



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.

SEAFOOD WEEK 17.-25.01.25

To give our trainees in the kitchen and service the opportunity to explore the full scope of their education, we deliberately step away from regional specialties during Seafood Week. Instead, we focus entirely on the delicacies from the depths of saltwater, turning theoretical knowledge into practical expertise. Look forward to whole soles filleted directly at the table, sea bass in a salt crust, flambéed scampi, squid, fresh oysters, mussels, and a variety of sea fish creations.

Let yourself be enchanted by the culinary treasures of the world's oceans and enjoy extraordinary creations in the unique historical ambiance of the Bären Dürrenroth.

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 let us know and we will prepare a supplement for you.



APPETIZERS

FRESH GILLARDEAU OYSTERS 4.50 / PIECE
Lemon | sea beans | vinaigrette



LAMB'S LETTUCE 17

Egg | croutons

Additional with crispy bacon +2



BEEF TARTARE FROM «HOLZEN ANGUS» 25/39

Quail egg | brioche



TUNA TATAKI 24

Avocado | soy | wasabi | sesame



STURGEON CARPACCIO FROM FRUTIGEN 26

Oona caviar | sour cream | vanilla | potato

Additional with 10g extra caviar +20



SCALLOPS 25

Land seaweed | crustaceans | trout caviar



SOUP

CRUSTACEAN BISQUE 21

Lobster | chili



BARLEY SOUP 16

Root vegetables | Emmental dried meat | Emmental cheese



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

LENTIL STEW ^(V) 28

Root vegetables | mushrooms | potatoes



HOMEMADE PASTA ^(V) 32

Flower sprouts | pumpkin | cranberries | truffle



BEETROOT RISOTTO ^(V) 32

Mascarpone | kale | goat cheese | parsnip



^(V) vegetarian dish

^(V) vegan dish



FROM THE WATER

MUSSELS AND FRIES IN WHITE WINE SAUCE 36



WHOLE SOLE «COLBERT» FILLETED AT THE TABLE 58

Boiled potatoes | leaf spinach



ROYAL SEA BREAM FILLET IN WHITE WINE FOAM SAUCE 42

Venere rice | vegetables



COD IN MISO SAUCE 49

Wok vegetables | rice noodles



FROM THE MEADOWS

FILLET OF EMMENTAL BEEF WITH HERB JUS 58

French fries | vegetables



ROLLED VEAL CORDON BLEU WITH HERB SOUR-CREAM 47

French fries | vegetables



ERISWIL WAGYU BRISKET WITH BBQ SAUCE 49

French fries | vegetables



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



SEA BASS IN SALT CRUST

FROM 2 PERSONS

69 PER PERSON

Served with Beurre Blanc sauce | boiled potatoes | leaf spinach



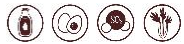
WAGYU TOMAHAWK FROM ERISWIL

ONLY ON PRE-ORDER

FROM 2 PERSONS
WITH CHIMICHURRI
CARVED AT THE TABLE

80 PER PERSON

Served with French fries | vegetables | sauce bearnaise



SWEET TEMPTATION

APPLE STRUDEL Cream vanilla sauce vanilla ice-cream	16
	
PEANUT BRITTLE PARFAIT Chocolate sauce rum fruits	15
	
VERMICELLES Chestnut puree Meringue cream	14
	
NESSELRODE Chestnut puree vanilla ice-cream meringue cream	16
	
GINGERBREAD-TIRAMISU Orange	14
	
BAILEYS-CRÈME BRÛLÉE Almond espresso mandarin	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 | Plum | Mandarin | Chocolat



GLACE Mocha | Vanilla | Cinnamon



5.50 PER SCOOP

1.50 SUPPLEMENT FOR CREAM

All prices are inclusive of VAT

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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 Andrin Eichelberger Wagyu Breeding Eriswil Oliver Grossenbacher Duck Breeder Dürrenroth «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 Rüeßbach
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

Anja Hügli | Andreas Wuzella | Eveline Flückiger | Patrick Wiedmer
Leona Pavlisova | Adrianna Podlaska | Tamara Imhof | Rita Horak | Natalie Schmid
... the service professionals
Laura Bichsel | Alina Lüthi | Anina Maria Walther
... the apprentice

Mirco Schumacher | Cyrill Hirt | Michal Brokes | Anna Greub | Brigitte Walther | Greg Wedrzyk
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 | Hansruedi Stäger
... the value maintenance professionals
Heidi Bütschi | Pascale Christen
... the apprentice

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

