



THE ART OF SAVOURING

Welcome to the Romantik Hotel Bären – your retreat in Dürrenroth, a true gem nestled in the unspoilt landscape of the Emmental. Here, work is not done by the assembly line, but with heart and dedication. Take a seat, sit back, and let us pamper you.

Nestled discreetly in the gentle hills of the Emmental, Dürrenroth has endless treasures to discover. Our close cooperation with local producers allows us to serve you a wealth of delicious products from the immediate surroundings. The Bären kitchen and service crew are deeply rooted in the tradition and region, knowing that the finest things are often found nearby. They cherish the diversity that makes cooking an endless story.

At Bären, regionality, seasonality, creativity and modernity are at the forefront of everything we do, to offer you a truly pleasurable experience. Discover the perfect blend of hospitality, pleasure and history at the “Bären” – a culinary experience that will stay with you for a long time.

*Herzlich-gastlich
Ihre Familie Beduhn*

P.S.: Please let us know if there is anything that could make your stay even more enjoyable, so that no culinary wish goes unfulfilled.





GOURMET MENU

Day after day, we delight you with our freshly composed 3-course Bären Menu, which we are happy to present to you separately.

3-COURSE MENU | CHF 75.00

Would you like to extend your 3-course menu?
Then do not hesitate to let our service crew know. Our kitchen will be happy to delight you with additional individual courses from the Bären kitchen.

DID YOU KNOW:
25% of food produced in the hotel industry ends up as waste!
That is why we strive to reduce waste as much as possible.

We have adapted the traditional Emmental portion sizes to modern preferences. If you would like a little more, please let us know and we will prepare a supplement for you.



STARTERS

LAMB'S LETTUCE SALAD (V)	16
Chopped Egg Croûtons	
Additionally with crispy bacon	+2
 	
BEEF TARTARE "HOLZEN ANGUS"	25/39
Aioli Brioche Egg Yolk Crème Homemade Pickled Vegetables	
    	
VENISON CARPACCIO	24
Rocket Shaved Cheese Walnut Crunch Lingonberry Dressing	
 	
WILD GAME TERRINE	22
Lingonberry Jelly Juniper Cream	
 	
VARIATION OF BEETROOT (V)	17
Three Ways of Beetroot Fillets of Orange Almond Cream	
	
AUTUMN SALAD (V)	16
Kale Grapes Pickled Pumpkin Walnuts	
	

SOUP

PUMPKIN COCONUT SOUP (V)	14
Pumpkin Seeds Pumpkin Seed Oil	
	
WILD GAME CONSOMMÉ	16
Mushroom Ravioli Lovage	
 	

(V) vegetarian dish

(V) vegan dish



MAIN COURSES

Our main courses are served with a carefully chosen side dish.

These combinations are deliberately chosen so that the dishes arrive at the table harmoniously balanced and carefully prepared.

Of course, our side dishes remain flexible:

Should you wish to make a change, we are happy to adapt your dish individually where possible.

Bon appétit!

VEGETARIAN | VEGAN

All vegetarian/vegan dishes are also available as a starter.

AUTUMN PLATE (V) 33

Chestnuts | Red Cabbage | Brussels Sprouts | Red Wine Pear | Lingonberries | Spätzli



MUSHROOM RISOTTO (V) oder (Ve) 29

Topinambur Chips | House Cheese Blend



AUTUMN PASTA (V) oder (Ve) 32

Pumpkin | Salsify | Belper Knolle



PUMPKIN GNOCCHI (V) 29

Emmental Cheese Crisp | Sage Butter | Walnut Pesto



STUFFED MULBERRY MOUNTAIN POTATO (Ve) 29

Smoked Aubergine Crème | Sesamee Crust | Hokkaido Pumpkin Vegetables



(V) vegetarian dish

(Ve) vegan dish



FROM THE WATER

SALMON TROUT 47
Dijon Mustard Cream Sauce | White Wine Risotto | Broccoli



TROUT FILLET WITH BEURRE BLANC 48
Albula Mountain Potato Mash (Désirée) | Swiss Chard



FROM THE MEADOWS

SLICED VENISON 58
Autumn Vegetables | Albula Mountain Potato Gratin



EMMENTAL BEEF FILLET 61
Aronia Jus | Mushroom Risotto | Market Vegetables



VEAL CORDON BLEU 50
French Fries | Market Vegetables



SADDLE OF ROE DEER SCHNITZEL 47
Wild Game Cream Sauce | Autumn Vegetables | Spätzli



Any questions? Our service crew is happy to assist.



CHÂTEAU BRIAND

FROM 2 PERSONS | CARVED AT THE TABLE IN THE RESTAURANT 68 PER PERSON

1st Course served with French Fries | Market Vegetables | Bären Béarnaise
2nd Course served with Mushroom Risotto | Topinambur Chips



SADDLE OF VENISON

FROM 2 PERSONS | CARVED AT THE TABLE IN THE RESTAURANT 72 PER PERSON

1st Course — Red Cabbage | Brussels Sprouts | Spätzli
2nd Course — Mushroom Risotto | Topinambur Chips



SWEET TEMPTATION

CHESTNUT CRÈME BRÛLÉE (V) 16
Pear Ragout & Sorbet | Hazelnut Praline



VERMICELLES (V) 14
Meringue | Cream | Fruit Garnish



COUPE NESSELRODE (V) 16
Vanilla Ice Cream | Vermicelles | Meringue | Cream | Fruit Garnish



CHOCOLATE NUT CAKE (V) 15
Chocolate Sorbet | Walnut Cream



BÄREN ICED COFFEE (V) 14
Homemade Mocha Ice Cream | Meringue | Coulis



(V) vegetarian dish

(V) vegan dish



SAVOURY TEMPTATION

CHEESE PLATTER 
WITH CHEESES FROM
«DORFKÄSEREI KÄMPFER» | «FROMAGE MAUERHOFER» | «JUMI»

16



HOMEMADE ICE CREAM & SORBETS

SORBET Lemon | Pumpkin | Plum | White Chocolate | Dark Chocolate



ICE CREAM Mocha | Vanilla | Cinnamon



CHF 5.50 PER SCOOP

1.50 CREAM SUPPLEMENT

All prices include VAT.

 vegetarian dish

 vegan dish





DECLARATION

Unless the origin of products on our menu is specifically indicated, they are 100% Swiss. Wherever possible, we source products from the REGION. For freshwater fish dishes we use Swiss fish where possible (Pike-perch = Europe). Saltwater fish come from wild catch and sustainable sources.

OUR SUPPLIERS

CHEESE & DAIRY

Käserei Kämpfer Dürrenroth | Fromage Mauerhofer Sumiswald
Jumiversum Vechigen

MEAT & PRODUCTS

Dorfmetzg «Feinichoscht.ch» Schlüchter Dürrenroth
Hof «Frisch von der Tanne» Ebersecken | Jumiversum Vechigen
Andrin Eichelberger | WAGYU-Zucht Eriswil
«Holzen Fleisch» Ennetbürgen
Mérat Viandes & Comestibles Bern

BREAD & BAKERY

Lehmann Beck Dürrenroth | Barbara Schütz Meibach
Bäckerei Lienhard Huttwil | Pistor Rothenburg
Beer bread: Andy Wuzella, own production Bären Dürrenroth
Gluten-free enjoyment: Barbara Steffen Hünibach

VEGETABLES

Forster Früchte & Vegetables AG

MUESLI & BREAD – FLOUR

Mühle Kleeb Rüegsbach

COMESTIBLES

Fideco Murten | Pistor Rothenburg

FISH

Fideco Murten | Ambeilers Heimiswil | Hof «Frisch von der Tanne»
Ebersecken

Please let us know if there is anything that could make your stay even more pleasant, so that no culinary wish goes unfulfilled. Our staff will be happy to inform you about ingredients in our dishes that may cause allergies and/or intolerances.



ALLERGENS

Your wellbeing is very important to us. Please feel free to contact us with any questions. The list below shows the allergens contained in our dishes.

-  Gluten
-  Soya
-  Milk
-  Egg
-  Mustard
-  Tree Nuts
-  Sulphites | Sulphur Dioxide
-  Sesame
-  Fish
-  Crustaceans
-  Molluscs
-  Celery
-  Peanuts
-  Lupin



OUR TEAM

Daniel Salzmann | Jean Claude Grand | Eveline Flückiger | Adrianna Podlaska | Tamara Imhof
Ben Hamouda | Melanie Bernhard | Justyna Kozakiewicz | Katja Himmel

... Your Service Professionals

Alina Lüthi | Anya Maria Walther | Eva Bütschi | Jason Schrag
... the young apprentices

Michal Brokeš | Anna Lisa Greub | Alexandru Stefan | Gabor Romhanyi | Thora Rey
Franziska Binde | Halyna Vashchuk

... the experienced ones at stove & oven

Ali Jafari | Jonathan Widmer | Pascal Heiniger | Johanna Bärtschi
... the young apprentices

Anda Cerdic | Oksana Nosur | Hadas Medhanie | Veronika Berta-Kovács
...so many dedicated hands in the office

Tanja Kobel | Sandra Pereira | Monica Sofia Nogueira | Bianca Geninazzi
Kinga Szücs | Luzia Stöckli | Hansruedi Stäger

... Your Maintenance Professionals

Noa Bohn | Rongtiwa Saengkham | Janina Jordi
... the young apprentices

Tim Lerch | Ramona Sommer | Nadine Niederhauser | Menea Zaugg | Natalie Schmid
Antonia Lötscher | Anke Sandor

... Your Administration Professionals

Elena Blaser | Sarah Shaker | Leni Nyffenegger
... the young apprentices

