

## MERIDIANO

*I can vouch for the high quality of the products and their careful and sustainable handling. The «Genuinely Swiss» logo  stands for dishes created with produce sourced from handpicked Swiss farms and producers.*

*Choose your favourites from the very best dishes. Enjoy your own individual menu with the creations from my kitchen, composed to suit your tastes.*

*Even as a small boy, I loved experimenting at the stove and seized every opportunity to watch people cook. For me, love is the essence of cooking and enjoyment the essence of eating, and I simply cannot imagine the one without the other.*

*Head Chef: Fabian Raffeiner  
Deputy Chef: Thomas Pape*

*Restaurant Manager & Sommelier: Giovanni Ferraris  
Deputy Restaurant Manager & Sommelier: Carlo Esposito*

*In the kitchen: Werner Wahlen, Lukas Keller, Pedro Campos  
Front of house: Sabrina Tekako*



**MERIDIANO  
KURSAAL  
BERN**

# MERIDIANO MENU

## HIRAMASA KINGFISH

*Rock oyster from Brittany – elderflower – celery – Granny Smith apple*



## PRESERVED CARROTS FROM BRUNNER EICHHOF

*Buckwheat – sea buckthorn – yoghurt*

## FAGOTTINI CARBONARA

*Smoked egg yolk – Culatello di Zibello DOP – Parmigiano Reggiano DOP*

## CARABINERO

*Essence – spring vegetables from the Swiss Lakes Region – wild garlic*



## VEAL TONGUE FROM HOF HOLZEN

*Smoked sturgeon from Frutigen – mustard gherkins – preserved radish*

## BRETON TURBOT

*Vin jaune – green asparagus – pea – morel mushrooms*



## DRY-AGED DUCK BREAST FROM APPENZELL

*Rhubarb – ginger – riso Terreni alla Maggia*



## BONE-MATURED BLACK ANGUS BEEF

*White asparagus – spruce – Graubünden mountain potatoes*

*4 courses CHF 120.-*

*6 courses CHF 165.-*

*8 courses CHF 210.-*

*10 courses CHF 255.-*



**«GENUINELY SWISS»**

*We recommend choosing a single menu per table.*

*This allows us to offer you a seamless and simultaneous joint culinary experience.*

**OUR SOMMELIERS  
GIOVANNI FERRARIS AND CARLO ESPOSITO  
RECOMMEND TO ACCOMPANY YOUR MENU:**

**WINE JOURNEY «MERIDIANO MENU»**

*4 courses CHF 69.-*

*6 courses CHF 89.-*

*8 courses CHF 109.-*

*10 courses CHF 129.-*

# A LA CARTE

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## STARTER

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### HIRAMASA KINGFISH

*Rock oyster from Brittany – elderflower – celery – Granny Smith apple*

*CHF 42.-*

### PRESERVED CARROTS FROM BRUNNER EICHHOF

*Buckwheat – sea buckthorn – yoghurt*

*CHF 35.-*

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## ENTREMETS

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### FAGOTTINI CARBONARA

*Smoked egg yolk – Culatello di Zibello DOP – Parmigiano Reggiano DOP*


*CHF 36.-*

### CARABINERO

*Essence – spring vegetables from the Swiss Lakes Region – wild garlic*

*CHF 48.-*

### VEAL TONGUE FROM HOF HOLZEN

 *Smoked sturgeon from Frutigen – mustard gherkins – preserved radish*

*CHF 38.-*



«GENUINELY SWISS»

# A LA CARTE

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## MAIN COURSES

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### BRETON TURBOT

*Vin jaune – green asparagus – pea – morel mushrooms*

*CHF 58.-*



### DRY-AGED DUCK BREAST FROM APPENZELL

*Rhubarb – ginger – riso loto Terreni alla Maggia*

*CHF 58.-*



### BONE-MATURED BLACK ANGUS BEEF

*White asparagus – spruce – Graubünden mountain potatoes*

*CHF 75.-*

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## VEGETARIAN

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### GNOCCHI WITH MOUNTAIN POTATOES FROM GRAUBÜNDEN

*Chervil – shiitake mushrooms – Sbrinz cheese*

*CHF 36.-*



«GENUINELY SWISS»

*About ingredients in our dishes that can trigger allergies or intolerances, our employees inform you on request.*

*Kingfish JAP / Culatello I / Turbot F / Veal tongue CH / Carabinero SUR  
Black Angus beef CH / Duck CH / Sturgeon CH*

*All prices are in CHF and include the VAT.*

## MERIDIANO

*A highlight to round off an enjoyable meal at the Meridiano: our Chef Pâtissier has composed for you in a creative interplay unadulterated, delicious delights. Let your taste buds be pampered and take away memories of an exceptional culinary experience at the Meridiano.*



# CHEESE

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## CHOICE FROM THE TROLLEY SELECTION GIOVANNI FERRARIS

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### REGIONAL CHEESES - AFFINEUR JUMI, Boll

*Jumi - crazy, innovative and always on the lookout for new ideas.  
The 'Jumiverse' was launched by two creative minds: Jürg (JU) and Mike (MI).  
It was born of the idea to produce cheese from scratch.  
Today, selected Jumi cheeses are available in London, Vienna and Bern.*

### ITALIAN CHEESES – GUFFANTI FORMAGGI, Arona

*Meticulous attention to artisanal quality and a passion for a careful maturation process and refining tradition are attributes the Guffanti-Fiori family has been diligently passing down for more than five generations. It all began in an old, abandoned silver mine with the production of blue veined cheese.*

*Small CHF 18.-*

*Big CHF 28.-*

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## WE RECOMMEND:

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*Tawny 10 anos*

*Ramos Pinto, Vila Nova de Gaia – Douro*

*5 cl. CHF 15.-*

*Late Bottled Vintage 2012*

*Ramos Pinto, Vila Nova de Gaia – Douro*

*5 cl. CHF 20.-*

*Vintage 1982*

*Ramos Pinto, Vila Nova de Gaia – Douro*

*5 cl. CHF 25.-*

## PORTWINE JOURNEY ENJOY OUR THREE PORTWINES (2.5 cl. each)

*CHF 30.-*



## DESSERT

### MANGO

*Madras curry – pandan – Edelweiss Chocolate*

*CHF 22.-*

*2015 Millefiori IGT*

*Gewürztraminer/Pinot Grigio*

*Agriloro, Arzo – Sottoceneri*

*5 cl. CHF 13.-*

### SAMBIRANO 68%

*Calamansi – San Mauro olive oil – tarragon*

*CHF 22.-*

*2008 Sämling Trockenbeerenauslese*

*Angerhof-Tschida, Illmitz – Burgenland*

*5 cl. CHF 15.-*

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### RARITY BY THE GLASS

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*1995 Château d'Yquem AC Sémillon/Sauvignon*

*Premier Cru Classé Supérieur, Lur-Saluces – Sauternes-Barsac*

*5 cl. CHF 45.-*



«GENUINELY SWISS»

# COFFEES

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## NESPRESSO

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**KENYA MILIMA** *exclusive selection*

*Notes of citrus, grain and green plants – Intensity: 5*

*Origin: Kenya*

*Type: Arabica*

*CHF 11.50*

**LUNGO ORIGIN GUATEMALA**

*Distinctive and silky – Intensity: 6*

*Origin: Guatemala*

*Type: Arabica and Robusta*

*CHF 9.50*

**NEPAL LAMJUNG** *exclusive selection*

*Intense roast – Intensity: 8*

*Origin: Lamjung in Himalaya, Nepal*

*Type: Bourbon*

*CHF 11.50*

**RISTRETTO ORIGIN INDIA**

*Intense and spicy – Intensity: 10*

*Origin: India*

*Type: Arabica with a hint of Robusta*

*CHF 9.50*

# TEAS

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## LÄNGGASSTEE BERN

### CLASSIC TEAS CHF 12.-

#### DIAN HONG JIN YA

*A high-quality Yunnan black tea originating in Fengqing. A rather velvety-soft yet full and aromatic, typical Dian Hong with an abundance of reddish tips. Jinya describes the leaf and means golden bud. Bittersweet, fruity, sweet and soft. A truly multi-layered delicacy.*

#### MAROCMINZE

*Mint tea from the Atlas Mountains of Morocco.  
Very refreshing and light.*

#### VERVEINE

*The classic among the herb infusions from the Dordogne in France.  
Citrus notes, especially suitable after a fine meal.*

### SELECTED TEAS CHF 18.-

#### FINEST LONG JING

*A wonderful Xinchang Longjing that means from non-original location.  
Also known as Dafo Longjing after the Great Buddha temple in the city of Xinchang.  
Handpicked and processed in an artisanal manner. Intense and spicy, sweet, nutty and aromatic.*

#### JASMINE SILVER NEEDLE

*Chinese green tea, scented in a complex process with jasmine blossom.  
A very fresh and fragrant tea to savour.*

#### PU ER 2005

*Its origins lie in south-western China in Xishuangbanna, the southern region of Yunnan Province. Xishuangbanna has ancient (over 1000-year-old) tea trees and several plantations and small forests with centuries-old trees. They are located off the beaten track on mountainsides and among peaks, well away from sources of environmental pollutants and often difficult to reach.*