



## 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-gästlich  
Ihre Familie Bärn*

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 SWISS "MOSTBRÖCKLI"	21
Piedmontese hazelnut marinade   cranberry jelly   mushroom mayonnaise   lamb's lettuce	
   	
SALAD OF KALE AND CRANBERRY 	15
Grapes   beetroot   nuts   cranberry   balsam dressing	
    	
LAMB'S LETTUCE 	16
Chopped egg   croutons	
With crispy bacon	+2
     	
BAKED TOMME CHEESE 	19
Mandarin puree   winter salad   mandarin dressing	
     	

# SOUPS

BARLEY SOUP 	14
With "Mostbröckli"	2+
    	
BEEF CONSOMMÉ	15
Herb pancakes	
    	

 vegetarian dish

 vegan dish



# 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

**BEETROOT GNOCCHI** (v) 32

Parmesan espuma | kale chips | cream



**“SAUERKRAUT” RAVIOLI** (ve) 32

Smoked tofu | savoy cabbage | roasted onions | cream



**HOMEMADE TRUFFLE PASTA** (v) 35

Local truffle



**WHITE WINE RISOTTO** (v) 29

Leek straw | beetroot chip



**BRAISED ALBULA MOUNTAIN POTATOES** 32

„MULBERRY BEAUTY” (ve)

Brown lentils | roasted winter vegetables | hazelnut jus

Compote of apple and onion



(v) vegetarian dish

(ve) vegan dish



## FROM THE WATER

FILLET OF PIKE-PERCH FROM HEIMISWIL  
WITH DIJON-MUSTARD SAUCE 48



CONFITED CHAR WITH BEURRE-BLANC-SAUCE 46



## FROM THE MEADOWS

DUO OF DUCK FROM DÜRRENROTH WITH BRAISING ORANGE JUICE 49



FILLET OF BEEF WITH PEPPER CREAM SAUCE 58



ROLLED CORDON BLEU OF VEAL WITH HERB MAYONNAISE 47



FRICANDEL OF WILD BOAR WITH MUSHROOM CREAM SAUCE 39



ENRECÔTE OF BEEF WITH BRAISING JUICE 52



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



# PREPARED | SLICED | FLAMBÉED AT THE TABLE

## CHÂTEAU BRIAND

FROM 2 PERSONS | SLICED AT THE TABLE

68 PER PERSON

1st course served with French fries | vegetables | sauce bearnaise  
2nd course served with white wine risotto



## SADDLE OF ROE DEER

FROM 2 PERSONS | SLICED AT THE TABLE

69 PER PERSON

1st course served with beetroot gnocchi  
2nd course served with white wine risotto



## RINDSTATAR VOM «HOLZEN ANGUS»

MARINATED AT THE TABLE

25/39 PRO PERSON  
90g/180g

Aioli | Brioche | egg yolk cream | homemade pickled vegetables



## CRÊPES SUZETTE

FLAMED AT THE TABLE

23 PER PERSON

Vanilla ice-cream | orange sauce | Grand Marnier



# SWEET TEMPTATION

PARFAIT OF BAKED APPLE  16  
Ragusa slice | chocolate sauce | walnut crocant



BAILEYS MOUSSE  17  
Vanilla ice-cream | tuile | cream | pistachios



PANNA COTTA OF GINGERBREAD AND CHIA  15  
Plum compote | roasted almonds



VERMICELLES  14  
Meringue | cream | fruit garnish



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



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



 vegetarian dish

 vegan dish



## SALTY TEMPTATION

CHEESE PLATE 

16

WITH CHEESE FROM

«DORFKÄSEREI KÄMPFER» | «FROMAGE MAUERHOFER» | «JUMI»



## HOMEMADE ICE CREAM & SORBETS

SORBET      lemon | orange | chocolate | plum 



ICE-CREAM    mokka | vanilla | cinnamon 



5.50 PRO SCOOP

1.50 CREAM SUPPLEMENT

All prices include VAT.

 vegetarian dish

 vegan dish



# 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

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

*... the service professionals*

Laura Bichsel | Alina Lüthi | Anyna Maria Walther

*... the apprentice*

Cyrill Hirt | Michal Brokeš | 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 | Lisa Moser | Anke Sandor

*... your administration professionals*

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

*... the apprentice*

