



THE ART OF ENJOYMENT!

Welcome to Romantik Hotel Bären – your retreat in Dürrenroth, a true gem amidst the untouched landscape of the Emmental. Here, our work is not done on an assembly line but with much heart and dedication. Take a seat, lean back, and let yourself be thoroughly pampered.

Unobtrusively nestled in the gentle hilly landscapes of the Emmental, Dürrenroth offers an infinite amount to discover. Our close collaboration with the producers from our village allows us to serve you a variety of delicious products from the immediate vicinity. Mirco Schumacher and his kitchen & service crew are deeply rooted in tradition and the region, knowing that good things are often very close by. They love the diversity that makes cooking an endless story.

With us, regionality, seasonality as well as creativity and modernity are at the forefront, providing you with a delightful experience. Join the perfect symbiosis of hospitality, enjoyment and history at the "Bären" – a culinary experience which will stay with you for a long time.

*Herzlich-gastlich
Ihre Familie Beduhn*

P.S.: Let us know if there is anything that could make your time here even more enjoyable, so that no culinary desires remain unfulfilled.

TASTING MENU

Every day we pamper you with our daily 3-course Bären menu, which we are happy to present to you separately.

3 COURSES | CHF 70.00

Would you like to expand your 3-course menu? Then do not hesitate to inform our service crew. Our kitchen is happy to spoil you with additional courses from the Bären kitchen.

DID YOU KNOW:

25% of the food produced in the hotel industry ends up in waste! Therefore, we strive to reduce the amount of waste as much as possible.

We have adjusted the typical Emmental portions to modern times. If you would like a little more, please do not hesitate to let us know, and we will prepare a supplement for you.



APPETIZERS

SUMMER SALAD *(ve)*

Cherry tomatoes | spring onions | cucumber | radish | elderflower dressing



NO EXTRA CHARGE

ZUCCHINI-PANNA COTTA *(V)*

Eggplant | sun-dried tomato | aioli



5

CLASSIC BEEF TARTARE FROM «HOLZEN ANGUS»

Egg yolk cream | pickled vegetables | Belper Knolle



11

BUFFALO MILK MOZZARELLA FROM SCHANGNAU *(V)*

Colorful tomatoes | focaccia | basil oil



8

«VITELLO TROTTA» FROM EMMENTAL

Veal | smoked trout | arugula | village cheese



11

CURED LOSTALLO SALMON

Nori | beetroot | quinoa | Thai basil | cucumber | soy sauce



10

SOUP

GAZPACHO *(ve)*

Tomato | cucumber | bell pepper | diced bread



NO EXTRA CHARGE



MAIN COURSES

Create your main course according to your desires.

We have a wide selection of vegetarian and vegan dishes. Would you like something with meat or fish? You will also find something suitable here. You can then choose your side dish from the vegetarian dishes.

Enjoy it!

VEGETARIAN | VEGAN

HOMEMADE PASTA *(V)*

Peas | cherry tomatoes | chanterelle mushrooms | spring onions | Belper Knolle



NO EXTRA CHARGE

BRAMATA POLENTA *(ve/V)*

Ratatouille

Optionally refined with red-mold cheese



NO EXTRA CHARGE

WHITE WINE RISOTTO *(V)*

Mascarpone | spring onions | cherry tomatoes | nuts



NO EXTRA CHARGE

STUFFED POINTED PEPPERS *(ve)*

Rice | vegetables | almond



NO EXTRA CHARGE

OVEN POTATO *(ve)*

Mojo Rojo | mushrooms | pickled vegetables



NO EXTRA CHARGE

(V) vegetarian dish

(ve) vegan dish



FROM THE WATER

PICKLED FILLET OF CHAR
WITH ESPUMA OF GARDEN LOVAGE



NO EXTRA CHARGE

PAN-FRIED FILLET OF ALPINE PIKE-PERCH
WITH FOAM OF LEMON THYME



8

FROM THE MEADOWS

TAGLIATA OF VEAL FROM FLANK STEAK
WITH GARDEN ROCKET, PIRI-PIRI AND BELPER KNOLLE



10

FILET OF BEEF FROM EMMENTAL WITH HERB JUS



15

BRAISED LAMB KNUCKLE WITH HERBS



NO EXTRA CHARGE

ROLLED CORDON BLEU OF VEAL WITH HERB-SOUR CREAM



8

PICKLED PORK BELLY
WITH PUFFED POTATO CRUST, SOY GLAZE AND AIOLI



NO EXTRA CHARGE

FARMYARD CHICKEN BREAST WITH CITRUS CRUST



NO EXTRA CHARGE

All clear? If not, our service crew will be happy to assist you.



CHÂTEAU BRIAND

FROM 2 PERSONS

30 PER PERSON

1st course served with French fries | vegetables | Bären Béarnaise

2nd course served with white wine risotto | mascarpone | spring onions | cherry tomatoes | nuts



SWEET TEMPTATION

FLOURLESS CHOCOLATE CAKE

Berries | crumble | sour cream ice-cream



NO EXTRA CHARGE

MILLE-FEUILLE

Chantilly cream | strawberry sorbet | lemon balm



NO EXTRA CHARGE

SLICE OF CHOCOLATE MOUSSE *(ve)*

Almond crocant | blueberry



NO EXTRA CHARGE

TWO-TONE ROSE PARFAIT

Almond financier cake | raspberry



NO EXTRA CHARGE

STIRRED «BÄREN» ICE COFFEE

Homemade mocha ice-cream | meringue | coulis



NO EXTRA CHARGE

SORBET VARIATION

Green apple | cassis | pineapple-basil | fruit garnish



NO EXTRA CHARGE



SALTY TEMPTATION

CHEESE OF THE DAY

e.g., Choux pastry cheese profiteroles with fruit mustard
or Goat cheese ice-cream with black walnut and fruit bread crumbles

NO EXTRA CHARGE



HOMEMADE ICE CREAM & SORBETS

SORBET Lemon | Pineapple - Basil | Strawberry | Chocolate



GLACE Mocha | Vanilla | Sour cream



NO EXTRA CHARGE

All prices include VAT.



DECLARATION

Unless indicated on our menu, products not specified in terms of origin are 100% from Switzerland. To the best of our ability, we order products from the REGION. For freshwater fish dishes, we exclusively use Swiss fish. The sea fish come from wild catch and sustainable labels.

OUR SUPPLIERS

CHEESE & DAIRY PRODUCTS	Cheese dairy Kämpfer Dürrenroth Fromage Mauerhofer Sumiswald Jumiversum Vechigen
MEAT & ITS PRODUCTS	Village butcher «Feinichoscht.ch» Schlüchter Dürrenroth Hof «Frisch von der Tanne» Ebersecken Jumiversum Vechigen «Holzen Fleisch» Ennetbürgen Mérat Viandes & Comestibles Bern
BREAD & PASTRIES	Lehmann Beck Dürrenroth Barbara Schütz Meibach Bakery Lienhard Huttwil Pistor Rothenburg Beer bread: Andy Wuzella , in-house production Bären Dürrenroth Enjoy gluten-free: Barbara Steffen Hünibach
VEGETABLES	Forster Früchte & Gemüse AG
MUESLI & BRAID – FLOUR	Mühle Kleeb Rüegsbach
COMESTIBLES	Fideco Murten Pistor Rothenburg
FISH	Fideco Murten Mérat Bern Hof «Frisch von der Tanne» Ebersecken

Please let us know if there is anything that could make your time here more enjoyable, so that no culinary wishes remain unfulfilled. Our staff will gladly inform you about ingredients in our dishes that may trigger allergies and/or intolerances.

ALLERGENS

Your well-being is very important to us. Feel free to reach out to us with any questions. The list below shows the allergens contained in our dishes.

-  Gluten
-  Soy
-  Milk
-  Egg
-  Mustard
-  Nuts
-  Sulfites
-  Sesame
-  Fish
-  Crustaceans
-  Molluscs
-  Celery
-  Peanuts
-  Lupin



TEAM

Andreas Wuzella | Renate Reist | Eveline Flückiger | Patrick Wiedmer
Leona Pavlisova | Emilia Kowalczyk | Daniel Salzmänn | Adrianna Podlaska | Tamara Imhof
Jan Winzenried | Rita Horak
... the service professionals
Laura Bichsel | Alina Lüthi | Anina Maria Walther
... the apprentice

Mirco Schumacher | Cyrill Hirt | Serge Martinez | Anna Greub | Brigitte Walther | Greg Wedrzyk
Michal Brokes | Franziska Binde
... the chefs
Dominik Kunz | Sarah Donnelly | Sara Hobi | Vanessa Heilmann
... the apprentice

Anda Cerdic | Melinda Pinzenik | Vincenza Mastrangelo | Justyna Kozakiewicz | Halyna Vashchuk
... so many busy hands for dishwashing

Tanja Kobel | Sandra Pereira | Monica Sofia Nogueira | Bianca Geninazzi
Tanja Sarimanian | Kinga Szücs | Hansruedi Stäger
... the value maintenance professionals
Heidi Bütschi | Pascale Christen
... the apprentice

Chantal Lüthi | Anke Sandor | Ramona Hess | Nadine Niederhauser | Tatjana Lüscher | Tim Lerch
Adina Ruch
... your administration professionals
Marius Kobel | Menea Zaugg | Elena Blaser
... the apprentice

