



WELCOME TO BISTRO VÖGELIGÄRTLI

**We're happy to serve you at
the buffet inside.**

Opening hours

Monday – Friday: 8 – 18

Saturday: 8 – 16

Closed on Sundays and public holidays

DRINKS

COFFEE | TEA

Coffee Americano	4.80
Espresso	4.80
Double Espresso	5.50
Milk coffee	5.20
Cappuccino	5.20
Latte Macchiato	5.50
Flat White	6.20
Cold Café Latte	5.50
Chai Tea Latte (spiced tea with milk)	5.50
Cold Hot Ovo Chocolate	5.00
Cold Hot Milk	3.90
Various teas from l'art du thé	4.80
Espresso shot add-on	1.00

Alternative milk: oat milk

WATER

WfW - Water for water	30cl 1.50
	1lt 4.00
Knutwiler Mineral sparkling still	30cl 3.00
	50cl 4.00

SOFTDRINKS

Homemade ice tea classic	30cl 4.50
Orange/Black tea	
Homemade ice tea fruits	30cl 4.50
Mint/Hibiscus	
Homemade lemonade	30cl 4.50
Mint/Lemon	
Vivi Kola Vivi Kola Siro	33cl 5.50
Gazosa	35cl 5.50
Rivella rot	50cl 5.50
Vivi Mate	33cl 5.50
Apple juice	30cl 4.50

BEER (Switzerland)

Mons Gold from Kriens	33cl 6.50
Mons Red Ale from Kriens	33cl 6.50
Baarer Bier non-alcoholic	33cl 6.50

APERITIF

Aperol Spritz	11.50
Hugo	10.50
Sparkling Wine sweet sour	8.50

SPARKLING WINE (Switzerland)

Mauler du Neuchâtel	10cl 9.50
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WHITE WINE (Switzerland)

Piacere Blanc, Cave de Jolimont SA, Mont-sur-Rolle	10cl 7.50
Solaris, Weingut Sitenrain, Meggen	10cl 8.50

RED WINE (Switzerland)

Piacere Rouge, Cave de Jolimont SA, Mont-sur-Rolle	10cl 7.50
Cuvée dunkelrot Vin de Pays Schloss Heidegg LU 2020	10cl 8.50

Most of the wines are organic and sustainably produced.

DISHES

QUÖRRY

Curry with regional ingredients

Served with lentil rice and salad

Organic beef | Vegetable

Vegan 17.00

16.00

QUICHE OVEN FRESH

Spinach | Tomatoes | Onion | Cheese

Cheese Quiche 8.50
with salad + 4.00

DAILY SOUP

with fresh bread 6.50

with fresh bread and salad 10.50

SALTY

Tarte flambée with bacon	8.50
Tarte flambée vegetarian	8.00
Ham croissant	3.50
Vegetable fritters	4.00
Menue salad	4.50
small salad *	from 4.10
large salad *	from 8.20
Sandwiches Panini *	from 6.10
Hot Snack (Piadina/Food Box) *	from 10.50

SWEET

Sweet pastries *	from 3.00
Cakes *	from 3.50
Muesli *	from 4.40
Ice cream Gasparini *	from 3.20
Bread *	from 1.50
with jam	+ 1.40
with butter	+ 1.20

* Selection in the fridge or at the
buffet inside.

We exclusively use swiss meat.

For allergen information, please
ask the staff.

HAND
MADE

ETAGERE

BREAKFAST**8.30 - 11.30 AM**

Croissants & selection of bread
Butter & jam
Selection of cheese
Seasonal compote or chutney
Fresh seasonal fruits
Yogurt
Small sweet pastry

CHF 14 / per person (excluding drinks)**APÉRO****3 - 5 PM**

Vegetarian Quiche
Selection of bread
Seasonal spread
Ham & pickled vegetables
Selection of cheese
Homemade vegetable potato chips
Selection of nuts

CHF 15 / per person (excluding drinks)**LUNCH****11 AM - 2 PM**

Selection of seasonal salads
Cheese with seasonal compote or chutney
Sandwich bites
Vegetarian Quiche
Vegetarian Quörry
Shot of daily soup
Selection of bread
Fresh seasonal fruits
Small sweet pastry

CHF 18 / per person (excluding drinks)

Our etagere are available on pre-order for 2 or more persons.



TEA SELECTION



ROOIBOS LYNN



ENGLISH BREAKFAST ORGANIC



EARL GREY SUPÉRIEUR WITH BERGAMOT



CHAI BIO SPICED BLACK TEA



MEDINA GREEN TEA WITH MINT



SYMPHONIE DE FRUITS FRUIT INFUSION



ROSEHIP-HIBISCUS



VERBENA ORGANIC



GINGER LEMON ORGANIC ORGANIC HERBAL INFUSION



ALPEN CHIC HERBAL INFUSION



SENCHA FUJI ORGANIC JAPANESE GREEN TEA