



## 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

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» Schlüchter 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*

Cyrill 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*

