



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

## SOUP

- PUMPKIN COCONUT SOUP** *(ve)* 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



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



# ROYAL SADDLE OF VENISON

FROM 2 PERSONS

49 PER PERSON

WITH ELDERBERRY JUS

CUT IN HALF AT THE TABLE

Served with red cabbage | chestnuts | Brussels sprouts



# CHAMOIS SADDLE (Limited Edition – As long as available)

FROM 2 PERSONS

68 PER PERSON

CARVED AT THE TABLE

1st course served with ancient spelt spaetzle | red cabbage | chestnuts | Brussels sprouts

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



# SWEET TEMPTATION

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

