



To start

The classics

Mixed salad with home-made sauce*	8.- 13.-	
Beat Burkhardt, Ligerz AOC Chasselas cuvee	0.5dl 3.50 1dl 7.00	
Squash salad mushrooms, beetroot and roasted almonds, pink pepper dressing	17.-	
Beat Burkhardt, Ligerz Chardonnay	0.5dl 5.00 1dl 9.00	
Crispy chicken salad (CH) pesto vinaigrette	18.-	
Cave du prieuré, Cormondrèche Œil-de-Perdrix	0.5dl 3.50 1dl 7.00	
Cream of broccoli with wasabi smoked salmon flakes (NO) and sesame emulsion	17.-	
Weingut Lienhard, Teufen Pinot Gris	0.5dl 5.00 1dl 9.00	

Our specialities

Fishing Breaded mussels (SP), borlotti bean purée, smoked bacon emulsion (CH), crispy sponge cake with squid ink	24.-	
Weingut Lienhard, Teufen Riesling Sylvaner	0.5dl 4.50 1dl 8.00	
Tart'accio Vegetable tartar, courgette pickles, yoghurt and herb sauce poppy seeds and pollen	18.-	
Cave du prieuré, Cormondrèche Œil-de-Perdrix	0.5dl 3.50 1dl 7.00	



To continue

The classics

Black Angus beef tartar (CH) 34.-
homemade fries, toast

Johanniter Keller, Twann AOC 0.5dl 3.50 | 1dl 6.00
Pinot Noir

Beef entrecote (CH) viking style 37.-
red onion sauce deglazed with BFM (regional beer),
homemade fries and green salad

Cave du Prieuré Magie Noire Cormondrèche 0.5dl 5.00 | 1dl 9.00
Garanoir, Gamaret, Pinot Noir



Perch filets Loé (CH) 39.-
meunière style, homemade fries, market vegetables and tartar sauce*

Weingut Lienhard, Teufen 0.5dl 5.00 | 1dl 9.00
Pinot Gris

Traditional half-and-half fondue from the Fromagerie de Nods (CH) 29.-

Beat Burkhardt, Ligerz AOC 0.5dl 3.50 | 1dl 7.00
Chasselas Cuvée,



Homemade Rösti 28.-

Raclette cheese AOP au gratin, grilled bacon (CH) and fried egg



Pork (CH) spare ribs 33.-

barbecue sauce, homemade country potatoes

Cave du Prieuré Magie Noire Cormondrèche 0.5dl 5.00 | 1dl 9.00
Garanoir, Gamaret, Pinot Noir

Our specialities

The ugly duckling 42.-

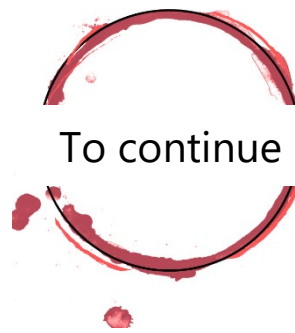
Duck breast (FR), tarragon sauce, burnt leek, pea mousseline

Anne-Claire Schott, Anne-Sombre, Twann 0.5dl 5.50 | 1dl 10.00
Diolinoir, Gewürztraminer

The big blue 39.-

Redfish fillet (ATL), mashed potatoes and crisps Vitelotte,
spaghetti of marinated carrots, bouillabaisse style broth and rouille

Beat Burkhardt, Ligerz 0.5dl 5.00 | 1dl 9.00
Chardonnay




To continue

Vegetarian suggestions


Heart of cabbage 28.- 
Ravioli stuffed with kale and potato,
sauce with Taleggio DOP cheese and sage chips

Weingut Lienhard, Teufen 0.5dl 5.00 | 1dl 9.00
Pinot Gris

Eyja'(fjallajökull) 26.- 
Gnocchi with vegetable charcoal, roasted pepper coulis
chips and basil emulsion

Johanniter Keller, Twann AOC 0.5dl 3.50 | 1dl 6.00
Pinot Noir

Vegan suggestions

Eyja'(fjallajökull) 26.- 
Gnocchi with vegetable charcoal, roasted pepper coulis
chips and basil emulsion (almond milk)

Johanniter Keller, Twann AOC 0.5dl 3.50 | 1dl 6.00
Pinot Noir

Lentil dahl 24.- 
curry, coriander and pineapple

Weingut Lienhard, Teufen 0.5dl 4.50 | 1dl 8.00
Riesling Sylvaner



To conclude

The classic

Cheese composition 14.-
various accompaniments

Anne-Claire Schott, Anne-Sombre, Twann
Diolinoir, Gewürztraminer

0.5dl 5.50 | 1dl 10.00

We treat ourselves

The good pear 17.-
Pear cooked in red wine, sabayon parfait, chocolate gianduja mousse,
pear compote, almond crumble and red wine reduction

Coco Loco 16.-
"Frolla" shortbread biscuit, coconut mousse and ice cream,
warm rum and maracuja sauce

Christmas market 15.-
Fir tree bavarois, caramel mousse with salted butter, gingerbread tuile,
anise crumble, cinnamon emulsion, Christmas tea gel, peanuts

Trois-Lac-Ciders, Nectar Givré, La Neuveville

0.5dl 5.50 | 1dl 10.00

Our Mövenpick ice cream menu



Informations

Designations

AOP / DOP Protected Designation of Origin
AOC Appellation d'origine contrôlée

Our labels



The origins

CH	Switzerland
ATL	(North) Atlantic
FR	France
NO	Norway
SP	Spain

Social medias

We are looking forward to your kind words



Barrique Restaurant Bienne



barrique_restaurant_bienne



Barrique restaurant



www.restaurant-barrique.ch