

Dear Bärli-Guest

We are delighted to welcome you to the Bärli as our guest! Our target is to spoil you with delicious, freshly prepared meals and drinks.

Wherever possible, we give preference to our local producers to supply us with seasonal products from the surrounding region - based on our motto:

„delicious, fresh, seasonal and regional“

Unless otherwise declared, we utilise exclusively Swiss meat and eggs from animals raised in a species-appropriate environment only.

In the past few years we have developed such a taste for some exotic fruits and vegetables, so that we are not willing to abstain from them. Likewise we would not like to deprive you of our freshly squeezed juices, even though orange & Co. are not domestic products.

In order to surprise you again and again, we will complement the variety of our dishes with culinary creations that vary according to the season.

In addition to which we offer you **hot food throughout the day**. However please note that certain dishes of this menu are served only between 18h00 and 22h00.

Enjoy your visit to the Bärli and we wish you „en Guete“!
Thank you for visiting us, hopefully we may welcome you again to the Bärli.

Your Bärli-Team

SOUPS

	Starter	Maincourse
Soup of the day - «es het solangs het»	7.5	11.5
Creamy tomatoe soup with croutons 🍄	8.5	12.5

SALADS

STARTER

Colourful lettuce bouquet 🍄🍄	8.5
Mixed leaf salads from the market 🍄🍄	9.5

Choose from our homemade salad dressings:

- Bärli dressing (french) 🍄
- fig and honey vinaigrette 🍄
- Italian dressing 🍄🍄
- Balsamic dressing 🍄🍄

FAVOURITE CLASSICS

Sausage salad	18.5
Swiss Cervelat sausage (beef and pork), served on a bouquet of leaf salads	
Sausage salad with cheese	21.5
Swiss sausage (beef and pork), garnished with mixed cheese, served on a bouquet of leaf salads	
Chicken Curry salad	25.5
Chicken with a curry sauce, garnished with fresh fruits and served on a bed of varied leaf salads	

🍄 vegetarian

🍄🍄 as vegan dish available, find more in our special rubric VEGAN DISHES in this menu

all prices in CHF incl. VAT

SALADS

Our salads are always prepared using crisp, farm-fresh produce. Enjoy the healthy and colourful bouquet of raw vege-dishes as an adequate meal.

Choose from our homemade salad dressings:

- Bärli dressing (french) 🌱

- fig and honey vinaigrette 🌱

- Italian dressing 🌱🌱

- Balsamic dressing 🌱🌱

	Starter	Main Course
Schäfersalat 🌱 Mixed leaf salads with feta cheese, tomatoes, cucumbers, olives, bell peppers and onions	14.5	18.5
Salat „Chrut & Rüepli“ 🌱 Variation of leaf salads with carrots, apples, mushrooms, walnuts and parmesan shavings	14.5	19.5
Caesar Salad Iceberg lettuce with crispy bacon bits, parmesan shavings and croutons	15.5	21.5
Salat „Mediterran“ 🌱🌱 Colourful leaf salads with dried tomatoes, olives, bell peppers, cucumbers, rocket and pine nuts	15.5	19.5
„Buurehof“ Salat Various leaf salads with Bündnerfleisch (air dried beef), Gruyère cheese, carrots and chopped egg	16.5	23.5
Salat „s`Bärli“ Potpourri of leaf salads with strips of smoked salmon, walnuts, cherry tomatoes and croutons	16.5	23.5
Salad with Chicken Breast Colourful leaf salads served with hot, crispy strips of chicken breast	18.5	25.5







🌱 vegetarian

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TARTE FLAMBEE

A type of „French pizza“ from the Alsace made with a very thin pastry base, topped with sour cream and various other ingredients:



Elsässer Flammkuchen - the Original	18.5
Bacon, onions, sour cream	
Flammkuchen „Füür ond Flamme“ - the spicy one  	19.–
Peperoncini, garlic, cheese, sour cream	
Flammkuchen „Verdura“  	20.5
Tomatoes, leeks, mushrooms, bell-peppers, cheese, sour cream	
Raclette Flammkuchen 	20.5
Raclette cheese, potatoes, pickled cucumbers, paprika, sour cream	
Flammkuchen „Popeye“ 	20.5
Spinach, egg, onions, cheese, sour cream	
Flammkuchen „Grandmère“	21.–
Bacon, leeks, mushrooms, cheese, sour cream	
Flammkuchen „Hawaii“	21.–
Ham, fresh pineapple, cheese, sour cream	
Flammkuchen „Sombbrero“	21.5
Spicy salami, bell-peppers, corn, peperoncini, cheese, sour cream	

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TARTE FLAMBEE

Gorgonzola Flammkuchen	21.5
Ham, bacon, onions, gorgonzola, cheese, sour cream	
Flammkuchen „al Pedro“ 	22.–
Olives, tomatoes, onions, rocket, balsamic, parmesan shavings, mozzarella, sour cream	
Flammkuchen „Española“	22.–
Spicy salami, dried tomatoes, bell-peppers, olives, cheese, sour cream	
Flammkuchen „Sizilia“ 	22.5
Pesto, dried tomatoes, pine nuts, mozzarella, sour cream	
Poulet-Curry Flammkuchen	22.5
Chicken, carrots, leeks, curry, cheese, sour cream	
Flammkuchen „Genovese“	22.5
Ham, olives, tomatoes, pesto, mozzarella, sour cream	
Italiano Flammkuchen	23.–
Smoked ham, tomatoes, rocket, mozzarella, sour cream	
Flammkuchen „Bärenschmaus“	23.5
Smoked salmon, onions, capers, cheese, sour cream	



Please note: All Tartes Flambees are also available as a small portion, at CHF 2.- less

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PIZZA

Pizza „Margherita“ 	18.–
Tomato sauce, mozzarella, basil, oregano	
Pizza „Prosciutto e Funghi“	19.5
Ham, mushrooms, tomato sauce, mozzarella	
Pizza „Formaggio“ 	21.–
Gorgonzola, cheese mix, rocket, olives, tomato sauce, mozzarella	
Pizza „Mexicana“	21.5
Spicy salami, red peppers, corn, chili, tomato sauce, mozzarella	
Pizza „Rustico“	22.5
Smoked ham, tomatoes, olives, rocket, tomato sauce, mozzarella	
Pizza „Basilico“	22.5
Pesto, bacon, cherry tomatoes, tomato sauce, mozzarella	

Please note: All pizzas are also available as a small portion, at CHF 2.- less



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PASTA

** Pasta is served between 18h00 and 22h00*

Spaghetti al` Arrabiata - the spicy one 	18.5
Tomato sauce, peperoncini, garlic and onions	
Spaghetti „Balearia“ 	19.5
Dried tomatoes, pine nuts, italian herbs and olive oil	
Spaghetti Carbonara	22.5
Bacon, egg, cream, parmigiano and onions	
Spaghetti „Kanada“	23.5
Sliced smoked salmon, capers, cream and dill	
Spaghetti „del Pollo“	24.5
Pan fried chicken breast with a cream sauce	

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BURGER

** Burger are served between 18h00 and 22h00*

Our burgers are entirely homemade (by a qualified Geologist) using only Swiss prime beef. As a side order, you may choose between french fries or a mixed salad – according to your desire:

Homemade sauces	Sauce tatar, curry-mango, inferno (spicy)
Classic sauces	Ketchup, mayonnaise, cocktail sauce
Sides orders	French fries or mixed salad

Hamburger	21.5
Swiss beef burger served on a sesame bun, on a bed of leaf salads, tomatoes and pickled cucumbers, sauce and side up to your choice	
Cheeseburger	23.5
Swiss beef burger served on a sesame bun, with gruyère cheese on a bed of leaf salads, tomatoes and pickled cucumbers, sauce and side order of your own choice	
Veggie-Burger	23.5
Homemade vegetable burger-patti served on a pesto bun, with gruyère cheese, tomatoes, pickled cucumbers and leaf salads, sauce and side order of your own choice	
Füürwehr-Burger (Firefighters burger, spicy)	24.5
Swiss beef burger served on a chilli bun with gruyère cheese, chili peppers, leaf salads, tomatoes and pickled cucumbers, sauce and side order of your own choice	
Swiss Alps-Burger	26.5
Swiss beef burger served on a lard bun made in Lenzburg, stuffed with raclette cheese, onions, tomatoes, leaf salads and pickled cucumbers, sauce and side order of your own choice	
American-Burger	26.5
Swiss beef burger served on a sesame bun, stuffed with bacon, fried egg, tomatoes, leaf salads and pickled cucumbers, sauce and side order of your own choice	
Italo-Burger	28.5
Swiss chicken breast served on a pesto bun, stuffed with raw ham, mozzarella, rocket, tomatoes and pickled cucumbers, sauce and side order of your own choice	

QUICHE

We bake the french speciality daily. The tasty tarte fillings vary according to the season. Please view the speciality of the day in the display case.


Quiche piece 8.5

Quiche served with a colourful mixed market salad 18.5

Choose from our homemade salad dressings:

- Bärli dressing (french) 

- Italian dressing 

- fig and honey vinaigrette 

- Balsamic dressing 

FOR OUR „LITTLE BEARS“

** Children's dishes are served between 18h00 and 22h00*

Spaghetti „Spiderman“  8.5

Spaghetti with tomato sauce

Kids „tarte flambee“ „Orsolina“  8.–

Ham, cheese, sour cream

Kids „tarte flambee“ „Pezzi“ 9.–


Ham, cheese, sour cream

Children's plate 11.5

Chicken Nuggets (6 pieces) with french fries

Please note: A „little bear“ is a child up to 12 years



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SWEET DELICACIES


SWEET TARTE FLAMBEE

Tarte flambee „apple & cinnamon“   11.–
Garnished with apple and cinnamon, cane sugar and sour cream

Tarte flambee „banana & nutella“  12.5
Garnished with bananas, nutella, cane sugar and sour cream

Garnished with whipped cream + 1.–
Served with an additional scoop ice-cream of your choice + 4.–

FRESH FROM THE OVEN

Hot Chocolate Cake  14.–
Homemade Chocolate Cake with liquid heart, served fresh from the oven with a scoop of vanilla ice-cream

PASTRY

We bake our sweet delicacies and cakes every day with a lot of passion, pleasure, inspired and by the season. You may view what is currently on offer in our showcase „while stocks last“:

Assortment of our oven-fresh pastry:

- Various fruit tarts with whipped cream
- Small Linzer tarts
- Cheesecake mango tarte
- Chocolate cake

and many more, depending on the daily selection and the season...

GELATERIA

Our ice-creams are made with 100% fresh whole milk. High quality puree of fresh fruits give the ice-cream its authentic flavour and unique texture. Since the puree is composed only of fresh fruits, no flavouring and colourants need to be added to the ice-cream.

VARIETY OF ICE-CREAMS

- Vanilla 1 scoop 4.–
- Chocolate 2 scoops 7.–
- Strawberry 3 scoops 10.–
- Lemon sorbet
- Espresso Served with whipped cream + 1.–
- Hazelnut Served with chocolate sauce + 1.–
- Caramel
- Banana
- Coconut

ICE-CREAM FRAPPÉS

- Frappé 9.–
2 scoops of ice-cream of your choice, mixed with whole milk

COUPES

Iced coffee	9.5
2 scoops Espresso ice-cream, garnished with whipped cream on request served with Baileys, Amaretto or Kirsch, surcharge + 2.-	
Coupe „Colonel“	10.5
2 scoops lemon sorbet with a dash vodka, garnished with whipped cream	
Coupe Danmark	12.–
3 scoops vanilla ice-cream, garnished with whipped cream and hot chocolate sauce	
Coupe „Schoggibanane“	12.5
2 scoops banana ice-cream, 1 scoop chocolate ice-cream, garnished with bananas, chocolate sauce and whipped cream	
Coupe „Raffaello“	12.5
2 scoops coconut ice-cream, 1 scoop vanilla ice-cream, garnished with Raffaello and whipped cream	
Coupe „Ciotto“	12.5
2 scoops hazelnut ice-cream, 1 scoop vanilla ice-cream, garnished with „Ciotto“ and whipped cream	
Coupe „Caramelito“	12.5
2 scoops caramel ice-cream, 1 scoop vanilla ice-cream, garnished with toffees and whipped cream	
Banana-Split	13.5
3 scoops vanilla ice-cream, garnished with bananas, whipped cream and hot chocolate sauce	
Childrens coupe „Bärli“	5.5
1 scoop of ice-cream of your choice garnished with gummy bear, smarties and whipped cream	

VEGAN DISHES

SALADS

STARTER

Colourful lettuce bouquet   8.5

Mixed leaf salads from the market   9.5

Choose from our homemade salad dressings:

- Italian dressing  



- Balsamic dressing  



STARTER OR MAIN COURSE

Salat „Mediterran“   21.5



Colourful leaf salads with dried tomatoes, olives, bell peppers, cucumbers, rocket and pine nuts

VEGAN MAIN COURSES

Vegan Tarte flambee „Füür ond Flamme“ - the spicy one   21.5
Peperoncini, garlic, vegan cheese, sour cream based on soja

Veganer Tarte flambee „Verdura“   23.–
Tomatoes, leeks, mushrooms, bell-peppers, vegan cheese, sour cream based on soja




 vegetarian

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VEGAN DISHES

VEGAN MAIN COURSES

Vegan Pizza „Margherita“ 	19.5
Tomato sauce, vegan cheese, basil, oregano	
Spaghetti al` Arrabiata - the spicy one 	18.5
Tomato sauce, peperoncini, garlic and onions	
Spaghetti „Balearia“ 	19.5
Dried tomatoes, pine nuts, italian herbs and olive oil	


VEGAN SWEETS

Vegan Tarte flambee „apple & cinnamon“ 	12.5
Garnished with apple and cinnamon, cane sugar and sour cream based on soja	

OUR VEGAN ICE CREAMS

• Vanilla 	1 Scoop	4.–
• Lemon Sorbet 	2 Scoops	7.–
• Strawberry 	3 Scoops	10.–

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CONTACT

At the counter
by phone
by mail
Web

please ask your waitress / waiter
+41 (0)62 891 28 68
mail@sBaerli.ch
www.sBaerli.ch

RESERVATIONS

Are you planning to have lunch, or dinner with friends? We will gladly take your reservation.

TEAM EVENTS

For team events with more than 10 persons we will create a special menu according to your wishes. Please ask us, we will gladly assist you in menu-planning, almost everything is possible!

PRAISE & CRITIQUE

If anything is missing in the Bärli menu, or should you have any critique or suggestions for us, please feel free to communicate this with us at the abovementioned contact list.

PAYMENT

We accept Maestro, Visa, MasterCard und American Express. We only accept cash in CHF.

DECLARATION

Unless otherwise declared, we use only Swiss meat, poultry and eggs.

SALE OF ALCOHOLIC DRINKS

No alcohol under 16 years (beer, wine, fermented juices)
No alcohol under 18 years (spirits, alcopops)