



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 enjoy 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 Eric Beddig and his crew give their professional best, that you really can enjoy our meals. Regionality, seasonality and a pinch of creativity as well as of modernity should make your visit in the Bären to a culinary adventure – fits with philosophy hospitality, enjoyment and history.

*Herzlich-gastlich
Ihre Familie Beddihn*

P.S.: Let us know, if there is anything to do that makes your stay more pleasant.

Your well-being is very important to us. Please contact our service team if you have any questions. The symbols below the dishes refer to contained allergens.

ENJOYMENT MENU

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

3-COURSE | CHF 70.00

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.

DID YOU KNOW:

25% of the food produced in the hotel industry be thrown away! Therefore, we try to reduce the amount of waste as much as possible.

We have adapted the typical Emmental portions to modern times. If you would like a little more, please let us know and we will prepare a supplement for you.



STARTERS

CORN SALAD

House dressing | bacon | croûton | "onse" egg



16

AUTUMN SALAD WITH PEAR DRESSING *(ve)*

Beetroot - apple salad | pickled pumpkin | cranberries



14

BEEF TARTARE FROM «HOLZEN ANGUS»

Egg yolk cream | brioche | homemade vinegar vegetables



24/38

FRIED TUNA

Beans | olives | cucumbers | potato



21

SOUPS

CHESTNUT CREAM SOUP *(ve)*

Grapes | cashews | elderberries



14

GAME CONSOMMÉ

Hazelnut pancake | vegetables cubes | egg stitch



16



MAIN COURSES

According to your wishes you can assemble your main course.

You can either choose one of our various vegetarian or vegan dishes or you choose a meat or fish dish and select the vegetarian side dish you prefer most.

If you need any help, please contact our service-crew.

Enjoy your meal!

VEGETARIAN | VEGAN

AUTUMN VEGETABLES PLATE WITH FIG JUS *(V)* 31

Pistachio spaetzle | red cabbage | brussels sprouts | pumpkin | pear | cranberries



BOLETUS RISOTTO *(Ve)* | *(V)* 29

Topinambur | hard cheese espuma | braised cherry tomatoes



SAVOY CABBAGE ROULADE *(Ve)* 27

vegetables-ebly | sweet potato | patisson



POLENTA SLICES *(Ve)* 26

Cream of parsnip | ratatouille | black salsify



HOMEMADE PUMPKIN GNOCCHI *(V)* 29

Turmeric béchamel sauce | herb seedlings | chestnuts



(V) vegetarian Meal

(Ve) vegan Meal



OUT OF THE WATER

BAKED WOLFFISH FILET WITH CAPERS AIOLI 48



TROUTFILET IN STRUDEL DOUGH WITH BUTTER 48



FROM THE MEADOWS

CALF BLANK IN PASTETE WITH FIG CHUTNEY 48



SURF ' N ' TURF ON PEPPER CREAM SAUCE 59



VENISON ESCALOPE ON WILD CREAM SAUCE 45



VEAL CORDON BLEU FROM WITH HERB MAYONNAISE 49



DEER WITH CRANBERRY PEAR 38



WILD BOAR ENTRECÔTE FILLED WITH WILD MUSHROOMS 48



GLAZED PHEASANT BREAST WITH CUMBERLAND SAUCE 38



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



CHÂTEAU BRIAND

FOR 2 PEOPLE

68 PRO PERSON

1st course served with french fries | vegetables | "Bären" Béarnaise



2nd course served with polenta slices | cream of parsnip | ratatouille | black root



SADDLE OF VENSION CARVED AT THE TABLE

FOR 2 PEOPLE

69 PRO PERSON

1st course served with autumn side dishes | pistachio spaetzle | wild cream sauce



2nd course served with polenta slices | cream of parsnip | ratatouille | black salsify



SWEET TEMPTATION

CALVADOS MOUSSE 14
Apple compote | hip | plum sorbet



MISSISSIPPI MUD PIE 16
Currant gel | green apple | almonds



CHIA PUDDING *(ve)* 12
Crumble | pumpkin | mango | pomegranate



STIRRED «BÄREN» ICED COFFEE 13
Homemade mocha ice cream | meringue | coulis



COUPE NESSELRODE 14
Homemade vanilla ice cream | vermicelle | meringue | cream



VERMICELLE 13
Meringue | cream | fruit garnish



CHEESE SELECTION FROM «JUMI & FROMAGE MAUERHOFER» 18



HOMEMADE ICE CREAM & SORBETS

SORBET green apple | plums | pineapple – basil | strawberry | chocolate



GLACE mocha | vanilla | sour cream | salted caramel



4.50 PER BALL

The stated prices are inclusive of value added tax.



DECLARATION

We are proud to use products from our region, if possible. Otherwise it's noted beside the dish.

OUR SUPPLIERS

CHEESE & MILK PRODUCTS

Cheese Factory Kämpfer Dürrenroth
Fromage Mauerhofer

MEAT & THE PRODUCTS

Feinichoscht Schlüchter Dürrenroth
Farm "Frisch von der Tanne" | Jumi.lu
«Holzen Fleisch» Ennetbürgen
Merat

BAKER

Lehmann Beck Dürrenroth

FARMER BREAD

Barbara Schütz Meibach

VEGETABLES

Forster Gemüse Brittnau | Simone Wyniger

MÜSLI & FLOUR

Mountain potatoes from Albulatal

Mühle Kleeb Rüegsbach

Fideco Murten | Bieri AG

ORIGINS

Beef, calf: Switzerland

Wild boar: Austria

Roe deer: Austria

Deer: Germany

Wolffisch: Spain/Greece

Trout: Switzerland













Pheasant: France

Tuna: Atlantic Ocean wild caught

Prawns: Wild caught Atlantic Ocean

ALLERGENS

Your well-being is very important to us. Please do not hesitate to contact us if you have any questions. In the following list are the allergens that are included in our dishes.

-  Gluten
-  Soy
-  Milk
-  Egg
-  Mustard
-  Nuts
-  Sulfites | Sulfur dioxides
-  Sesame
-  Fish
-  Crustaceans
-  Molluscs
-  Celery
-  Peanuts
-  Lupine



TEAM

Thilo von Zameck | Svenja Lehmeier | Andreas Wuzella | Eveline Flückiger | Natalie Schmid
Leona Pavlisova | Evelyn von Zameck | Renate Reist | Adrianna Podlaska | Silvija Belousek
... the service professionals
Melina Gerber | Damiano Wyss | Melina Meister | Laura Bichsel
... the apprentice

Eric Beddig | Cyrill Hirt | Jan Winzenried | Samuel Garcia Ramirez | Anna Greub
Alexander Christen | Brigitte Rettenmund | Greg Wedrzyk | Franziska Binde | Michal Brokes
... the chefs
Vincenzo Pezzetti | Sarah Donnelly
... the apprentice

Anda Cerdic | Luis Garcia | Alberto Morel | Melinda Pinzenik | Henrietta Sofron
... so many busy hands Dishwashing

Tanja Kobel | Sandra Pereira | Sandra Salgado | Monica Sofia Nogueira
Bianca Geninazzi | Anna Röthlisberger | Hansruedi Stäger
... the value maintenance professionals
Angelina Greminger | Nadine Minder | Heidi Bütschi | Pascale Christen
... the apprentice

Anke Sandor | Ramona Hess | Nadine Niederhauser | Tatjana Lüscher | Tim Lerch
... your administration professionals
Adina Ruch | Marius Kobel | Menea Zaugg
... the apprentice

