



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 73.00

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

- SPRING SALAD** 16
Cherry tomatoes | spring onions | king oyster mushroom | home-made dressing



- HOME SMOKED CHAR** 19
Horseradish cream | dill oil | cucumber

- BEEF TATAR FROM „HOLZEN ANGUS“
MARINATED AT THE TABLE** 26/39
pickled vegetables | olives | basil | egg yolk cream

- BURRATA - WILD GARLIC - SPRING VEGETABLES (V)** 18
Young leek | baby spinach | baby carotte | chives

- TURNIP CABBAGE – APPLE - SALAD (V)** 17
Spring onion | baked tofu with ginger


SOUPS

- MOUSSELINE SOUP OF WILD GARLIC (V)** 15
Sour cream | bread dice

- CLEAR SOUP OF BEEF** 16
Vegetable brunoise | pancake stripes with herbs


(V) vegetarian dish

(V) 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

HOMEMADE SPRING PASTA *(V)* 32

Peas | zucchini | cherry tomatoes | fried onions



RISOTTO WITH WILD GARLIC *(V)* ON REQUEST ALSO *(ve)* 32

Fresh cheese of goat | hazelnut crunch | chervil



CORNE DE GATTE POTATOES IN A PAN *(ve)* 32

Young leek | carottes | herb jus | dried tomatoes



RAVIOLI WITH LEMON *(V)* 32

Ricotta | sage butter | parmesan chips



GNOCCHI WITH NETTLE *(V)* 32

Young spinach | roasted hazelnut | Belper Knolle



ROASTED CAULIFLOWER *(ve)* 32

Brown lentils | herb oil | beetroot foam



(V) vegetarian dish

(ve) vegan dish



FROM THE WATER

TROUT FROM EBERSECKEN WITH LEMON AND HERB FOAM 44



PIKE-PERCH | GREMOLATA WITH CAPERS, APPLE AND OLIVES
DRIED TOMATOES 47



FROM THE MEADOWS

PAUPIETTES FROM WAGYU BEEF WITH BACON
PICKLES GHERKINS AND MUSTARD 49



FILLET OF BEEF FROM EMMENTAL WITH HERB JUS 59



CORDON BLEU OF VEAL WITH WILD GARLIC MAYONNAISE 48



PINK ROASTED RACK OF LAMB WITH THYM JUS 49



RABBIT LEG FROM DÜRRENROTH BRAISED IN CARAWAY BROTH 43



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



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 wild garlic risotto | champignon | baby carottes | leek



SWEET TEMPTATION

VARIATION OF RHUBARB (V) 16
Rhubarb compote | meringue | rhubarb sorbet | rhubarb coulis



PANNACOTTA OF ALMOND MILK (V) 15
Wild berries | almond praline | mint



GREAT-GRANDMOTHERS CARROT CAKE (V) 16
Carottes | almonds | cherry | with sorbet or ice-cream at choice



STIRRED "BÄREN" ICED COFFEE (V) 14
Homemade mocha ice-cream | meringue | coulis



(V) vegetarian dish

(V) vegan dish



SALTY TEMPTATION

CHEESE PLATE 

16

WITH CHEESE FROM

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



HOMEMADE ICE CREAM & SORBETS

SORBET Lemon | Rhubarb | Pineapple-Basil | Strawberry | Chocolate




ICE-CREAM Mocha | Vanilla | Salted Caramel




5.50 PER SCOOP

1.50 RAHMZUSCHLAG

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 Rüeßbach
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 | Jean Claude Grand | Eveline Flückiger | Adrianna Podlaska | Tamara Imhof
Ben Hamouda | Justyna Kozakiewicz | Romain Viguier | Emilia Sliwinski | Rafael Mennig
... the service professionals

Laura Bichsel | Alina Lüthi | Anya Maria Walther |
... the apprentice

Cyrill Hirt | Michal Brokeš | Anna Greub | Greg Wedrzyk | Pasquale Maybaum | Thora Rey
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 | Hansruedi Stäger
... the value maintenance professionals

Pascale Christen | Noa Bohn | Rongtiwa Saengkham
... the apprentice

Tim Lerch | Ramona Sommer | Nadine Niederhauser | Lisa Moser | Anke Sandor
... your administration professionals

Menea Zaugg | Elena Broggi | Elena Blaser | Sarah Shaker | Natalie Schmid
... the apprentice

