



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

CARPACCIO OF DEER

22

Piedmontese hazelnut coating | cranberry jelly | mushroom mayonnaise | toast



AUTUMN SALAD

15

Grapes | pickled pumpkin | nuts | cranberries



BEEF TARTARE FROM «HOLZEN ANGUS»

25/39

Aioli | brioche | egg yolk cream | homemade pickled vegetables



LAMB'S LETTUCE

16

Chopped egg | croutons

With crispy bacon

+2



KOHLRABI TARTLETS WITH SMOKED TROUT MOUSSE

19

Wasabi | balsamic pearls | chive oil



SOUP

PUMPKIN AND COCONUT SOUP

14

Pumpkin seeds | pumpkin seed oil



GAME CONSOMMÉ

17

Ravioli with chanterelles and ricotta | cress



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

AUTUMN PLATE *(ve)* 33

Chestnuts | red cabbage | brussels sprouts | red wine pear | cranberries | pattison pumpkin | spätzli



PORCINI MUSHROOM RISOTTO *(ve)* 29

Chips of Jerusalem artichokes | house cheese mix



FAVA BEANS CROSTINI *(V)* 29

Red wine pear | mushroom | leek



CHANTERELLE-RAVIOLI *(ve)* 34

Ricotta | cherry tomato | fig jus



(V) vegetarian dish

(ve) vegan dish



FROM THE WATER

FILLET OF HEIMISWILER PIKE-PERCH WITH DIJON MUSTARD SAUCE 46



DUO OF TROUT FILLET WITH BEURRE BLANC 48



FROM THE MEADOWS

ROE-DEER ESCALOPE WITH CREAMY GAME SAUCE 47



FILLET OF BEEF WITH CREAMY PEPPER SAUCE 58



ROLLED CORDON BLEU OF VEAL WITH MUSHROOM MAYONNAISE 47



FRICANDEL OF WILD BOAR WITH CHANTERELLES SAUCE 39



ENRECÔTE OF VENISON WITH ARONIA-GAME-JUS 52



Everything clear? If not, our service crew will be happy to help you.



SLICED AT THE TABLE

CHÂTEAU BRIAND

FROM 2 PERSONS

68 PER PERSON

1st course served with French fries | vegetables | sauce bearnaise
2nd course served with boletus risotto | Chips of Jerusalem artichokes



SADDLE OF ROE DEER

FROM 2 PERSONS

69 PER PERSON

1st course served with red cabbage | brussels sprouts | spätzli
2nd course served with boletus risotto | Chips of Jerusalem artichokes



SWEET TEMPTATION

VACHERIN 16
Plum sorbet | vanilla ice-cream | meringue



APPLE TARTE TATIN 17
Vanilla ice-cream | tuile | cream



CHOCOLATE PEANUT CAKE *(ve)* 15
Chocolate sorbet | peanut butter | fruit and sage coulis



VERMICELLES 14
Meringue | cream | fruit garnish



NESSSELRODE 15
Vanilla ice-cream | vermicelles | meringue | cream



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 | pumpkin | chocolate | plum



ICE-CREAM mokka | vanilla | cinnamon



5.50 PRO 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» Schlächter 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
COMESTIBLE	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

Eveline Flückiger | Daniel Salzmänn | Adrianna Podlaska | Tamara Imhof | | Ben Hamouda | Justyna Kozakiewicz

... the service professionals

Laura Bichsel | Alina Lüthi | Anyna Maria Walther

... the apprentice

Cyryll Hirt | Michal Brokeš | Tobias Levi | Anna Greub | Greg Wedrzyk | Franziska Binde | Halyna Vashchuk

... the chefs

Vanessa Heilmann | Ali Jafari | Jonathan Widmer | Pascal Heiniger

... the apprentice

Anda Cerdic | Vincenza Mastrangelo | Oksana Nosur

...so many busy hands for dishwashing

Tanja Kobel | Sandra Pereira | Monica Sofia Nogueira | Bianca Geninazzi | Melinda Pinzenik Kinga Szücs | Heidi Bütschi | Hansruedi Stäger

... the value maintenance professionals

Pascale Christen | Noa Bohn | Rongtiwa Saengkham

... the apprentice

Tim Lerch | Ramona Hess | Nadine Niederhauser | Julia Eder | Anke Sandor

... your administration professionals

Menea Zaugg | Elena Broggi | Elena Blaser | Sarah Shaker | Natalie Schmid

... the apprentice

