

At Spedition, you will find regional cuisine with the joy of genuine
flavours in an urban translation
-Sometimes cheeky and unconventional.
The focus is always on the original product.
We cultivate feel-good cuisine.
A mixture of:

Heart palpitations, feelings of happiness and full flavour

Starters

- The board** 26
with Grisons raw ham, country bacon,
Huuswurst (beef and pork)
with mixed pickles & tomato bruschetta H, A, O
- The 'egg'** (vegetarian) 23
cooked at low temperature 62c° with black beans,
borlotti cream, cheese mousse & fried leek C, A, G
- Seasonal garden salad** (vegetarian) 15
with colourful salad, mixed vegetables, seeds
croutons & seasonal Huus dressing G, H, L, M, O, A, E, F
- „Chioggia“** (vegan) 21
Beetroot carpaccio cooked in salt with yoghurt tahini sauce,
hibiscus, tapioca pearls, hazelnuts, pomegranate,
herbs & croutons from charcoal bread A, E, H, N
- Vegetable tartare** (100gr/200gr, vegetarian) 19/26
with roasted hazelnuts, green herb oil,
radishes, carrot cream,
sweet and sour onions & bread crisps A, G, L, M, F, O
- Beef tartare** (100gr/180gr) savoury marinade! 26/32
with roasted hazelnuts, green herb oil, radishes,
carrot cream, sweet and sour onions & bread crisps A, G, L, M, F, O
- Scallops** 25
freshly fried with potatoes, sour cream, fresh truffle,
bacon & truffle sauce D, O, R, G
- Soup of the day** (vegetarian) 12

From the grill

Swiss entrecôte of beef (220gr) **56**
dry aged 21 days

*We have other dry aged cuts of meat from our maturing cabinet.
These special cuts are characterised by their intense flavour
flavour and tender texture.*

***For the current availability and sizes
our team will be happy to help you!***

Venison fillet mignon (180gr) **45**

Pink roasted lamb (180gr) **43**
mustard-glazed in a parsley crust [M](#), [A](#), [G](#)

Juicy Swiss corn-fed poulard breast "Supreme"(180gr) **37**
gefüllte mit einer Cashew-Aprikosen-Füllung [M](#), [A](#), [G](#), [H](#), [E](#)

Vegan spelt-seitan skewers from the SEITAN-MANUFAKTUR **32**
Marrakesh-style marinated & finely grilled (CH) [A](#)

Grilled round aubergine steak (vegan) **32**
with tomato sauce, pesto & burrata [L](#), [G](#)

We serve vegetables with all dishes.

Selection of side dishes:

Classic French fries

Parmesan risotto [G](#), [L](#)

Smoked mashed potatoes [M](#), [G](#)

Choice of sauces:

Chimichurri [M](#)

Port wine & truffle sauce [L](#), [G](#), [D](#)

Jus [L](#), [A](#), [F](#) [G](#)

Special topping

Swiss truffle (10g) **8**

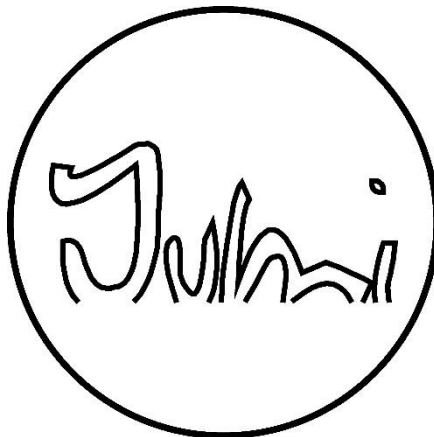
The classics

- The 'black' cod** (180g) **36**
marinated & glazed in miso with creamy
Jerusalem artichokes & lemongrass,
served with glazed carrots [D](#), [L](#), [N](#), [F](#), [R](#)
- „Risotto“** (vegetarian) **34**
with fresh Swiss truffle,
burrata & green herb oil [G](#)
- Beef cheeks** **45**
cooked at a low temperature in its own jus,
with smoked mashed potatoes,
sweet & sour onions & spice powder [L](#), [A](#), [F](#), [G](#)
- Large salad bowl** (vegetarian) **23**
with colourful salad, mixed vegetables, seeds
croutons & seasonal Huus dressing [G](#), [H](#), [L](#), [M](#), [O](#), [A](#), [E](#), [F](#)
- with baked falafel [N](#) **26**
- with fried beef strips (100gr) **34**

Sweets & cheese 'Guilty Pleasure's'

Apple pie	9
Classic, homemade & hot with whipped cream & vanilla ice cream A , C , G , H	
Creamy pistachios (vegan)	9
with chocolate crumble A , H	
„Rocher“	9
Chocolate sponge cake, mascarpone cream, chocolate & cocoa powder A , C , G , H	
Creme Catalana	9
with crumble, vanilla ice cream & hazelnut brittle A , C , G , H	
Lick me! Glacé Chübeli from Kalter Lust ask our staff for the available flavours... (allergens visible on the cup)	7
Swiss cheese selection from JUMI (CH)	16
with fruit bread fig mustard and honey A , G , C , M	

In friendly co-operation with



List of the fourteen allergens:

- A: **Cereals containing gluten**, in particular wheat (such as spelt and chorasan wheat), rye, barley, oats or hybrid strains thereof
- B: **Crustaceans** and products thereof
- C: **Poultry eggs** and products thereof
- D: **Fish** and products thereof, except:
 - a.) Fish gelatine used as a carrier for vitamin or carotenoid preparations.
 - b.) Fish gelatine or isinglass, which is used as a clarifying agent in beer and wine.
- E: **Peanuts** and products derived from **peanuts**
- F: **Soya beans** and products thereof
- G: **Milk of mammals** and products derived therefrom (including lactose)
- H: **Nuts** and products thereof, namely almonds, Hazelnuts, walnuts, cashew nuts, pecan nuts, Brazil nuts, pistachios, Macadamia or Queensland nuts. Apart from nuts to produce alcoholic distillates
- L: **Celery** and products thereof
- M: **Mustard** and products thereof
- N: **Sesame** and products thereof
- O: **Sulphur dioxide and sulphites**
- P: **Lupins** and products thereof
- R: **Molluscs such as snails, mussels, squid** and **octopus**
Products obtained

*Pouring is our favourite
form of gift-giving.*

Open bar

White... **1 dL**

Bianco di Negroamaro : Mavrio : Apulia [O](#) 9.90

Babettli Cuvée VDP : Terravigna : Riesling-Sylvaner, Gewürztraminer, Räuschling, Savignon Blanc & Solaris [Organic, O](#) 8.50

Genio y Figura DO : Bodegas Attis : Albarino [Organic, O](#) 8.20

Rosarot...

Lumera Sicilia DOC : Donnafugata : Nero d`Avola, Pinot Noir & Syrah [Vegan, O](#) 8.20

Rot...

Réserve des Chasseurs : 8.90
Bétrisey Albrecht : Wallis : Humagne Rouge [O](#)

La Gianitscha : Ripasso : Veneto : Molinara [O](#) 8.80

Majori Rosso Toscana IGT : Bulichella : 11.50
Cabernet Franc, Cabernet Sauvignon, Merlot & Petit Verdot [Bio, O](#)

CL98 Tempranillo : Casa Roja : Ribera del Duero [O](#) 9.50

with bubbles...

Cava brut : 10.50

Villa Conchi Xarel-lo : Parellada, Macabeo & Monastrell
This fine sparkling cava, which in the bottle has become the
is what it is - we prefer it to any Prosecco! [Vegan, O](#)
Bottle 7.5dl 69.00

Cuvée Blanc No1 Alkoholfrei : Kolonne Null : 9.80
Freiherr Gleichenstein
Bottle 7.5dl 65.00

From the cheese cellar of the haulage company...

Where the big cheese wheels used to ripen, our wine now slumbers.

From time to time, the haulier recommends his new discovery...

Flaschenweine

White... 7.5dl

Switzerland

Babettli Cuvée VDP : Terravigna : Riesling-Sylvaner, Gewürztraminer, Räuschling, Sauvignon Blanc & Solaris [Organic](#), [O](#) **57.00**

A summer wine par excellence with a slight residual sweetness.

Pinot Gris : Château des Bois : Satigny : Pinot Gris [O](#) **61.00**

Plenty of sunshine and the craftsmanship of Nicolas Seiler, the young winemaking talent from Lake Geneva, make this Pinot Gris a real drinking pleasure.

France

Pouilly Fumé Élixa AOC : Domaine Jonathan Didier Pabiot : Sauvignon Blanc [Organic](#) [O](#) **68.00**

Sauvignon Blanc from young vineyards grown on silex and limestone reflect what one looks for in a Pouilly Fumé: Freshness and great fruitiness.

Italy

Prelius della Volpaia DOC : Tuscany : Vermentino Maremma DOC [Organic](#), [O](#) **58.00**

A fruity, light-coloured white wine with a balanced aroma of citrus fruit and lime blossom.

Bianco di Negroamaro : Mavrio : Apulia [O](#) **66.00**

A very fruity, well-balanced pale-yellow wine with a strong flavours of melon and vanilla.

White...

7.5 dl

Spain

La Pasajera : Casa Rojo : Rueda : Verdejo  **68.00**

The incredibly committed and visionary winemaker Victoria Ordóñez delights us with this wonderful wine from the Rueda.

Fresh and fruity, we find the apricot and citrus flavours simply perfect for killing a Saturday afternoon.

Genio y Figura DO : Bodegas Attis : Albarino  **55.00**

Tradition and expertise that have been passed down for three generations and that characterise the essence of the wines: authentic, artisanal and Atlantic. On the palate, the Genio y Figura is juicy and fresh with a beautiful minerality.

Germany

Riesling : Weingut Rings : Pfalz : Riesling  **65.00**

Classic Guts Riesling from the Palatinate with a lovely juiciness and fresh fruit.

Discover our weekly changing wine list!

Every week we present you with a small selection of special wines that go perfectly with our dishes.

Whether fruity white wines, strong red wines or refreshing rosés – let us inspire you with new flavours.

Ask our team about the current wine of the week and and enjoy a glass. Cheers!

Rose...

7.5 dl

Switzerland

Rose de Gamay : A.O.C. Genève 

43.00

Gamay is the name of a village in the Haute Côtes of Beaune, between Meursault and Santenay, whose inhabitants were inspired to baptise this red grape variety. Today, it is the king of Beaujolais.

France

**Marius IGP : Chapoutier : Grenache & Syrah :
Languedoc-Roussillon**

57.00

Marius Rosé is an expressive and fruity wine with a pleasant acidity made from the two grape varieties Grenache and Cinsault. Light pink in colour, as light as a rose petal. A light floral note of amaryllis on the nose. Clearly defined on the palate, beautiful acidity, full, emphasised by notes of white peach.

Italy

**Lumera Sicilia DOC : Donnafugata : Nero d`Avola,
Pinot Noir & Syrah** 

55.00

This Sicilian rosato has a pale pink colour. The bouquet is an interplay of flowers and fruit. On the palate, the wine is lively thanks to its fresh acidity and juiciness, yet at the same time very balanced and suitably soft.

Red...

7.5 dl

Switzerland

Réserve des Chasseurs : Bétrisey Albrecht : Wallis : Humagne Rouge  **60.00**

A wine with a rustic and wild character, mild tannins that are already well integrated. Pronounced flavours of black cherries, cranberries and wild berries with a hint of oak bark.

Le Bois des Chiens : Château de Bois : Satigny : Gamaret : Cabernet Sauvignon : Garanoir  **85.00**

The combination of Gamaret and Cabernet Sauvignon is a successful contrast to the classic Geneva red wines.

Frankreich

Châteauneuf du Pape Rouge AOP : La Ferme du Mont : Côtes du Rhône : Grenache, Mourvèdre, Syrah [Vegan, Bio](#) **93.00**

Aromatic on the nose, with notes of ripe red and black fruit, liquorice and Mediterranean spices. Mineral flavours with notes of spices.

Château Labatut Grand Réserve : Château Labatut : Bordeaux : Cabernet Franc : Cabernet Sauvignon : Merlot  **65.00**

A classic Bordeaux, the ruby red colour on the horizon is reminiscent of the last holiday in France, the nose has a scent of ripe berries and chocolate, accompanied by harmonious tannins.

Château Faugères Grand Cru : Saint Emilion Bordeaux : Cabernet Franc, Cabernet Sauvignon & Merlot  **98.00**

The aroma is characterised by wonderfully fresh, black fruit, blackberry, cassis, a subtle hint of vanilla indicates the optimal use of barriques.

IGP Pays d'oc Malbec : FORTANT de France : Terrior d'Altitude : Malbec  **58.00**

The wine has a purple-red colour and a generous, complex bouquet with notes of plum, violet and delicate peppery spice. On the palate, it is lively and full-bodied with beautiful flavours of black fruits and spices. Full on the finish. Matured for 4 months in French oak.

Red...	7.5 dl
Italy	
Critèra Primitivo Salento : Schola Sarmenti : Primitivo <i>Organic, O</i>	58.00
Sincere perfume present in the bouquet, which is produced by rich grapes. The flavour is fleshy. A pleasant freshness is created by the aroma of ripe fruit flesh. Very soft on the finish.	
Cannonau di Sardegna : Silvio Carta : Sardegna : Cannonau <i>Demeter, O</i>	69.00
Amarena cherry, blackcurrant, caramel - if you like these flavours, you will love this wine.	
Majori Rosso Toscana IGT : Bulichella : Cabernet Franc, Cabernet Sauvignon, Merlot & Petit Verdot <i>Organic, O</i>	79.00
Notes of dark cherries, blackberries, tobacco and dark chocolate. Complex on the palate with beautiful roasted flavours and cherries. The finish is light with good balance.	
Nebbiolo Langheh : Ugo Lequio : Langhe DOC : Nebbiolo <i>O</i>	76.00 <i>last bottle</i>
This single-varietal Nebbiolo comes from the Castellizzano vineyard in Treiso. It was matured in French oak for around six months and, in addition to the delicate red berry flavours, it also shows plenty of freshness and a remarkable length on the finish.	
Varej : Fontanafredda : Piemont / Barbera d`Alba DOC : Barbera <i>O</i>	63.00
The flavours unfold with enticing notes of dark berries, wild flowers and a fine spiciness. On the palate, the wine is harmonious on the palate with soft tannins and a refreshing refreshing acidity that ensures a balanced drinking experience.	
La Gianitscha : Ripasso : Veneto : Molinara <i>O</i>	59.00
Garnet red colour, spices and tobacco notes on the nose. Average structure and length on the palate.	

Red...

7.5 dl

Spain

VERAN Finca Biniagual DO : Bodega Biniagual : Mallorca : Cabernet Sauvignon, Manto Negro & Syrah  **75.00**

On the nose, the VERAN delights with an intense bouquet of spicy aromas, cloves, vanilla, fresh plants, eucalyptus, coconut and redcurrants.

El Johnny Tinto : Bodega Madrid Romero : Jumilla : Monastrell, Syrah, Cabernet Sauvignon & Petit Verdot  **62.00**

On the nose, aromas of fresh fruit, black forest fruits, which combine wonderfully with the fine chocolate nuances. Finish of ripe black fruits, figs and cherries, tannins with beautifully balanced acidity.

Pedrer Monastrell : Pedrer : Jumilla : Monastrell  **64.00**

This spicy, strawberry-jammy red wine from Spain's 'deep south' has an abundance of berry fruit and an open, soft open, soft, juicy palate and a beautiful texture.

La Petite Agnès : Bodegas Cal Grau : Priorat Garnacha : Carinena  **87.00**

The climate in this region gives the two grape varieties a full and unique flavour.

NegreDeNegres : Clos del Portal : Priorat Cariñena : Garnacha : Syrah  **83.00**

The gang leader's favourite wine - this fruity, fresh wine from the Priorat delights us with a steak from the maturing cabinet, grilled vegetables and spicy braised dishes.

CL98 Tempranillo : Casa Roja : Ribera del Duero : Tempranillo  **62.00**

Interesting notes of herbs such as thyme, on the palate long and fresh aftertaste with notes of scrubland and undergrowth.

Azacan : Locos por el Vino : Aragonien : Garnacha, Syrah  **67.00**

A very dark, powerful wine with an intense aroma of ripe black berries of ripe black berries, above all cassis, as well as some plum, cocoa and chocolate flavours.

Red...

7.5 dl

Portugal

Alicante Bouchet Private Collection Tinto :

64.00

Casal da Coelheira : Tejo : Alicante Bouchet [O](#)

Intense garnet red colour. Concentrated and complex aromas of black berries, cassis and cherries, paired with vanilla and spice.

Lacrau : Secret Spot : Douro :

79.00

10 different grape varieties [O](#)

The French oak barrels give this wine an intense note on the nose and a great elegance on the palate.

Germany

Dark Chocolate Réserve : Stefan Bietighöfer : Pfalz :

58.00

Cabernet Sauvignon, Pinot Noir, Pinotage [Demeter](#), [Organic](#), [O](#)

Full-bodied red wine cuvée reserve - wonderfully aromatic, very accessible, fruity and yet anything but average!

Drinks menu

Bottled softdrinks

Cola Zero	33cl	5.50
Sinalco	33cl	5.50
Rivella red & blue	33cl	5.50
Tonic, Bitter Lemon	20cl	5.50
Ginger Beer	20cl	5.50
Sanbitter	10cl	5.20
Crodino	17cl	5.20
Evian	50cl	7.00
Apple spritzer	33cl	5.50
Tomato juice	20cl	4.80

Softdrinks by the glass

Soda water	30cl	3.80
	50cl	5.00
	100cl	8.00
Cola - Citro	30cl	4.80
	50cl	6.00
Huuseistee	30cl	5.80
	50cl	8.10
Orange juice	20cl	4.20
Syrup / various flavours	30cl	3.00
Children's syrup up to 12 years	20cl	Free of charge.
Thun tap water	Flat rate per person	1.00

Aperitif

Hierbas Mari Mayans, Ibiza 26%	4cl	8.00
Campari 23%	4cl	8.50
Martini bianco/rosso 15%	4cl	8.50
Abbacella Menthe 11%	4cl	8.50
Appenzeller 29%	4cl	8.00
Pastis 51 45%	4cl	8.00
Braulio 21%	4cl	8.00
Averna 21%	4cl	8.00
Cynar 16.5%	4cl	8.50
with orange juice / mineral water		+2.00

Drinks without rotation / no booze.

Virgin Giselle: Tonic water : Giselle 0.0% : Lime	12.50
Santana : Sanbitter : Orange juice : Lemon juice : Orange	9.00
Crodino Spritz: Crodino: Kolonne Null: Orange	12.50
Virgin Hugo: Elderflower : Lime : Kolonne Null: Mint	12.50

Spritz / Apéro

Apérol Spritz Cava : Aperol : Soda : Orange	12.50
Campari Spritz Campari : Cava : Soda : Orange	12.50
Ginger Spritz : Cava : Ginger : Soda : Lemon	14.00
Hugo : Elderflower : lime : cava : mint	12.50
Giselle : Quince : Ginger : Lime : Cava : Mint	12.50
Driversdeligth : Menthe : Vermouth : Soda : Lime	12.50
DNice : Sanbitter : Gin : Orange juice : Orange	14.50

Drinks

Whisky Sour : Wild Turkey : Lemon : Cane sugar	16.00
Amaretto Sour : Amaretto : Lemon : Orange : Cane sugar	14.00
Negroni : Dry Gin : Red Vermouth : Campari : Orange	14.00
Thuner Mule : Frank`s Ingwerer : Ginger Beer . Orange	15.00

Beer open

Gurten Bären gold "Hergöttli"	20cl	3.80
Gurten Bären gold "Stange "	30cl	4.90
	50cl	8.20
Panaché / Henasch	30cl	4.90
	50cl	8.00
Feldschlösschen Braufrisch	30cl	5.00
	50cl	8.50
Seasonal beer	30cl	5.00
	50cl	8.50

Beer in a bottle

Thun Golden Ale	33cl	6.80
Thun Amber Ale	33cl	6.80
"Spediteur" Brew	33cl	6.50
Schneider Weisse Feldschlösschen	33cl	6.50

Beer No. ALK in bottles

Simmental Pale Ale	33cl	6.50
Barter - The Driver	33cl	6.20

Liqueur

Cointreau 40%	4cl	8.50
Amaretto Saliza 28%	4cl	11.00
Franks Ginger 17%	4cl	9.00
Kalter Affe 28%	4cl	9.00

Fruit brandy

Vielle Pommes : Fassbind 40%	2cl	9.00
Vielle Prune : Fassbind 40%	2cl	9.00
Vielle Poire : Fassbind 40%	2cl	9.00
Speck Pear : Freimeister Collective	2cl	8.00

Grappa

Paesanella Grappa di Brunello	2cl	8.50
Elisi : Berta 43%	2cl	9.50
Casalotto : Berta 45%	2cl	18.50

Spirits

Rum

Havana Especial 40%	4cl	9.00
Plantation XO 40%	4cl	11.50

Tequila

Espolòn Reposado 40%	4cl	12.00
Cazadores Reposado	4cl	12.00

Gin

Gordon's London Dry Gin 37,5%	4cl	8.00
Monkey 47 47%	4cl	12.50
Hendrick's 41.4%	4cl	9.00
Matte Gin 42%	4cl	12.50

Vodka

Absolut 40%	4cl	8.00
Belvedere 40%	4cl	11.00

Whisky

Johnnie Walker Red Label 40%	4cl	8.00
Swiss Highland "db "43%	4cl	16.00
Talisker 10y 45,8%	4cl	11.00
Lagavulin Isl. Malt 16y 43%	4cl	14.00
Wild Turkey Whiskey	4cl	10.00
Tullamore Dew Irish Whiskey	4cl	9.00

Cognac / Brandy

Hyne "Rare "40%	2cl	12.00
	4cl	23.00
Osborne Carlos I 40%	2cl	8.00
	4cl	15.00

Coffee / mixed milk drinks

Coffee	4.80
Espresso / Ristretto	4.80
Milk coffee	5.20
Ovo / Chocolate	5.00
Milk cold or warm 2dl	3.50
Coffee ready & Lutz 40%	7.50
Corretto 40% - 2cl	8.50
Cappuccino / Latte Macchiato	6.00
Cold coffee	6.50

Länggass - Tea 5.00

Assam Halmari

The strong Indian Black Tea - it can also take a little milk or cream.

Qimen Haoya

A popular Chinese black tea with a delicate and elegant flavour.

Menth du Maroc

The traditional mint from North Africa produces a bright and refreshing tea.

Bernese Rose

The fruit and flower tea is a traditional blend from the Bernese farm garden; with pieces of apple, elderberry and rose petals, it makes a wonderfully sweet infusion.

Verveine

A classic for every moment. A warming tea.

Rooibos Bourbon

Fermented rooibos and vanilla - what a combination - this sweet caramel flavour in the mouth is a wonderful way to end the evening.

Ginger Lemon

The perfect tea to start a successful day, the lemongrass and ginger immediately gets the body up to operating temperature.

Long Jing

Classic Chinese green tea, also known as "dragon fountain". It is slightly bitter, very aromatic and sweet and floral.