



## 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. The Bären 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

### CARPACCIO OF TOMATO WITH BUFFALO MOZZARELLA FROM SCHANGNAU *(ve)*

17

Basil sorbet | cress | parmesan chips | pine-nuts



### FENNEL SALAD *(ve)*

15

Lime jelly | pickled beetroot | orange | pomegranate



### BEEF TARTARE FROM «HOLZEN ANGUS»

25/39

Herbs | brioche | egg yolk



### BOILED BEEF OF BLACK ANGUS FROM AFFOLTERN

18

Root vegetables | cream of cress and parsley



### SMOKED TROUT OF EBERSECKEN

19

Frisée | cucumber | radish | pea puree



## SOUP

### RIESLING SOUP *(ve)*

14

Chive oil | croutons



### BEEF CONSOMEE

17

Ravioli with braised beef



# 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

**MASHED POTATO CAKE** (V) 32  
Saffron mayonnaise | olive tapenade | dukkah crumble | herb salad



**BAKED EGGPLANT** (ve) 32  
Hummus | sweet peppers | mint



**CAULIFLOWER RISOTTO** (ve) 32  
Roasted cauliflower | lemon jelly | lemon thyme



**HOMEMADE PASTA** (V) 32  
Spinach | sun-dried tomatoes | Belper Knolle | cream



**CREAM-CHEESE RAVIOLI** (V) 34  
Tomato | basil | parmesan espuma



(V) vegetarian dish

(ve) vegan dish



## FROM THE WATER

FILLET OF PIKE PERCH FROM HEIMISWIL WITH CAPER SAUCE 46



CONFITED SWISS ALPINE SALMON WITH SALMON ROE 49



## FROM THE MEADOWS

SUPRÊME OF GUINEA FOWL WITH HERB BUTTER 47



FILLET OF EMMENTAL BEEF WITH JUS 58



ROLLED VEAL CORDON BLEU WITH HERB SOUR-CREAM 47



ENTRECÔTE STRINDBERG STYLE 49



MINCED MEAT BLACK ANGUS  
WITH BBQ SAUCE AND HERB SOUR-CREAM 39



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 cauliflower risotto | lemon jelly | lemon thyme



# SWEET TEMPTATION

VACHERIN 16  
Strawberry | vanilla | meringue



LAVA CAKE 18  
Grilled pineapple | tuile | sour cream ice-cream



MILLE-FEUILLE VANILLA SLICE 14  
Cream | berries



CARAMEL-CHEESECAKE *(ve)* 15  
Almond | berries



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



## SALTY TEMPTATION

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

16



## HOMEMADE ICE-CREAM & SORBETS

SORBET      Lemon | Strawberry | Apple-Melissa | Chocolat | Pineapple-Basil



GLACE      Mocha | Vanilla | Salted Caramel



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
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

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

Cyrill Hirt | Michal Brokeš | Tobias Levi | Anna Greub | Brigitte Walther | Greg Wedrzyk |  
Nedko Sashev | Franziska Binde | Lea Näpflin  
*... the chefs*  
Vanessa Heilmann | Ali Jafari  
*... 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 | Heidi Bütschi |  
Melinda Pinzenik | Kinga Szücs | Hansruedi Stäger  
*... the value maintenance professionals*  
Pascale Christen  
*... the apprentice*

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

