BÄREN
DÜRRENROTH

MENU SUGGESTIONS

THE ART OF ENJOYMENT

"There is probably nothing more foolish in the world than giving poor food when one could give better."

This quote from Jeremias Gotthelf's "Ueli der Pächter" is the guiding principle and inspiration for the Bären kitchen.

Our menu suggestions feature traditional and creative dishes, as well as vegetarian and hearty options made from regional ingredients, prepared with sophistication without pretension.

Regionality, seasonality, and a dash of creativity and modernity make dining at Bären a memorable culinary experience, harmonizing hospitality, enjoyment, and history.

KITCHENTEAM

Our kitchen team is committed to both tradition and the region. They understand that good things are often close by but embrace the diversity that makes cooking an endless story.

FROM THE REGION TO THE PLATE

Whenever possible, we source the ingredients we use for you from the region. We place great importance on preparing seasonal dishes and, as far as possible, using Swiss products.

CHEESE AND DAIRY PRODUCTS– CHEESERY KÄMPFER DÜRRENROTH

Since 2001, Urs Kämpfer has been a master cheesemaker in the village dairy. The dairy is known for its Mammoth cheese, which you'll find in our delicious Cordon Bleu.

MEAT – FEINICHOSCHT.CH BUTCHER'S SHOP SCHLÜCHTER DÜRRENROTH

We are fortunate to source most of our meat from the "village butcher." On the Emmental Aperitif, you'll find the delicious Chnebel and Znüni sausages, made right in our village by the butcher.

FARMHOUSE BREAD – BARBARA SCHÜTZ DÜRRENROTH

Our bread baskets are filled with delicious farmhouse bread from a wood-fired oven, lovingly prepared every week by Barbara Schütz.

FLOUR - MILL KLEEB RÜEGSBACH

The grain processed at Kleeb Mill comes from nearby farms. Only natural raw materials are used, producing healthy, digestible products of the highest quality. The mill team gladly shares their knowledge and offers baking courses for everyone. Our homemade Bären bacon plait is made with flour from Kleeb Mill.

YOU EVENT – OUR PASSION

If you're looking for an occasion to celebrate, we are happy to help you find one. Whether it's a christening, company event, wedding, birthday, or family gathering, we are here for you and will organize your meal. Let us advise you during a scheduled consultation to customize the menu according to your wishes.

FOOD

«EMMENTALER» APERITIF
Pieces of aged Dürrenroth Emmental cheese
Chnebel and Znüni sausages | Pickled vegetables
Homemade bacon “Zopf”
10.50 / person

TARTE FLAMBÉE FROM STONE OVEN (AT CHOICE)
- bacon | leek | cheese
- smoked salmon | cherry tomatoes | cress

19.00 / Tarte flambée | for about 3 people

MIXED PUFF PASTRY FLÛTES
From Lehmann Bakery
5.50 / person

MIXED OLIVES
5.00 / person

ANTIPASTI
Schangnau Buffalo Mozzarella | Focaccia
5.50 / person

VEGETABLE STICKS
Herb Quark
5.50 / person

FEUERRING APÉRO | APÉRO RICHE
(WEATHER PERMITTING)
Baked blinis | Sour cream | Grilled vegetables
Trout fillet on potato slices
Mini burgers with caramelized onions
Chicken skewers
Bacon-wrapped plums
Caramelized carrots with nut crust
Mushrooms with herb cream cheese
Seasonal soup

3 components 18 | 5 components 27 | 7 components 39

DRINKS

BÄREN-SPRITZ
Prosecco whit Crodino and Orangina
13.00 | glass

BÄREN HOUSE WINE
Chardonnay from Wallis | Niklaus Wittwer
52.00 | bottle

ICE TEA BUFFET
13.00 | liter

FOR THE COLD SEASON

HOMEMADE PUNCH
13.00 | liter

MULLED WINE
28.00 | liter

MULLED CIDER
21.00 | liter

STARTERS

SEASONAL LEAF SALAD 12

MIXED SALAD 14

ADDITIONAL TOPPINGS:

- Rapeseed Croutons 1
- Seeds 1
- Roasted mushrooms 2
- Chopped egg 2
- Local cheese 3
- Dried meat 4
- Crispy bacon 3

DRESSINGS:

- French
- House dressing
- Italian
- Seasonal dressing

SPICY BEEF TARTAR
Pickled vegetables | belper Knolle cheese | brioche 24

SMOKED TROUT TARTAR
Pickled cucumbers | pumpernickel crumble | radishes 18

EGGPLANT TARTAR
Bell peppers | salad nest | goat cheese 16

SMOKED SALMON & PIKE PERCH BONBON
Saffron | beluga lentils | carrots 19

GOAT CHEESE & SUN-DRIED TOMATO RAVIOLI
Peas | parmesan 19

CHICKEN TERRINE
Carrots | emmental quinoa | herb dip 15

HERB CREAM CHEESE TERRINE
Beet carpaccio | nut crumbles | saffron mayo 16

SOUPS

POTATO-LEEK SOUP WITH BACON FOAM 12

TOMATOCREAM SOUP WHIT GIN CREAM 11
(Gin from Gartenhotel)

ADDITIONAL TOPPINGS:

- Croutons 1
- Seeds 1

SEASONAL VEGETABLE BRUNOISE WITH VEGETABLES 11

- Spring – Asparagus and potato
- Summer – Diced tomatoes
- Autumn – Mushrooms
- Winter – Root vegetable brunoise

BEEF BRUNOISE WITH VEGETABLES 13

ADDITIONAL TOPPINGS:

- Egg custard 1.50
- Frittatas (pancake stripes) 2
- Sliced boiled beef 3
- Sherry 3
- Cognac 3

MAIN COURT

MEAT AND FISH

PORK ROAST Plum jus with Vieille Prune	36
PORK TENDERLOIN WRAPPED IN BACON Mustard sauce	42
BEEF TENDERLOIN Chimichurri	57
BRAISED BEEF ROAST	38
AVAILABLE AS A DUO WITH BEEF TENDERLOIN	49
VEAL TAFELSPITZ Horseradish sauce	39
HERB-CRUSTED VEAL LOIN Creamy mushroom sauce	57
BRAISED BEEF CHEEKS Red wine sauce	38
FREE-RANGE CHICKEN BREAST SUPRÊME Sun-dried tomato sauce	42
VEAL CORDON BLEU	48

SIDE DISHES

- Mashed potatoes
- Potato gratin
- Salted potatoes
- Vegetable rice
- Spätzli (small egg noodles)
- Polenta triangle
- Dürrenroth saffron-spelt

VEGETABLE SIDE DISH

- Seasonal vegetables
- Root vegetables
- Oven-baked tomatoes
- Grilled vegetables

SWEETS

EMMENTALER DESSERT BUFFET

(For groups of 25 or more)

Create your own selection:

- Wild berry mousse
- Caramel custard
- Tiramisu
- Brownies
- Cream cake
- Meringues
- Cream slice
- Panna Cotta
- Chocolate mousse
- Apple fritters with vanilla sauce
- Baileys crème brûlée

3 components 12 | 5 components 18 | 8 components 24

AS PLATED DESSERTS

ICED COFFEE 3 — 13
Mocha coulis | meringue | ice cream

MERINGUES — 12
Whipped cream | vanilla ice cream | fruit

CHOCOLATE VARIATION — 18
Sorbet | cake | mousse

BAILEYS CRÈME BRÛLÉE — 15
Sorbet | fruit

CREAM PUFFS — 16
Pastry cream | fruit | ice cream

MERINGUE PARFAIT — 14
Compote | pistachios | tuile

COUPE DENMARK — 12
Vanilla ice cream | whipped cream | chocolate sauce

CAKE

Price upon request

CANDYBAR

Skittles | Smarties | Haribos | Candied nuts | Marshmallows | Lollipops
150.00

BREAKFAST

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REGIONAL BREAKFAST BUFFET

Butter | homemade confiture | Birchermüesli
Flakes and Müesli from mill Kleeb in Rüegsbach
Dürrenrother charcuterie | Chees and yoghurt specialties
Fruit salad | Bread | plait (braided bread) | croissants
coffee | milk | various teas | fruit juice
Scrambled eggs | smoked salmon

32 per person

EXTENDABLE TO BRUNCH WITH:

Rösti | chipolata sausage	6
Warm smoked ham	6
Pastries	5
Weisswurst (Bavarian sausage) & sweet mustard	5

AROUND YOUR CELEBRATION

GOOD TO KNOW

PROJECOTR & CANVAS
CHF 50.00.

DECORATION
White tablecloths, napkins, and tea lights are included. We provide 2-3 menus per table free of charge. Candle holders and candles available on request (for an additional fee).

FIREWORKS
Fireworks, floating candles, and sparklers are not permitted.

TABLE FOR GITFS
Please let us know if you would like an additional gift table in the room.

WEDDING CAKE
We are happy to serve your wedding cake from your favorite confectioner, with a service charge of CHF 5.50 per person.

INFORMATION
Please inform us of the exact schedule of your celebration so we can work with you to create a timeline.

MUSIC
After 11:00 p.m., the music volume must be significantly reduced in bass (maximum 80 dB in the buffet area), and windows must remain closed.
For bands, we allow a maximum of two musicians. A grand piano is available in the hall free of charge. Amplifiers and speakers are not provided.

VAULTED CELLAR
For CHF 300.00, you can rent our vaulted cellar at the Kreuz Guest House to end your celebration harmoniously. Please also respect the quiet hours of our guests and adjust the music volume accordingly.

NEIGHBOURS
After 10:00 p.m., please respect the quiet hours of our neighbors and hotel guests by moderating conversations in outdoor areas.

NIGHT SURCHARGE
After 12:30 a.m., we charge CHF 200.00 per hour.

AFTER-SERVICE
CHF 10.00 per person

PLANNING
Please schedule a consultation with us before the event to finalize the detailed planning of your celebration.

PARKING
Approximately 20 spaces in the underground garage are available for guests staying at the hotel, with another 20 spaces 150m to the left of the village square toward the Chipfhalle. Parking spaces in front of the Bären are subject to a fee. If arriving by coach, please notify us in advance. We kindly ask you to park the coach at Dürrenroth station. A separate arrival map can be provided upon request.

SPIRITS
Please let us know if your guests are allowed to order spirits at your expense or if they should pay for them themselves.

CHAIR COVERS
We are happy to arrange chair covers for your special event in our "Belle Epoque" hall upon request. (Price depends on choice of covers)

TABLES IN THE "BELLE EPOQUE" HALL
- Round tables: Ø 160 cm for 8 people | Ø 200 cm for 10 people
- Arrangement of square tables: U-shape | Block | Individual tables

SEATING PLAN
Please provide us with your seating plan one week before your wedding celebration.

UNFORESEEN EVENTS
If unforeseen events arise during the celebration, we will work with you to find a solution whenever possible.

VEGETARIAN OPTIONS
Please inform us one week before the event of the number of vegetarians, vegans, and guests with allergies.

WINE
If you wish to bring your own wine or spirits, we charge a corkage fee:

- CHF 35.00 per bottle of wine (0.75l)
- CHF 70.00 per bottle of spirits (0.70l)

ROOMS
For banquet events, we can offer a room allotment of up to 8 rooms at a group rate, upon request. The same applies for weddings – in addition, the Rose Suite is available for the bride and groom. This is offered for groups of 40 people or more.

CONTACTS

BLÜTENHANDWERK
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You are free in your decoration.

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CHF 395.00 – Availability upon request

CEREMONY OFFICIANT & WEDDING SPEAKER
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TRADITIONAL AND YOUR WISHES

The Kitchen Team will make you meals like whole roast meat, Chateau briand
or a whole fish as you wish

WINES FROM OUR HISTORIC WINE CELLAR

A place as unique as impressive: the historic cellar under the Bären.
from the first sip to the “verre d’adieu” store exquisiteness from the wide european wine world.
With pleasure we will give you our actual winde card.
But we can also organize your favorite wine.

Nice to have you as our guest with us

Herzlich-gastlich
Ihre Familie Bedahn