



Apéritifs | Cocktails | House Apéro

Hausapéro Champagner	home made Syrup Champagner	14
Mango Hugo	Mango elderberry prosecco	15
Lillet Citrosé	Lillet rose lemonade	14
Non Gin & Tonic	Siegfried Wonderleaf (non-alcoholic) Tonic Water	12

Excellent value for money thanks to direct import from family business to family business.

Carte d'Or Balance Family 7.5dl 78

75% Pinot Noir, 15% Chardonnay, 10% Meunier

The Carte d'Or offers an extraordinary richness of aromas, pome fruit such as white peach, a spicy, powerful and complex taste and a characteristic note of quince jelly.

Champagne Drappier, Uruille - France

Balance Family Cuvée White 2017 7.5dl 58

Sauvignon Blanc, Pinot Blanc, Traminer

Fine nose with citrus fruits, melon and peach. Despite its freshness, the wine is broad and full on the palate. As an aperitif, with starters and fish dishes.

Baumgartner viticulture, Tegerfelden, Aargau, Switzerland

Balance Family Haut Médoc 2013 7.5dl 48

Merlot, Cabernet Sauvignon, Cabernet Franc, Petit Verdot

Dark ruby with black. Highly aromatic nose with quite rich fruit, blackberry and red cherry, young plum, vanilla, a hint of exoticism and Provencal herbs.

Powerful, rich round tannins and great freshness, very harmonious, power and finesse perfectly combined. The tannins are fine-grained and in harmony with the structure,

which provides freshness and fruit. A vineyard that produces convincing wines year after year.

Enjoy this wine with grills, game ragout, mushrooms, rice dishes.

Châteaux Charmail, Haut Médoc, Bordeaux, France

Balance Family Cru Bourgeois (Civic Plant) 2014 7.5dl 58

Merlot, Cabernet Sauvignon, Cabernet Franc, Petit Verdot

Dense ruby. Intense bouquet. Notes of dark berries, chocolate and coconut, some rock candy and noble wood. On the palate very velvety with lots of charm, ripe berry aromas, silky tannins, fine toasted notes with nice concentration.

The finish is long and balanced.

Elegant companion to meat dishes & game.

Châteaux Charmail, Haut Médoc, Bordeaux, France



Starters & Salads

Corn salad c 13 | 21
chopped egg

Rocket salad *AC/G/H/L/M/O* 15 | 23
goat cheese - smoked ham - croutons | Italian house dressing

Roe deer ham *L/O* 17
corn salad | fig slices | mango vinaigrette

6 pieces French snails *AB/C/G/L/M/R/O* 19
herb olive oil butter | baguette

Oysters from Brittany No. 2 on ice *A/G/L/R* piece 5
wholemeal rye bread with butter & lemon
from a dozen per person, we offer you glass of champagne

Homemade salad dressings

French dressing *AB/CH/L/M/O* Italian dressing *AC/G/H/L/M/O*
Pumpkin seed and apple vinaigrette *L/O* Mango vinaigrette *L/O*

Soups

Garlic cream *AC/G/L/O* 11 
croûton

Pumpkin soup *L/O* 12 
roasted pumpkin seeds



Seafood & Fish

Black Tiger Prawns *B/F/L/O* 32 | 40
basmati rice pumpkin curry

Fried Eglifilets « Provençale » *B/D/G/L/O* 30 | 38
capers | chopped black olives | herbs
light red wine tomato sauce | fried potatoes | leaf spinach

King prawns with garlic *A/B/C/G/H/L/M/O* 28 | 35
bouquet of leaf salad | spicy garlic mayonnaise

Mussels from Holland

Blue mussels *A/B/C/D/G/L/M/O/R*
white wine and herb sauce
french fries **or** garlic baguette

Blue mussels *A/C/G/L/O/R*
tomato sauce | peperoncini | fennel
french fries **or** garlic baguette

Starter	à 250 g	17		
Portion		à 500 g	29	
Until finish (Hunger or Moules)			per person	39

And a good glass of beer with it
Müller light or semi-dark 0.3dl 4.9



Classics from our Brasserie

Scottish Smoked Salmon A/C/D/G/O 23 | 29
horseradish foam | caper apples | lemon | toast

Beef tatar A/C/D/G/L/M/O 26 | 32
mild-medium-hot or asian-hot
onion rings | caper apples | toast | butter

French fries with it A +5

Vegetarian & vegan dishes

Homemade cheese quiche A/C/G/H/L/M/O 18 | 23 
onions | mixed salads | italian house dressing

Spaetzle pan A/C/G/L/O 19 | 24 
spaetzle | cream sauce | vegetables

Risotto cake L/O 20 | 25 
red & yellow beetroots | figs | apple | orange dip

Pumpkin Curry F/L/O 19 | 24 
basmati rice | coconut falafel | baked chickpeas

Homemade tarte flambée

Tarte flambée « Mürset » A/G 18 | 22
country smoked ham | parmesan | shallots | garlic

Tarte flambée « fennel goat cheese » A/G 18 | 22 
goat cheese | fennel | apples | shallots | rocket salad



Meat dishes Brasserie

« Black Burger Mürset » *A/C/D/G/L/M/O* 29
black bun | homemade beef patty 200g (CH)
lucerne cream cheese | curry sauce | tomato slices
onion rings | salad | pickle | french fries

Pork steak « Valais style » *A/G/L* 24 | 30
tomatoes | herbs | with mountain cheese gratinated | french fries | carrots
leaf spinach

Cordon bleu *A/C/G/L* pork 31 calf 44 (filled with ham)
filled with mountain cheese | sage | raw ham | french fries | vegetables

Wiener Schnitzel *A/C/G/L* 33 | 42
breaded veal escalope | french fries | vegetables

Braised Deer Cheek *A/G/L/O* 23 | 29
fig and mushroom ragout | celery and apple puree | brussels sprouts

Medium roasted venison strips *A/C/G/L/O* 32 | 39
grape cream sauce | spätzle | glazed chestnuts
apple red cabbage | mirza apple

Irish beef entrecôte *A/B/C/D/G/H/M/O* 180g 42 250g 54
herbal olive oil butter
french fries | grilled tomato

Side dishes

fitness, mixed salads *C/G/L/M/O* | rosemary potato gratin *G* | potato rösti *G*
parsley potatoes *G* | french fries *A* | basmati rice *G* | noodles *A/C/G*
fried potatoes *G* | spaetzle *A/C/G* | celery apple puree *L/O*

Designation of origin

Saddle of lamb fillet: Poschiavo, Switzerland | Beef: Ireland | Deer: Germany | Stag: New Zealand
Veal: Switzerland | prawns: Vietnam | Egli: Baltic Sea | Char: Lake Geneva Mussels: Holland, oysters: France



History of Mürset

Already 150 years ago they met after the Aarau cattle market in the Mürset and sealed a successful horse trade with a Halbeli.

The Mürset has been a meeting place for 150 years. Back then it was the farmers, today the trendsetters, who like to be pampered in one of the Mürset restaurants. Original pictures bear witness to this - where our terrace is today, there used to be the Aarau cattle market.

In 1991 the restaurant Mürset was bought up and integrated into Seerose AG. Today the Mürset Restaurants are a separate AG and a member of the

« Balance Family »

