



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

MIXED LEAF SALAD (V) roasted walnuts and cashews raspberries blueberry dressing	16
	
LUKEWARM ASPARAGUS TERRINE (V) curly endive	21
	
BEEF TATAR FROM „HOLZEN ANGUS“ pickled vegetables olives basil egg yolk cream	26/3
	
TOMATO MOUSSE AND BURRATA WITH CROSTINI (V) tomato burrata rocket	19
	
MARINATED CUCUMBER ON BEETROOT SALAD (V) WITH FRESH GOAT CHEESE dill	17
	

SOUPS

MOUSSELINE SOUP OF ASPARAGUS (V) chervil bread dices	15
	
CLEAR SOUP OF BEEF vegetable brunoise chive	16
	

(V) vegetarian dish

(ve) vegan dish



MAIN COURSES

Our main courses are served with a carefully selected side dish. These combinations have been thoughtfully chosen to ensure that the dishes are harmonious, well-balanced and meticulously prepared.

Of course, our side dishes are flexible: If you'd like to make a change, we'll be happy to customize your dish whenever possible.

Enjoy your meal!

VEGETARIAN | VEGAN

All vegetarian and vegan dishes are also available as appetizers

HOMEMADE PASTA (V) feta olives sun-dried tomatoes	32
	
PARSLEY RISOTTO WITH GRILLED KING OYSTER MUSHROOMS (V) pesto of tomatoes and garlic	29
	
BEETROOT AND PARSLEY - GNOCCHI WITH WHITE BASIL SAUCE (V)	29
	
BEETROOT - RISOTTO WITH EMMENTAL CHEESE CHIPS AND FRIED ROCKET (V)	29
	
ZUCCHINI FLAN ON CELERY PUREE BROCCOLI (V) SERVED WITH A FRUITY POMEGRANATE JUS	32
	
RAVIOLI STUFFED WITH RICOTTA AND ASPARAGUS IN ASPARAGUS FOAM (V)	33
	

(V) vegetarian dish

(V) vegan dish



FROM THE WATER

SALMON MEDALLION UNDER A DILL TOPPING 48
cucumber vegetables | wild rice timbale



PIKE-PERCH WITH A CRISPY SKIN 48
lime butter | saffron risotto



FROM THE MEADOWS

**CHICKEN BREAST STUFFED WITH GOAT CHEESE
AND SUN-DRIED TOMATO** 42
paprika cream sauce | polenta with orange



FILLET OF BEEF FROM EMMENTAL WITH HERB JUS 61
french fries | market vegetables



CORDON BLEU OF VEAL 50
french fries | market vegetables



LAMB RACK WITH PISTACHIO CRUST 56
oregano-honey jus | peperonata | sauteed potatoes



ROASTED FILLET OF PORC UNDER AN HERB CRUST 42
Cassoulet with red and white beans | potato "Baumkuchen"



GRILLED ENTRECÔTE OF BEEF 52
herb butter | sweet potato fries



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 parsley risotto | baby carottes | Belper Knolle



SWEET TEMPTATION

BURNED CUSTARD OF WHITE CHOCOLATE ^(V) 16
WITH WILD BERRY RAGOUT
sweet mint pesto



FRESH BERRIES GRATINATED WITH LEMON-VANILLA SABAYON ^(V) 14



STRAWBERRY TIRAMISU ^(V) 15
almond slivers served with sorbet or ice cream of your choice



TWO KINDS OF ORANGE ^(V) 16
orange cream | orange mint parfait | fruit coulis



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



^(V) vegetarian dish

^(V) vegan dish



SALTY TEMPTATION

CHEESE PLATE (V)

16

WITH CHEESE FROM

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



HOMEMADE ICE CREAM & SORBETS

SORBET lemon | rhubarb | pineapple-basil | chocolate
strawberry balsamic | strawberry daiquiri



ICE-CREAM mocha | vanilla | salted caramel



5.50 PER SCOOP

1.50 RAHMZUSCHLAG

All prices include VAT.

(V) vegetarian dish

(V) 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 | Emilia Sliwinski | Katja Himmel

... the service professionals

Laura Bichsel | Alina Lüthi | Anyna Maria Walther |

... the apprentice

Cyrill Hirt | Michal Brokeš | Anna Lisa Greub | Pasquale Maybaum | Thora Rey

Franziska Binde | Halyna Vashchuk | Rafael Mennig |

... the chefs

Vanessa Heilmann | Ali Jafari | Jonathan Widmer | Pascal Heiniger

... the apprentice

Anda Cerdic | Oksana Nosur | Hadas Medhanie

...so many busy hands for dishwashing

Tanja Kobel | Sandra Pereira | Monica Sofia Nogueira | Bianca Geninazzi

Kinga Szücs | Luzia Stöckli | Hansruedi Stäger

... the value maintenance professionals

Pascale Christen | Noa Bohn | Rongtiwa Saengkham

... the apprentice

Tim Lerch | Ramona Sommer | Nadine Niederhauser | Natalie Schmid | Lisa Moser

Antonia Lötscher | Rafael Mennig | Anke Sandor

... your administration professionals

Menea Zaugg | Elena Broggi | Elena Blaser | Sarah Shaker

... the apprentice

