



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?
Please 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 to have a little more, please to let us know and we will prepare a supplement for you.



APPETIZERS

AUTUMN SALAD <i>(ve)</i>	15
Grapes mushrooms nuts pumpkin	
  	
CORN SALAD <i>(V)</i>	17
Egg croutons	
Additional with crispy bacon	+2
  	
BEEF TARTARE FROM «HOLZEN ANGUS»	25/39
Pumpkin egg yolk brioche	
    	
BEEFROOT TARTARE WITH BAKED GOAT CHEESE <i>(V)</i>	19
Beetroot honey nuts	
 	
SMOKED TROUT FROM EBERSECKEN	19
Beetroot horseradish cucumber	
   	
GAME TERRINE	23
Cranberry celery walnut	
   	

SOUP

PUMPKIN COCONUT SOUP <i>(ve)</i>	14
Pumpkin seeds pumpkin seed oil	
Optional with crayfish timbale	+8
  	
GAME CONSOMMÉ	16
Quenelles mushrooms vegetables	
 	



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

PURE SPELT SPÄTZLI (V) 30

Red cabbage | brussels sprouts | chestnuts | pumpkin



BROAD BEAN CROSTINI (V) 28

Red wine pear | mushroom | leek



«BÄREN» CAPUNS (V) 30

Mountain potato | pumpkin | onion | cheese



WINTER ASPARAGUS (V) 32

Flowersprouts | red onion | buckwheat



RISOTTO WITH BOLETUS MUSHROOMS (V) 34

Mascarpone | young leek | parsnip | purple carrot



(V) vegetarian dish

(V) vegan dish



FROM THE WATER

TROUT FROM EBERSECKEN WITH VERJUS SAUCE
AND SWEET AND SOUR PUMPKIN 42



FILLET OF PIKEPERCH WITH GRAPE FOAM AND FRIED ONIONS 46



FROM THE MEADOWS

PIEMONTESE BEEF SIRLOIN WITH CHIMICHURRI 49



EMMENTAL BEEF FILLET WITH HERB JUS 58



ROLLED CORDON BLEU OF VEAL AND SOUR CREAM WITH HERBS 47



ESCALOPES OF VENISON
WITH GAME CREAM SAUCE, DRIED FRUITS AND NUTS 46



ROYAL SADDLE OF VENISON WITH ELDERBERRY JUS 49



ENTRECOTE OF WILD BOAR WITH HONEY AND NUT CRUST 39



Everything clear? If not, our service crew will be happy to help you.



CHÂTEAU BRIAND

FROM 2 PERSONS

68 PER PERSON

1st course served with French fries | vegetables | sauce bearnaise

2nd course served with risotto with boletus mushrooms | mascarpone | purple carrots



SADDLE OF VENISON

FROM 2 PERSONS

69 PER PERSON

WITH GAME CREAM SAUCE AND MUSHROOMS
CARVED AT THE TABLE

1st course served with pure spelt spätzli | red cabbage | chestnuts | brussels sprouts

2nd course served with porcini risotto | mascarpone | purple carrots



SWEET TEMPTATION

CHEESECAKE <i>(ve)</i> Almond red wine pear	14
	
WALNUT BRITTLE PARFAIT Chocolate sauce rum fruits	15
	
VERMICELLES Meringue cream	14
	
NESSELRODE Vermicelles vanilla ice cream meringue cream	16
	
MARACAIBO CHOCOLATE MOUSSE Ragusa slice white coffee ice-cream	16
	
APPLE TARTE TATIN Vanilla ice-cream cream	15
	
STIRRED «BÄREN» ICED COFFEE Homemade mocha ice-cream meringue coulis	13
	



SALTY TEMPTATION

CHEESE SELECTION FROM THE CHEESE CART
WITH CHEESE FROM

AS YOU LIKE | FROM 12

«DORFKÄSEREI KÄMPFER» | «FROMAGE MAUERHOFER» | «JUMI»



HOMEMADE ICE CREAM & SORBETS

SORBET Lemon | Pineapple - Basil | Strawberry | Chocolate



GLACE Mocha | Vanilla | Sour cream



5.50 PER SCOOP

1.50 CREAM SUPPLEMENT

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



THE TEAM

Andreas Wuzella | Renate Reist | Eveline Flückiger | Patrick Wiedmer
Leona Pavlisova | Emilia Kowalczyk | Daniel Salzmann | Adrianna Podlaska | Tamara Imhof
Jan Winzenried | Rita Horak | Nicola Pfister
... 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 | Vincenza Mastrangelo | Justyna Kozakiewicz | Halyna Vashchuk
... so many busy hands for dishwashing

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

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

