



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 0 on the outside, fluffy on the inside.

It would be rude not to ...

#BARGWICH 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!

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

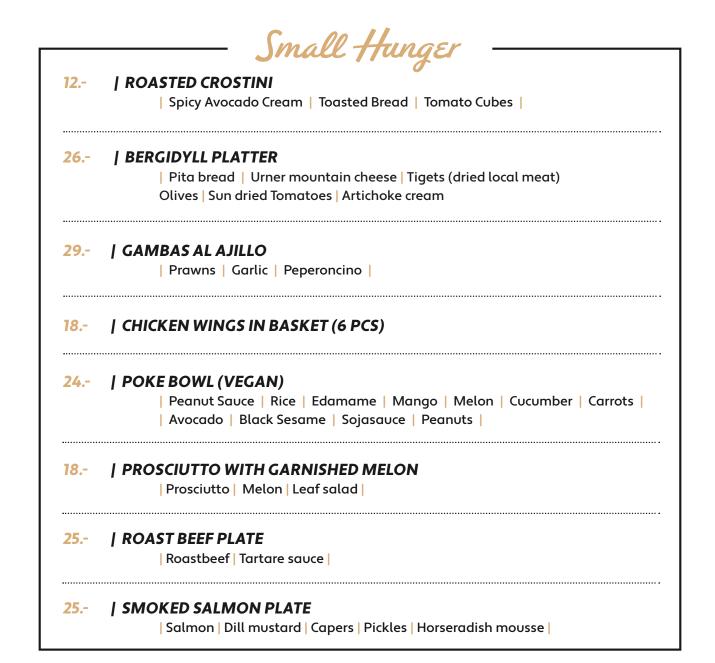


If you have any food allergies or are diabetic, please let our staff know. We will do our best to accommodate your needs and ensure a safe and enjoyable dining experience.

SUMMER OPENING TIMES : MO - TU | Closed, WE - SA | 09.00 - 23.00 Uhr, SU | 09.00 - 21.00 Uhr +41 (0)76 758 72 43 www.hotelbergidyll.ch Gotthardstrasse 39, CH 6490, Andermatt

IT'S ALWAYS GOOD TO START WITH AN...

<i>47</i>		#ADÉ		<i>⊥</i> −	
#TRENDAPÉRITIF ALCOHOLFREE		#APÉRITIFS&BITTERS		#TRENDAPÉRITIF	
11.5	 HUGO 0.0 Prosecco 0.0 Elderflower Syrup Soda Peppermint		AVERNA / APPENZELLER 9 % 4cl	9	PROSECCO SPUMANTE DI TREVISO
11.5	APEROL SPRITZ 0.0	•	RAMAZZOTTI 0% 4cl	11.5	 HUGO Prosecco Elderflower Syrup
	Prosecco 0.0 Jsotta Bitter Senza Tonic Water Orange Slice	: -	JÄGERMEISTER 5% 4cl		Soda Peppermint
11.5	 GIN & TONIC 0.0 Ceder's Classic Gin 0.0 Tonic Wasser Cucumber Slice		APEROL / CAMPARI / CYNAR 1% 23% 16.5% 4cl	11.5	LILLET BLANC TONIC Lillet Blanc Tonic Water Orange Slice
I	 MARTINI SPRITZ Martini Aperitivo Floreale 0.0,	: :	RICARD PASTIS 5% 4cl	11.5	 APEROL SPRITZ Aperol Prosecco Soda Orange Slice
	Prosecco 0.0 Soda Orange Slice	•	MARTINI BIANCO/ ROSSO 5% 5cl	11.5	GISELLE SPRITZ
1.5	 GIN FIZZ Ceder's Classic Gin 0.0 Lemon Juice Soda Simple Syrup	•	LILLET BLANC / GISELLE APERITIF		Soda Peppermint
1.5	 ITALIAN 75 Ceder's Classic Gin 0.0 Prosecco 0.0	+3	7% 16% 4cl Depending on your preference, neat, on the rocks,	13.5	LIANDEL FRESH SPRITZ Liandel-fresh-Likör Prosecco Soda Orange Slice
	Lemon juice Simple Syrup		or with soda / tonic.	9.5	SPRITZTER WHITE WINE
9.5	SPRITZTER WHITE WINE 0.0 SAUER Hausewine 0.0 Soda SWEET Hausewine 0.0 Sprite			- - - - - - - - - - - - - - - - - - -	SAUER Hausewine soda SWEET Hausewine Sprite





7.- | 12.- | SOUP OF THE DAY

- 7.- | MIXED LEAF SALAD

 Croutons | Cherry tomatoes | Seasonal Salad

 19.- | TOMATO-BURRATA-SALAD

 Burrata | Cherry tomatoes | Basil Oil |

 13.5 | BERGIDYLL SALAD

 Seasonal leafsalad | seasonal ingrediants
 +7.- Chickenbreast, Salmon or Tuna |
 - 19.- | DEVILS BRIDGE SALAD | Seasonal leafsalad | Spicy salami | | Bell peppers | Chili | Croutons |

#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

29.- | TAGLIATELLE AI FRUTTI DI MARI [Tagliatelle | Seafood | 25.- | PENNE ALL 'AMATRICIANA [Pasta | Bacon | Tomates | Onions | 35.- | SOMMERTRÜFFEL RISOTTO [Risotto | Truffels | 35.- | RISOTTO CON GAMBERONI [Risotto | Prawns |

22.5 | PINSA SALAMI Tomato Sauce | Mozzarella | Salami | Olive Oil | 23.5 | PINSA PROSCIUTTO Tomato Sauce | Mozzarella | Ham | Basil | Olive Oil |

24.5 | PINSA VEGETARIANO

| Tomato Sauce | Mozzarella | | Grilled Vegetables | Olives | Basil |

.....

24.5 | PINSA NAPOLI

| Tomato Sauce | Mozzarella | Anchovies | Cherry Tomatos | Capers | Onion | | Oregano |

25.5 | PINSA ROMAGNA

| Tomato Sauce | Burrata | Basil | | Olive Oil |

25.5 | PINSA SALMONE

| Mozzarella | Smoked Salmon | | Onions | Dill | Capers |



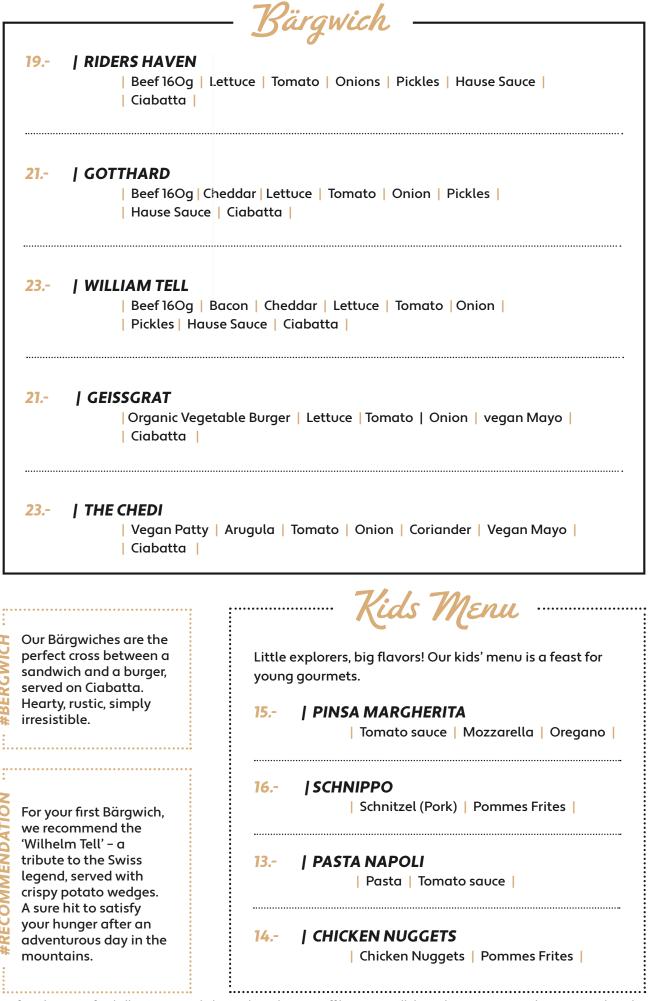
#RECOMMENDATION

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 all'Amatriciana' to others – or are you brave enough for this Italian flirtation?



From the Grill

29.- | FLANK STEAK TAGLIATA (BEEF) 200G

Arugula | Cherry Tomatoes | Parmesan |

48.- | ENTRECÔTE CAFÈ DE PARIS

| 250g Entrecôte | Cafè de Paris sauce |

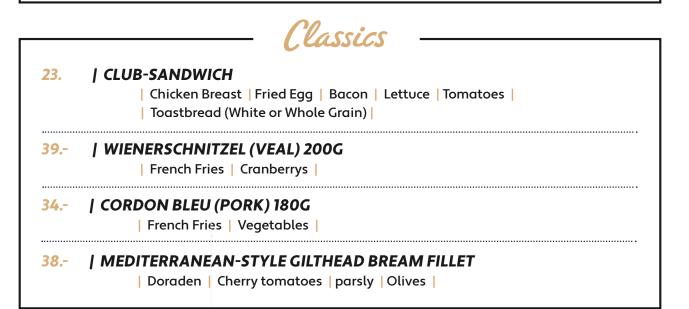
29.- | SPARERIBS BBQ SAUCE (PORK) 350G

29.- | MANU'S BREADED PORK CUTLET

| Pork Cutlet | Served in a small pan |

25.- | CORNISH HEN (APPROX 500G)

| Garlic-Chili oil | 15 min Waiting time |



6	MENU SALAD
6	GRILLED VEGETABLES
6	ROSMARIN POTATOES
6	RISOTTO
6. -	FRENCH FRIES
7	POTATO WEDGES
7	CORN-ON-THE-COB

#RECOMMENDATION

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

