

Welcome to Urs and Viktor

We would like to introduce us...

We are happy to welcome you at the Hotel Urs and Viktor in Bettlach. We offer everything under one roof: hotel and restaurant, as well as rooms for your seminars and events. The **hotel** offers more than 70 well-furnished economy-, comfort- and business-rooms, as well as junior suites. 9 well-lighted **seminar rooms** are perfectly suited and equipped for meetings, conferences, workshops, or trainings with up to 170 participants. The **restaurant** has a variety of rooms for your dining pleasure, from the light and airy winter garden, to the rustic "Gaststube", cosy "St. Ursenstube" and the generous outdoor summer terrace with playground. The **Verenabar** also provides an inviting ambiance. For your **banquets** and events, we offer 6 large and multi-functional rooms.

We are always happy to assist with all your questions!

A short story...

Travellers have valued the hospitality of Urs and Viktor since the middle ages. First documents mention the inn in **1542**, when the southern edge of the Jura Mountains was part of important trade routes across Switzerland. In the year **1840**, the inn was erected in its present shape and has since been frequented by travellers and locals alike. Today, after many careful renovations and additions, we have become a modern seminar and business hotel with a renowned restaurant open to all.

Do you know where our name comes from? No, not from our owners but from the city saints of Solothurn - the **roman legionaries Urs & Viktor**.

Ask our staff for the interesting **legend**.



1945



2014


Urs und Viktor
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AUTUMN HAS COME!

Enjoy...

...warming drinks
...wild and wholesome food
...the last sunrays on our sun terrace

All dishes marked with  we prepare especially in the autumn months.



Monday to Friday: 11.30am to 11.00pm
Saturday to Sunday: 11.30am to 10.00pm

Salads and cold dishes



Large salad platter	15.00
Big Lamb's lettuce salad with bacon and bread croutons	16.00
Sausage salad garnished	15.00
Sausage-cheese salad garnished	16.00
Tuna salad garnished	18.00
"Urs and Viktor"-Platter	25.00



Freshly baked Ciabatta-bread Sandwiches

with Tartar sauce, salad and sliced tomatoes garnished

Tuna	10.00
"Urs and Viktor" (with breaded pork escalope)	15.00



Warm snacks

Portion French fries	10.00
Chicken wings (CH) 350g, with French fries with cocktail sauce	17.50
Salad platter with minced meat spring rolls (homemade) with Sweet and Sour sauce	21.00



All prices in Swiss francs, VAT and taxes incl.

Monday to Sunday:

11.30am to 02.00pm
06.00pm to 10.00pm

Soups

"Solothurn"-wine soup 7.50

Cream of curry soup 7.50



Mushroom cream soup with threads of saffron 8.00

Starters

Green salad 8.50

Mixed salad 9.50



Lamb's lettuce salad with egg 10.50



Lamb's lettuce salad with bacon and bread croutons 11.00

*Choose your Dressing: French, Italian or Home-made
(The French and Italian dressings are gluten- and lactose-free)*



Morel terrine with toast and butter 10.00

Choice of autumn salad on olive oil and balsamico vinegar
with smoked duckling breast 12.00


Samosa with salad garnish (homemade) 16.50 22.00
with sweet and sour sauce

All prices in Swiss francs, VAT and taxes incl.





Pasta

Our pastas are homemade. We cook each portion freshly for you.

	Spaghetti Diavolo	15.00	21.00
	with tomato sauce, ham and vodka		
	Spaghetti Carbonara	15.00	21.00
	Pumpkin ravioli (vegetarian)	15.00	21.00
	with champagne sauce		
	Pasta pan (Penne)	15.00	21.00
	with bacon, mushrooms, parsley, chive, tomato paste, onions and cream		

Vegetarian

	Variety of vegetables	15.00	21.00
	Rösti-Pizza		21.00
	Saffron risotto		19.00
	with dried tomatoes		
	"Spätzli"-pan		19.00
	with savoy, chanterelles and cream		
	"Hunter's style" plate		21.00
	Red cabbage, Brussels sprouts, "Spätzli", apple and cranberries, chestnuts and herb cream sauce		

Fish

	Fillets of perch Gourmet (sautéed and gratinated)		33.00
	Fillets of perch deep-fried		32.50
	with mayonnaise		

Plates

Pork escalope breaded (SwissPrim)	18.00	24.00
Pork escalope (SwissPrim) with mushroom cream sauce	19.00	24.50
Cordon bleu (SwissPrim) (pork escalope breaded, filled with ham and cheese)		28.00



Game main dishes

Homemade jugged wild boar "Spätzli", Brussels sprouts, red cabbage, chestnuts, apple with cranberries	28.00
Jugged venison "Hunter's style" "Spätzli", Brussels sprouts, red cabbage, chestnuts, apple with cranberries	29.00
Entrecôte of deer with herb butter "Spätzli", Brussels sprouts, red cabbage, chestnuts, apple with cranberries	38.00
Entrecôte of venison with cognac sauce "Spätzli" with savoy cabbage, apple with cranberries	36.00
Venison escalope, "Forester's style" with cognac sauce "Spätzli", Brussels sprouts, red cabbage, chestnuts, apple with cranberries	38.00
<u>available from 2 people:</u>	
Saddle of venison well garnished with cognac sauce "Spätzli", Brussels sprouts, red cabbage, chestnuts, apple with cranberries red wine pear with chestnut purée	49.00 per person

"Spätzli" (small flour dumplings) are homemade.



Of the grill

Chicken breast with herb cream sauce	26.00
Pork steak "Wallis style" (SwissPrim)	31.00
Lamb fillet with mango-chutney sauce	31.50
Horse entrecôte with pepper sauce	32.00
Fillet of Beef 150g (SwissPrim) with béarnaise sauce	38.00

Our specialities of the house

Of the pan

Rösti "Aelpler Style" with onions, bacon, cheese and fried eggs	20.00
Pork filet Maison (SwissPrim) in bacon coat and mushrooms	28.00
Veal sliced "Zurich Style" (SwissPrim)	32.00
Fillet of beef sliced with grainy mustard sauce	32.00
"Urs and Viktor"-pot (SwissPrim) with fillet of pork and beef, bacon, "Rösti" and herb butter	35.00

Cold

Beefsteak Tatar (homemade with SwissPrim fillet of beef), with toast and butter	40.00
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available from 2 people

Chateaubriand (SwissPrim) with vegetable garnish with béarnaise sauce	49.00 per person
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You can individually choose **the side dishes (included in the price)** for all meat and fish dishes: (except Beefsteak Tatar)

"Rösti", potato gratin, French fries, boiled potatoes, "Rösti" croquettes, homemade pasta, homemade "Spätzli" (small flour dumplings), rice, black venere whole rice or saffron risotto

Portion of vegetables **6.00**

The topic of food-waste is close to our heart. Our portions are calculated in such a way that as little leftovers as possible go back into the kitchen and, if possible, into the waste. If you are still hungry, we will of course be happy to give you a little extra

Origin of our Meet

Pork	Switzerland
Veal	Switzerland
Beef	Switzerland
Chicken	Switzerland
Lamb	Switzerland
Horse	USA
Fish	Switzerland
	FRESHWATER FISHING EUROPE

Ask our staff for ingredients in our meals, which can elicit allergies or intolerances.

Enjoy your meal!

