



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 Beddig*

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

TATAR OF ROOT VEGETABLES *(ve)* 17
Forest mushroom court-bouillon | basil | tarragon



WINTER SALAD WITH CRANBERRY DRESSING *(ve)* 15
Clementine | caramelized walnuts | parmesan



BEEF TATAR FROM «HOLZEN ANGUS» 25/39
Marinated egg yolk | brioche | homemade mixed pickles



CARPACCIO OF BEETROOT *(ve)* 17
Quinoa | eggplant | horseradish – panna cotta



SOUPS

CAULIFLOWER CREAM SOUP *(ve)* 12
Roasted almonds | elderberry | fresh cheese



BEEF CONSOMMÉ 17
Pancake stripes | vegetables cubes | royale



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

BREAD DUMPLINGS WITH MUSHROOM CREAM SAUCE (V) 29

Red cabbage | brussels sprouts | pumpkin



SWEET POTATO CAKE (V) 29

Kale | peas | black salsify



VEGETABLE RICE (ve) 23

Baby carrots | beetroot | cauliflower



TRUFFLED POTATO GRATIN (ve) 27

Chard | balsamic vinegar shallots | branch celery



HOMEMADE PASTA (V) 27

Kale | king oyster | chestnuts | grapes



(V) vegetarian meal

(ve) vegan meal



OUT OF THE WATER

PICKLED FILLET OF TROUT WITH BEURRE BLANC 49



FROM THE MEADOWS

SALTIMBOCCA OF PORK WITH CALVADOS SAUCE 49



FILLET OF BEEF WITH GRAVY 55



CHICKEN BREAST AND PRALINE COQ AU VIN STYLE 42



CORDON BLEU OF VEAL WITH CHORIZO MAYONNAISE 49



BRAISED BEEF MARINATED IN VINEGAR AND MULLED WINE
GRANDMOTHER'S STYLE 39



BEEF ENTRECÔTE «STRINDBERG» 49



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



FOR YOU AT THE TABLE PREPARED | FILLETED | MARINATED

FILLET OF BEEF STROGANOV

FROM 2 PEOPLE | PREPARED AT THE TABLE

53 PER PERSON

Served with: tagliatelle | seasonal vegetables



SOLE

FROM 2 PEOPLE | FILLETED AT THE TABLE

53 PER PERSON

Served with: vegetable rice | baby carrots | beetroot | cauliflower



BEEF TATAR FROM «HOLZEN ANGUS»

FROM 2 PEOPLE | MARINATED AT THE TABLE

25/39 PER PERSON

90g/180g

Served with: marinated egg yolk | brioche | homemade mixed pickles



SWEET TEMPTATION

BURNED CUSTARD WITH GINGERBREAD 17
Wild berry compote | pistachio ice cream



HOMEMADE APPLE PIE 15
Mandarin salad | vanilla ice-cream | almonds



CINNAMON YOGHURT CREAM (ve) 16
Baked apple compote | speculoo biscuits



HOMEMADE MERINGUE 13
Cream | fruit decoration | vanilla ice cream



STIRRED «BÄREN» ICED COFFEE 14
Homemade mocha ice cream | meringue | coulis



SALTY TEMPTATION

CHEESE SELECTION FROM «JUMI» & «FROMAGE MAUERHOFER» 19



HOMEMADE ICE CREAM & SORBETS

SORBET pineapple – basil | strawberry | chocolate



GLACE mocha | vanilla | sour-cream | salted caramel



5.50 PER SCOOP

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 & ITS PRODUCTS

Butcher «Feinichoscht» Schlüchter Dürrenroth

Farm «Frisch von der Tanne» Ebersecken | Jumi.lu

«Holzen Fleisch» Ennetbürgen

Mérat

BAKER

Lehmann Beck Dürrenroth

FARMER BREAD

Barbara Schütz Meibach

VEGETABLES

Forster Früchte & Gemüse AG

MUESLI & FLOUR

Mühle Kleeb Rüegsbach

Fideco Murten | Pistor

ORIGINS

Beef, veal: Switzerland

Chicken: Switzerland


Sole: Wild caught

Trout: Switzerland

Pork: Switzerland

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 which are included in our dishes.

 Gluten


 Soy

 Milk

 Egg


 Mustard

 Nuts


 Sulfites | Sulfur dioxides

 Sesame


 Fish

 Crustaceans

 Molluscs

 Celery

 Peanuts

 Lupine



HOST

Chantal und Volker Beduhn | Pascal Fischer

TEAM

Svenja Lehmeier | Andreas Wuzella | Renate Reist | Eveline Flückiger
Leona Pavlisova | Emilia Kowalczyk | Daniel Salzmann | Natalie Schmid | Adrianna Podlaska
... the service professionals
Melina Gerber | Damiano Wyss | Melina Meister | Laura Bichsel
... the apprentice

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

Anda Cerdic | Melinda Pinzenik | Henrietta Sofron | Vincenza Mastrangelo | Justyna Kozakiewicz
... so many busy hands for dishwashing

Tanja Kobel | Sandra Pereira | Sandra Salgado | Monica Sofia Nogueira
Bianca Geninazzi | Anna Röthlisberger | Tanja Sarimanian | 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

