

**k**ramer



# *FOOD AND DRINKS*

Kramer - Urban Dining



# KRAMER-HIT

## MARKET-SALAD

Leaf salads / Green Asparagus  
Cress / Radishes  
Cashew Nuts / French dressing  
**14.8 / 20.8**  
**18.8 / 24.8** with goat cream cheese (pasteurized)  
**20.8 / 29.8** with chicken breast fillets

## BEEF-TATAR - SPICY

House bread / Radishes / Cress / Belper-Knolle  
**28.8 / 36.8**

## CARROT-GINGER SOUP

Vanilla oil / Coconut milk  
**12.8 / 19.8**

## FONDUE FROM CHÄSHÜTTE BERN

House blend (Cheese) - Bred  
**Per Person 32.8**

## NEW POTATOES

**6.8 / Bowl**

## MIXED PICKLES

**7.8 / Bowl**

## PICKLES

**6.8 / Bowl**



# KRAMER-HIT

## **KRAMER BURGER (16 HOURS COOKED)**

Pulled Pork - BBQ Sauce - Spiced red cabbage  
Sesame buns

**23.8**

**28.8** With New Potatoes - Chives-Sour-Cream

**28.8** With Seasonal-Lettuce-Salad

## **OLD TOWN BURGER - SPICY - VEGETARIAN**

Breaded Quorn patti - Thai curry passion fruit ketchup  
Spiced red cabbage - Sesame buns

**23.8**

**28.8** With New Potatoes - Chives-Sour-Cream

**28.8** With Seasonal-Lettuce-Salad

## **SIDE DISHES**

### **NEW POTATOES**

Chives-Sour-Cream

**6.8**

### **SEASONAL-LETTUCE-SALAD**

Cress / Beetroot / French-Dressing

**7.8**



# POKE BOWLS

## **BEEF CUBES**

Soya-Ginger-Dressing - Mango - Cucumber - Tomato - Red Onions  
Coriander - Cashew Nuts - Wasabi-Mayo - Sushi Rice

**33.8**

## **SALMON-CUBES RAW** (NORWEGEN)

Orangen-Sesame-Dressing - Orange - Radishes  
Green Asparagus - Spring Onions - Radish-Spaghetti - Sesame  
Wasabi-Mayo - Sushi Rice

**36.8**

## **CHICKEN BREAST FILLET**

Soya-Ginger-Dressing - Mango - Cucumber - Tomato - Red Onions  
Coriander - Cashew Nuts - Wasabi-Mayo - Sushi Rice

**31.8**

## **SMOKED-TOFU**

Soya-Ginger-Dressing - Mango - Cucumber - Tomato - Red Onions  
Coriander - Cashew Nuts - Wasabi-Mayo - Sushi Rice

**30.8**



# TART FLAMBÉE

## TARTE FLAMBÉE CLASSIC

Bacon - Onions - Sour- Cream - Chives - Pepper

**23.8**

## TARTE FLAMBÉE MEDITERRANEAN

Mozzarella - Tomatoes - Sour- Cream - Arugula  
Basil pesto - Pepper

**23.8**

## TARTE FLAMBÉE GOATS-CHEESE

Goats- Cheese (pasteurized) - Pear- Chutney - Sour- Cream  
Arugula - Pepper

**23.8**

## TARTE FLAMBÉE SMOKED SALMON

Smoked Salmon (NORWAY) - Sour- Cream - cress  
Spring onions - Pepper

**25.8**



# APERRO MINI-BOWLS

## MARINATED OLIVES

Green & Black

**7.8**

## BALSAMICO-MUSHROOMS

Honey - Chili - Rosmary

**7.8**

## DRIED TOMATOES

Olive Oil - Garlic

**7.8**

## MIXET MINI-BOWL

Dried Tomatoes - Balsamico- Mushrooms - Olive

**8.8**

## SAUSAGE

Emmental-Smoked Sausage

**9.8**



# APERRO-PLÄTTLI

MAIN COURSE 1 PERSON / APERRO 2 - 3 PERSONS

## EMMENTAL-DRIED MEAT

Smoked Sausage - Prosciutto - Coppa - Raw Bacon  
Beef dried meat

**32.8**

## RAW MILK CHEESE - "CHÄSHÜTTE BERN"

Tomme Fleurette - Etivaz - Jersey-Blue - Gstaader Hobelkäse  
Goat Cream Cheese (pasteurized) - Fig Mustard

**32.8**

## RAW MILK CHEESE -DIEMTIGTALER HOBELKÄSE

**17.8**

## DRIED MEAT & CHEESE

Emmental Dried Cheese-Specialities  
Raw Milk Cheese from «Chäshütte Bern»

**32.8**

## ANTIPASTI

Oliven - Dried Tomatoes - Balsamico-Mushrooms

**20.8**

## MIXED

Dried Meat-Specialities - Raw Milk Cheese - Antipasti

**36.8**



# BREAKFAST

## KRAMER BREAKFAST

Your choice of a hot drink

Orangejuice

Croissants - Bread - Jam - Honey - Butter

**19.8**

# SWEETS

## GIOLITO - L'ANIMA ITALIANA DEL GELATO

### GLACE

Coffee - Vanilla - Fior di Latte - Chocolate

**5.0** / bowl

### SORBET

Mango

**5.0** / bowl

### AFFOGATO

Vanilla - Espresso

**8.5**

### WHIPPED CREAM

**2.0** / portion

## PASTRIES AND CAKES

Plum Streusel Cake

**4.8**

Chocolate coconut cake

**4.8**

Apple pie

**5.8**

Cheesecake

**5.8**



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# COLD DRINKS

Water sparkling and stil	0.3l	5
Coca-Cola, Coca-Cola zero, Rivella rot, Apple juice, Citron	0.5l	7
<b>Homemade Ice Tea</b>		
Mint-Orange	0.3l	5.5
	0.5l	7.5
<b>SWISS MOUNTAIN SPRING</b>		
Tonic, Lemon, Ginger Beer	0.2l	6
Chinotto, Tomatensaft, Orangensaft	0.2l	5.5
San Bitter	0.1l	5.5
Red Bull	0.25l	5.5
<b>EL TONY MATE</b>		
Mat drinks (containing caffeine)	0.33l	7
Tap Water	"all you can drink" / Person	3



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# HOT DRINKS

Coffee	4.8
Espresso	4.8
Doppio	5.8
Americano	4.8
White coffee	5.8
Cappuccino	5.8
Latte Macchiato	6
Chai Latte	6
Ovomaltine	5.5
Chocolat with creme	+2
All warm drinks available with oat milk (vegan)	+0.3
<b>Länggass - Tea</b>	
Assam Halmari	5
Menthe du Maroc	5
Bernese Roses	5
Verveine	5
Sencha Yamato Green Tea	5
Indian Chai	5
Fresh Ginger Tea	5



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# BEERS

## ON TAB

Blonde		
Amber	0.3l	5.5
Seasonal Beer	0.5l	7.5
Pitcher	1.5l	21

## BOTTLES

Feldschlösschen lager non-alcoholic	0.33l	6
Feldschlösschen wheat non-alcoholic	0.33l	6
Hoppy Lager Brooklyn non-alcoholic	0.33l	6
Special Effects IPA non-alcoholic	0.33l	6
Valaisanne non-alcoholic	0.33l	6
Guinness Draught	0.5l	9
Schneider weisse Love Beer	0.5l	8
Coruja IPA	0.33l	7
Valaisanne Pale Ale	0.33l	6.5
Valaisanne White IPA	0.33l	7
Valaisanne Jucy IPA	0.33l	7
Valaisanne Blanche	0.33l	7
Brooklyn The stonewall inn IPA	0.33l	7
MUSA Red Zeppelin IPA	0.33l	7
MUSA Psycho Pilsner	0.33l	7
Corona Extra	0.33l	6.5
Super Bock Gluten free	0.33l	6
Risser Trübes Cidergetränk Thun	0.33l	6.5



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# WHITE WINES

<b>"K" Trie white</b>	<b>1.0dl</b>	<b>8</b>
Sauvignon	<b>7.5dl</b>	<b>49.8</b>
G & R Triebaumer / Burgenland / Austria		
<b>Roero Arneis Camestri DOC</b>	<b>1.0dl</b>	<b>9</b>
Arneis	<b>7.5dl</b>	<b>54</b>
Azienda Agricola Marco Porello / Piemont / Italy		
<b>Verdejo Verderrubi DOC</b>	<b>1.0dl</b>	<b>8</b>
Verdejo	<b>7.5dl</b>	<b>49.5</b>
Vinedos Verderrubi / Rueda / Spain		
<b>Cuvée la pleine lune No 3</b>	<b>1.0dl</b>	<b>9</b>
Petite Arvine / Chasselas / Sauvignon blanc	<b>7.5dl</b>	<b>54</b>
Christian Crittis & Urs Messerli / Valais / Swiss		
<b>Jurancon Sec "Chant de Vignes"</b>	<b>1.0dl</b>	<b>8</b>
Camaralet / Gros Manseng	<b>7.5dl</b>	<b>49.8</b>
Dom. Cauhapé / Jurancon / France		



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# ROSE WINES

<b>"K" Rosé von der Blaufränkisch Reserve</b>	<b>1.0dl</b>	<b>8</b>
Blaufränkisch	<b>7.5dl</b>	<b>49.8</b>
G & R Triebaumer / Burgenland / Austria		
<b>GERTRUD Rosé Wallis AOC</b>	<b>1.0dl</b>	<b>9</b>
Gamay / Pinot Noir / Valais / Swiss	<b>7.5dl</b>	<b>54</b>

# SPARKLING WINES

<b>Spumante - Sparkling Wines</b>	<b>1.0dl</b>	<b>9</b>
Prosecco DOC Dry "Tondo"	<b>7.5dl</b>	<b>56</b>
Glera		
Paladin & Paladin / Venetien / Italy		

## ROSÉ PROSECCO

<b>Millesimato</b>		
Prosecco DOC Rosé	<b>1.0dl</b>	<b>10</b>
Glera & Pinot Nero	<b>7.5dl</b>	<b>62</b>
Paladin & Paladin / Venetien / Italy		



# RED WINE

<b>"K" Trie red</b>	<b>1.0dl</b>	<b>8</b>
Zweigelt, Cabernet Sauvignon	<b>7.5dl</b>	<b>49.8</b>
G & R Triebaumer / Burgenland / Austria		
<b>Bärner Wy Pinot Noir AOC</b>	<b>1.0dl</b>	<b>9</b>
Pinot Noir	<b>7.5dl</b>	<b>54</b>
Weingut Hämmerli / Bern / Swiss		
<b>Oro rosso, cuvée prestige No 2 DOC</b>	<b>1.0dl</b>	<b>9</b>
Merlot, Cabernet Sauvignon, Pinot Nero	<b>7.5dl</b>	<b>54</b>
Gamaret, Syrah		
Tenimento dell'Ör / Tessin / Swiss		
<b>Colheita</b>	<b>1.0dl</b>	<b>9</b>
Touriga Nacional / Touroiga Franca / Sousão	<b>7.5dl</b>	<b>54</b>
Quinta do Couquinho / Douro / Portugal		
<b>Petit Hipperia</b>	<b>1.0dl</b>	<b>9</b>
Cabernet Sauvignon, Merlot	<b>7.5dl</b>	<b>54</b>
Petit Verdot, Carbernet Franc		
Pago de Vallegarcia / Vino de la Tierra Castilla / Spain		



# BOTTLE WINE

## RED

**ORSO Barbera d'Asti superiore DOCH** 7.5dl 64  
Barbera  
Az. Agr. Ferraris  
Piemont / Italy

**Hipperia DO** 7.5dl 74  
Cabernet Sauvignon, Merlot, Petit Verdot, Cabernet Franc  
Pago de Vallegarcia / Montes de Toledo / Spain

## WHITE

**Riesling x Sylvaner AOC** 7.5dl 54  
Riesling Sylvaner  
Markus Stäger / Graubünden / Swiss

**Saint-Saphorin AOC Lavaux** 7.0dl 54  
Chasselas  
Les Frères Bovy / Waadt / Swiss



# APÉRITIFS

Martini Bianco (Vol. 15%)	4cl	7.5
Campari (Vol. 23%)	4cl	7.5
Cynar (Vol. 16.5%)	4cl	7.5
Pastis 51 (Vol. 45%)	4cl	7.5
Suze (Vol. 20%)	4cl	7.5
		4.5
+ Mixed Drink		

# SPRITZ

<b>Apérol Spritz</b>	13
Apérol / Prosecco	
<b>Sarti Spritz</b>	13
Sarti / Prosecco	
<b>White wine Spritz</b>	11
White wine / Mineral or Citron	
<b>Kramer Aperero</b>	13
Prosecco / Ginger Liquor	
<b>Aare Spritz</b>	12
Aarewasser / Prosecco	
<b>Limoncello Spritz</b>	14
Limoncello / Rose Prosecco	
<b>Fresh Lulu</b>	13
Elderflower liquor / Rose Prosecco	



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# VODKA

Absolut (Vol. 40%)	4cl	8.5
Belvedere (Vol. 40%)	4cl	10.5
+ Mixed Drink		4.5

# GIN

Bombay Sapphire (Vol. 40%)	4cl	8.5
Hendrick`s (Vol. 41.4%)	4cl	10.5
Monkey 47 Dry Gin (Vol. 47%)	4cl	10.5
SLOE Gin (Vol. 28%)	4cl	10.5
+ Mixed Drink		4.5

# RUM

Bacardi Superior (Vol. 37.5%)	4cl	8.5
Havana Club (Vol. 40%)	4cl	8.5
Barcelo Ron Dominicano (Vol. 37.5%)	4cl	8.5
+ Mixed Drink		4.5



# WHISKEY

## American

Jack Daniel's (Vol. 40%)	4cl	8.5
+ Mixed Drink		4.5

## Single Malts

Lagavulin 16y (Vol. 43%)	4cl	15.5
Oban 14y (Vol. 43%)	4cl	15.5
Talisker 10y (Vol. 45.8%)	4cl	15.5

# GRAPPA

Paesanella Grappa Barolo (Vol. 41%) Piemont, Italy	2cl	9
Paesanella Grappa Moscato (Vol. 41%) Piemont, Italy	2cl	9
Paesanella Grappa Amarone (Vol. 41%) Piemont, Italy	2cl	9

# COGNAC

Hennessy Fine de Cognac (Vol. 40%)	2cl	9.5
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# LIQUEUR

"K" Berner Altstadt Ginger Liqueur (Vol. 17%)	2cl	8
"K" Berner Altstadt Elderflower Liqueur (Vol. 17%)	2cl	8
Amaretto (Vol. 28%)	4cl	8
Baileys (Vol. 17%)	4cl	8
Limoncello (Vol. 30%) Limoncello Manufaktur	2cl	8
Hierbas Ibicencas (Vol. 26%)	2cl	8
Kaffi Li-Couer (Vol. 17%)	2cl	8

# BRANDY

Carlos / XO Extra Old Solera (Vol. 38%)	2cl	9.5
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# BRAND

Etter Kirsch (Vol. 41%)	2cl	6.5
Fassbind Vieille Prune (Vol. 41%)	2cl	6.5
Fassbind Calvados (Vol. 40%)	2cl	6.5



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