAPÉRITIF **ALCOHOLFREE** 11.5 | HUGO 0.0 | AVERNA / 9.5 **PROSECCO APPENZELLER SPUMANTE** Prosecco 0.0 | DI TREVISO 29 % | 4cl Elderflower Syrup Soda | Peppermint | RAMAZZOTTI *13.5* | HUGO | APEROL SPRITZ 30% | 4cl Prosecco 0.0 Elderflower Syrup Prosecco 0.0 Soda | JÄGERMEISTER | Jsotta Bitter Senza | Peppermint Tonic Water 35% | 4cl Orange Slice *13.5* | LILLET BLANC | APEROL / **TONIC** 11.5 | GIN & TONIC 0.0 CAMPARI / Lillet Blanc **CYNAR** Ceder's Classic Gin 0.0 Tonic Water Tonic Wasser 11% | 23% | 16.5% | 4cl Orange Slice Cucumber Slice *13.5* | RICARD PASTIS | APEROL SPRITZ 11.5 | MARTINI SPRITZ 45% | 4cl Aperol Prosecco Martini Aperitivo Soda Floreale 0.0, Orange Slice 9.-MARTINI Prosecco 0.0 BIANCO/ | Soda | Orange Slice | GISELLE SPRITZ ROSSO 13.5 15% | 5cl Prosecco 11.5 | GIN FIZZ Soda Ceder's Classic Gin 0.0 Peppermint 9.-| LILLET BLANC / Lemon Juice | Soda | **GISELLE APERITIF** | Simple Syrup *13.5* | LIANDEL FRESH 17% | 16% | 4cl **SPRITZ** Liandel-fresh-Likör 11.5 | ITALIAN 75 Depending on your Prosecco | Soda | Ceder's Classic Gin 0.0 preference, neat, Orange Slice Prosecco 0.0 on the rocks, Lemon juice or with soda / tonic. Simple Syrup 9.5 | SPRITZTER **WHITE WINE** 9.5 | SPRITZTER | **SAUER** | Housewine | WHITE WINE 0.0 **SAUER** | Housewine 0.0 | **SWEET** | Housewine | Soda Sprite **SWEET** | Housewine 0.0 Sprite

Small Hunger

12	I ROASTED CROSTINI
	Spicy Avocado Cream Toasted Bread Tomato Cubes
20	/ DEDCIDYLL DIATTED
28	BERGIDYLL PLATTER
	Pita bread Urner Mountain cheese Tigets (dried local meat)
	Olives Sun dried Tomatoes Artichoke cream
21	ZUCCHINI POPS
	Cottage cheese balls Dill
21	CHICKEN WINGS IN BASKET (6 PCS)
24	POKE BOWL (VEGAN)
	Peanut Sauce Rice Edamame Mango Melon Cucumber Carrots
	and the second s
	Avocado Black Sesame Soja sauce Peanuts Vegan
29	TROUT TARTARE
	Avocadocream Lèche de Tigre
	Avocadocteant Lectie de Tigle
311	45 BEEF TATAR "SPICY"
TZUB	240g Gran D'Or Egg-Yolk-Dijon-Sauce Butter Toast bread

Soup/Salad

	Doup / Daim
8 13 SOUP OF THE DAY	
9 1	4 GAZPACHO Tomatoes Paprika Cucumbers
23	TOMATO-BURRATA-SALAD Burrata Cherry tomatoes Basil Oil
26	CAESAR SALAD Chicken breast Lettuce Salad Bacon
19	ALPINECHEESE POPPERS Red fruit coulis Salad
18	/ CUCUMBER-CARPACCIO Lemon oil Basil pearls

#RECOMMENDATION

Bergidyll Platter and a cool Uszit Beer. Don't worry about the beer — first, it's isotonic, so great for your muscles, and secondly, Uszit supports the Swiss forests and even a local reforestation project here in the valley (Verein Wald & Klima Ursern)



WALDUNDKLIMA.CH

Pasta & Risotto



		Věgi
24	SPAGHETTI AGLIO OLIO e PEPERONCINO	
•	Garlic Chili Olive oil	
27	PENNE PUTTANESCA	
	Pasta Bacon Tomatoes Anchovy	
27	SPAGHETTI CARBONARA	Véai
27	Pancetta Parmesan Egg Garlic	
31 / .	SUMMER TRUFFEL RISOTTO	
	Risotto Truffels	

| PINSA SALAMI | Tomato Sauce | Mozzarella | Salami | Olive Oil | PINSA PROSCIUTTO Tomato Sauce | Mozzarella | Ham Basil | Olive Oil | 25.-| PINSA VEGETARIANO Tomato Sauce | Mozzarella | Grilled Vegetables | Olives | Basil | *25.-*| PINSA NAPOLI | Tomato Sauce | Mozzarella | Anchovies | Cherry Tomatos | Capers | Onion | Oregano 26.-| PINSA ROMAGNA | Tomato Sauce | Burrata | Basil | Olive Oil 26.-I PINSA SALMONE Mozzarella | Smoked Salmon | Onions | Dill | Capers |



#RECOMMENDATION

This summer, we're serving flavor explosions at Hotel Bergidyll that will even put sunny days in the shade.

Our 'Summer Truffle Risotto' is so rich in truffles that you'll almost forget what summer smells like.

Or opt for our 'Pinsa Salmon' – because nothing says 'summer' like salmon that could almost swim.

Leave the 'Penne Puttanesca' to others – or are you brave enough for this Italian flirtation?

Bärgwich

	G C C C C C C C C C C C C C C C C C C C
23	RIDERS HAVEN Beef 160g Lettuce Tomato Onions Pickles Hause Sauce Ciabatta
25. -	GOTTHARD Beef 16Og Cheddar Lettuce Tomato Onion Pickles Hause Sauce Ciabatta
26	WILLIAM TELL Beef 16Og Bacon Cheddar Lettuce Tomato Onion Pickles Hause Sauce Ciabatta
26. -	DEVIL'S BRIDGE Beef & Hot Sausage 160g Lettuce Tomato Onion Pickles House Sauce Ciabatta
26. -	GEISSGRAT Organic Vegetable Burger Lettuce Tomato Onion vegan Mayo Ciabatta

Our Bärgwiches are the perfect cross between a sandwich and a burger, served on Ciabatta. Hearty, rustic, simply irresistible.

For your first Bärgwich, we recommend the 'Wilhelm Tell' – a tribute to the Swiss legend, we recommend with crispy potato wedges. A sure hit to satisfy your hunger after an adventurous day in the mountains.

Kids Menu

Little explorers, big flavors! Our kids' menu is a feast for young gourmets.

11.- | PINSA MARGHERITA

Tomatosauce | Mozzarella | Oregano | +3.- Extras – Salami or Ham

13.- | PASTA NAPOLI

| Pasta | Tomatosauce |



16.- | SCHNIPO

Schnitzel (Pork) | French Fries |

16.- | CHICKEN NUGGETS

| Chicken Nuggets | French Fries |

31.- | CORNISH HEN (APPROX 350G) | Garlic-Chili-Butter | 15 min | 31.- | SPARERIBS BBQ SAUCE (PORK) 350G | 15 min | 41.- | FRIED OCTOPUS | Mediterranean salad | 56.- | DRY AGED ANGUS ENTRECÔTE (CH) 200G | Pepper sauce |

Classics

<i>35.</i>	SALMON FILLET 160G Roasted carrots Carrot puree Orange sauce
45	WIENERSCHNITZEL (VEAL) 200G French Fries Cranberrys
<i>35</i>	CORDON BLEU (PORK) 200G French Fries Vegetables
31	BUTTERED - PERCH « ZURICH ART » French Fries Tatar sauce

7.- | MENU SALAD 7.-|17.- | GRILLED VEGETABLES 7.- | ROSMARIN POTATOES 7.- | FRENCH FRIES 7.- | POTATO WEDGES

#RECOMMENDATION

If you're considering something from this page, you're probably not a vegetarian. So, In the spirit of the well-known riders' motto: 'Go big or go home'. Our recommendation: Flank Steak with rosemary potatoes. Our service staff will be happy to recommend a suitable red wine to pair with it.

Sweet TEMPTATIONS

8.5	NATURAL YOGURT ICE CREAM Topping Whipped Cream
12.5	CHOCOLATE CAKE WITH LIQUID CORE Vanilla Ice Cream Whipped Cream
11.5	APPLE STRUDEL Vanilla Sauce + 3 Fr. Vanilla Ice Cream
13	PLUMBSORBET Vieille Prune
11.5	CHEESECAKE Berries Topping Whipped Cream
13	LEMONSORBET Vodka

Coffee or Digestif -

4.8	COFFEE & ESPRESSO
6.2	DOUBLE ESPRESSO
5.5	ESPRESSO MACCHIATO
29	CORRETTO GRAPPA
29	COFFEE LUTZ FERTIG

9	GRAPPA CHARDONNAY 40% 2cl
9	GRAPPA PINOT GRIGIO 40% 2cl
11	 GRAPPA MOSCATO 40% 2cl
11	 GRAPPA TRIE RISERVA 40% 2cl
16. -	GRAN CUVÉE STRAVECCHIA 40% 2cl