



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



APPETIZERS

KALE SALAD (V)	16
Cranberries Apple Maple syrup whey cheese	
 	
CORN SALAD (V)	17
Egg croutons	
Additional with crispy bacon	+2
      	
BEEF TARTARE FROM «HOLZEN ANGUS»	25/39
Quail egg brioche	
    	
FRIED BRAEDED TOMME (V)	19
Pear pumpkin fig walnuts	
    	
MEADOW GOOSE RILLETTES	19
Apple horseradish onion	
  	

SOUP

PARSNIP SOUP (V)	14
Hazelnut Crumble hazelnut Oil	
	
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

POTATO CREPES ^(V) 30

Red cabbage | brussels sprouts | chestnut



LENTIL STEW ^(ve) 28

Root vegetables | mushrooms | potatoes



BRAISED LETTUCE ^(ve) 30

Mountain potatoes | beetroots | onion



HOMEMADE PASTA ^(V) 32

Flower sprouts | pumpkin | cranberries | truffle



BEETROOT RISOTTO ^(V) 32

Mascarpone | kale | goat cheese | parsnip



^(V) vegetarian dish

^(ve) vegan dish



FROM THE WATER

ALPINE FILLET OF ZANDER WITH FENNEL CITRUS FOAM 44



SWISS ALPINE SALMON WITH SAVOY CABBAGE IN PUFF PASTRY
ON MUSTARD SAUCE 46



FROM THE MEADOWS

WILD BOAR PRALINE WITH SPICED JUS 42



FILLET OF EMMENTAL BEEF WITH HERB JUS 58



ROLLED VEAL CORDON BLEU WITH HERB SOUR-CREAM 47



VEAL STEAK WITH MARSALA CREAM SAUCE 54



ERISWIL WAGYU BRISKET WITH BBQ SAUCE 49



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



CHÂTEAU BRIAND

FROM 2 PERSONS

68 PER PERSON

1st course served with French fries | vegetables | sauce bearnaise
2nd course served with beetroot risotto | mascarpone | purple carrots



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 16
Cream | vanilla sauce | vanilla ice-cream



PEANUT BRITTLE PARFAIT 15
Chocolate sauce | rum fruits



VERMICELLES 14
Chestnut puree | Meringue | cream



NESSELRODE 16
Chestnut puree | vanilla ice-cream | meringue | cream



GINGERBREAD-TIRAMISU 14
Orange



BAILEYS-CRÈME BRÛLÉE 15
Almond | espresso | mandarin



STIRRED «BÄREN» ICED COFFEE 13
Homemade mocha ice-cream | meringue | coulis



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 | Renate Reist | 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

