

## *From the art of Enjoyment...*

"...in this special spot on earth, in this unspoiled place – here with us in Dürrenroth. Here, the work is not done by the assembly line, but by heart and hand. Just take and let yourself be pampered."

The gentle hilly landscape of the Emmental holds endless things for you to discover. The great togetherness in Dürrenroth allows us to draw on countless tasty products from the village and the surrounding area in our offer.

Chef Torsten Bolz is as committed to tradition as he is to the region. He knows that good things are often very close at hand, but he does not close himself off to the diversity that makes cooking a never-ending story. Regionality, seasonality and a pinch of creativity and modernity should be tasty and enjoyable for you. All this makes your stay here in the "Bären" a culinary experience - just in keeping with the triad of hospitality, enjoyment and history.

*Herzlich-gastlich  
Ihre Familie Beduhn*

P.S.: Let us know, if there is anything, to do, that makes your stay more pleasant. Please inform our staff about ingredients, which could cause allergies. Our employees may give you our separate allergy menu.



**BÄREN DÜRRENROTH**  
*wo Tradition modern ist.*

  
**Garten Hotels**  
*Zeit für mich und mehr*

**swiss  
historic  
hotels**

  
**ROMANTIK**  
HOTEL

## "Bären"-menu

Day after day we spoil you with our daily updated 3-course "Bären"-menu, which we are which we will gladly present to you separately.

**3-course | CHF 70**

Would you like to extend your 3-course menu? Then do not hesitate and let us know. Our kitchen will be happy to spoil you with individual further courses from the "Bären" kitchen.



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## Starters

Summer salad <i>(v)</i> melon   mozzarella   white tomato dressing	14
Crispy quail egg <i>(v)</i> Carrot mousse   spinach salad   vermouth	14
Beef tartare from "Holzen Angus" spicy marinated   brioche   pickled vegetables	24/38
Sauteed pulpo red bean mousse   dashi   guava	19
Yellow pea soup chilled soup   apricot   bacon jam <i>(our interpretation - according to a traditional Emmental recipe)</i>	13

## Vegetarian / Vegan

Golden millet-potato-gnocchi <i>(ve)</i> chanterelle   black garlic   artichoke	18/30
Eggplant gratin <i>(ve)</i> humus   tamarinde   chimichurri	16/28

*(v) vegetarian dishes*  
*(ve) vegan dishes*



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## *From water*

Rainbow trout from "Ebersecken" 42  
humus | eggplant gratin | chimichurri

## *From the meadows*

Beef fillet 55  
golden millet-potato-gnocchi | artichoke | black garlic

Duo from the farmers pork 36  
marjoram sauce | coffee pasta from "Ingredienza" | chipolotte | beans

Veal cordon bleu 44  
french fries | herb mayonnaise | vegetables

Rabbit in pie dough 30  
rabbit stew | pointed cabbage

## *Château Briand*

from 2 people | 65 per person

1<sup>st</sup> course served with golden millet-potato gnocchi | artichoke | black garlic  
2<sup>nd</sup> course served with falafel | eggplant gratin | chimichurri



## *Sweet temptation*

Strawberry puff pastry   tonka cream   woodruff	14
Vacherin elderflower   rhubarb sorbet   meringue	14
Stirred "Bären" iced coffee homemade mocca ice cream   meringue   coulis	12
Cheese selection from "Kämpfer & Jumi"	14

## *Homemade Ice cream & Sorbets*

SORBET lemon | strawberry | pineapple-basil | rhubarb | chocolate  
ICE CREAM banana | mocca | vanilla | sour cream

4 per ball

The stated prices are inclusive of value added tax.



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*Sweets*

## Declaration

We are proud, if possible, to use products from our region, if not it is noted beside the dish.

### Our suppliers

Cheese & milk products	Cheese Factory Kämpfer Dürrenroth   Jumi.lu
Meat & the products	Feinichoscht Schlüchter Dürrenroth Farm "Frisch von der Tanne"   Jumi.lu «Holzen Fleisch» Ennetbürgen
Baker	Lehmann Beck Dürrenroth
Farmer Bread	Barbara Schütz Meibach
Vegetables	Forster Gemüse Brittnau   Simone Wyniger
Müsli & flour	Mountain potatoes from Albulatal Mühle Kleeb Rüegsbach
Orgins	Fideco Murten   Bieri AG Beef, veal, pork: Swiss Trout: Swiss   Pulpo: FAO 34 Reusen & Fallen

## The Team

Klaus Bürger | Thilo von Zameck | Petra Baumgartner | Andreas Wuzella |  
Eveline Flückiger | Kamilla Ballo | Martin Baranek | Svenja Lehmeier  
Patrick Wiedmer | Ben Hamouda | Diah Uhlmann

... *the service professionals*

Maurice Loher | Fabiola Küng | Melina Gerber | Damiano Wyss

... *the apprentice*

Torsten Bolz | Marcel Grossenbacher | Nicolas Glanzmann | Eric Beddig  
Denis Soletti | Michelle Jörg | Maximilian Deutsch

... *the chefs*

Reception / Organisation:

Christa Mollet | Selina Hess | Ramona Hess | Nadine Niederhauser

... *your administration professionals*

Elena Dumler | Tim Lerch | Adina Ruch

... *the apprentice*



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