



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*

PS: 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

- TERRINE OF WILD GARLIC & CREAM CHEESE** *(ve)* 17
Morel | young leek | leaf salad



- SPRING SALAD** *(v)* 15
Egg | cucumber | cabbage | onion

- BEEF TARTARE FROM «HOLZEN ANGUS»** 25/39
Wild garlic | brioche | egg yolk

- ORANGE-ENDIVE SOUS VIDE** *(v)* 16
Kale | pomegranate | pine nuts

- SMOKED TROUT OF EBERSECKEN** 19
Beetroot | horseradish | barley | radish | buttermilk


SOUP

- WILD GARLIC MOUSSELINE SOUP** *(ve)* 14
Puff pastry | ricotta | red onion

- MICHAL'S FISH SOUP** 16
Root vegetables | bell pepper | quenelles




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

ALBULA POTATOES *(V)* 29

Wild garlic | sour cream | root vegetables | lentils



BAKED CAULIFLOWER *(Ve)* 32

Lemon | chickpeas | turmeric



WILD GARLIC RISOTTO *(Ve)* 35

Cheese | morels | young leek



HOMEMADE PASTA *(V)* 30

Spinach | sun-dried tomatoes | Belper Knolle | cream



ROASTED CELERY *(V)* 32

Root vegetables | leaf spinach | lentils



(V) vegetarian dish

(Ve) vegan dish



FROM THE WATER

FILLET OF PIKE PERCH FROM HEIMISWIL WITH CAPER SAUCE 46



SWISS ALPINE SALMON WITH SAFFRON ESPUMA 47



FROM THE MEADOWS

CHICKEN BREAST WITH SESAME-SOY GLAZE AND MISO SAUCE 42



EMMENTAL BEEF FILLET WITH RED ONION CONFIT 58



ROLLED VEAL CORDON BLEU WITH WILD GALIC SOUR-CREAM 47



VEAL STEAK WITH MOREL CREAM SAUCE 54



MEATBALLS OF WAGYU BEEF FROM ERISWIL WITH BBQ-SAUCE AND WILD GARLIC SOUR-CREAM 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 wild garlic risotto | cheese | morels



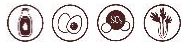
WAGYU CÔTE DE BOEUF FROM ERISWIL

ONLY ON PRE-ORDER

FROM 2 PERSONS
WITH CHIMICHURRI
SLICED AT THE TABLE

80 PER PERSON

Served with French fries | vegetables | sauce bearnaise



SWEET TEMPTATION

MERINGUE PARFAIT Chocolate chip tonka bean sauce	16
	
SWEET CIDER CREAM Red love apple honey crisp	14
	
CHOCOLATE VARIATION Orange	17
	
BAILEYS CRÈME BRÛLÉE Almond espresso orange	15
	
STIRRED «BÄREN» ICED COFFEE Homemade mocha ice-cream meringue coulis	13
	



SALTY TEMPTATION

CHEESE PLATE
WITH CHEESE FROM
«DORFKÄSEREI KÄMPFER» | «FROMAGE MAUERHOFER» | «JUMI»

16



HOMEMADE ICE-CREAM & SORBETS

SORBET Lemon | Plum | Apple-Melissa | Chocolat



GLACE Mocha | Vanilla



5.50 PER SCOOP

1.50 SUPPLEMENT FOR CREAM

All prices are inclusive of 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 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 Forster Früchte & Gemüse AG
VEGETABLES	Mühle Kleeb Rüegsbach
MUESLI & BRAID – FLOUR	Fideco Murten Pistor Rothenburg
COMESTIBLES	Fideco Murten Mérat Bern Hof «Frisch von der Tanne» Ebersecken
FISH	

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 | Cyrill Henke | Andreas Wuzella | Eveline Flückiger | Adrianna Podlaska | Tamara Imhof |
Natalie Schmid | Sarah Zbinden | Domenico Bloise | Ben Hamouda | Justyna Kozakiewicz
... the service professionals
Laura Bichsel | Alina Lüthi | Anina Maria Walther
... the apprentice

Mirco Schumacher | Cyrill Hirt | Michal Brokeš | Anna Greub | Brigitte Walther | Greg Wedrzyk
Nedko Sashev | Franziska Binde | Lea Näpflin
... the chefs
Dominik Kunz | Sara Hobi | Vanessa Heilmann
... the apprentice

Anda Cerdic | Vincenza Mastrangelo | Halyna Vashchuk | Edina Palkó
... 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

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

