



THE ART OF ENJOYMENT!

"In this beautiful spot on Earth, in this untouched place - here with us in Dürrenroth. Work does not run on a conveyor belt here, it is done with a lot of heart and passion. Take a seat, lean back and let yourself be properly pampered."

Unassumingly nestled in the gentle hills of the Emmental region, Dürrenroth has a lot for you to discover. The great community spirit in the village allows us to access countless delicious products from the area and its surroundings.

Our kitchen team is just as connected to tradition as they are to the region, and they know that the good things are often very close at hand, but they do not shy away from the diversity that makes cooking an endless story. Regional products, seasonality, and a touch of creativity and modernity are meant to be tastefully enjoyable for you, making your time at the "Bären" a culinary experience - perfectly in harmony with the triad of hospitality, enjoyment, and history.

*Herzlich-gastlich
Ihre Familie Beduhn*

P.S.: Let us know if there is anything that could make your time here even more enjoyable, so that no culinary desires remain unfulfilled.

TASTING MENU

Every day we pamper you with our daily 3-course Bären menu, which we are happy to present to you separately.

3 COURSES | CHF 70.00

Would you like to expand your 3-course menu? Then do not hesitate to inform our service crew. Our kitchen is happy to spoil you with additional courses from the Bären kitchen.

DID YOU KNOW:

25% of the food produced in the hotel industry ends up in waste! Therefore, we strive to reduce the amount of waste as much as possible.

We have adjusted the typical Emmental portions to modern times. If you would like a little more, please do not hesitate to let us know, and we will prepare a supplement for you.



APPETIZERS

SPRING SALAD *(ve)* 15
Cherry tomatoes | spring onions | oyster mushrooms | radish dressing



POTATO-MUSHROOM TERRINE 17
Arugula nest | pumpernickel | parmesan



BEEF TARTARE FROM «HOLZEN ANGUS» 25/39
Tomato cubes | olives | basil



BEETROOT GOAT CHEESE TOWER 17
Beetroot | goat cheese | chips



SPRING TAGLIATELLE PRIMAVERA *(v)* 19
Parmesan | peas | lemon



SOUP

KOHLRABI SOUP *(ve)* 14
Ramson foam | croutons
With scallops upon request +8



MAIN COURSES

Create your main course according to your desires.

We have a wide selection of vegetarian and vegan dishes. Would you like something with meat or fish? You will also find something suitable here. You can then choose your side dish from the vegetarian dishes.

Enjoy!

VEGETARIAN | VEGAN

SPRING TAGLIATELLE PRIMAVERA (V) 28

Parmesan | peas | lemon



RÖSTI (ve/V) 24

Seasonal vegetables | spring onions

Optionally gratinated with cheese +5

Optionally with egg +5



SAFFRON RISOTTO FROM DÜRRENROTH (V) 28

Spinach | tomato concassé | zucchini pearls



SPRING ROLL (ve) 28

Sweet chilli | soy sauce



SMASHED POTATOES (ve) 28

Grilled asparagus | button mushrooms | baby carrot | leek



(V) vegetarian dish

(ve) vegan dish



FROM THE WATER

TROUT FROM EBERSECKEN WITH SAFFRON FOAM 42



PAN-FRIED PERCH FILLET AND CRAYFISH WITH BEURRE BLANC 46



FROM THE MEADOWS

BEEF TAGLIATA WITH SHALLOT-ASPARAGUS CONFIT 49



EMMENTALER BEEF FILLET WITH HERB JUS 58



BRAISED OX CHEEKS WITH CREMOLATA 41



VEAL CORDON BLEU WITH RAMSON SOUR CREAM 47



HERB-CRUSTED RACK OF LAMB 47



STUFFED CORN-FED CHICKEN WITH CREAM CHEESE AND TOMATO 43



All clear? If not, our service crew will be happy to assist you.



CHÂTEAU BRIAND

FROM 2 PERSONS

68 PER PERSON

1st course served with French fries | vegetables | Bären Béarnaise

2nd course served with smashed potatoes | grilled asparagus | mushroom | baby carrot | leek



SWEET TEMPTATION

LAVACAKE 15
Rhubarb | almond | sour cream ice cream



RHUBARB TIRAMISU 14
Apple foam | macadamia | tonka crumble



CHOCOLATE MOUSSE CAKE SLICE (ve) 15
Tartelette with a filling of Rhubarb



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



SALTY TEMPTATION

CHEESE SELECTION FROM 19
«DORFKÄSEREI KÄMPFER» & «FROMAGE MAUERHOFER»



HOMEMADE ICE CREAM & SORBETS

SORBET Lemon | Rhubarb | Pineapple – Basil | Strawberry | Chocolate



GLACE Mocha | Vanilla | Sour cream



5.50 PER SCOOP

All prices include VAT.



DECLARATION

Unless indicated on our menu, products not specified in terms of origin are 100% from Switzerland. To the best of our ability, we order products from the REGION. For freshwater fish dishes, we exclusively use Swiss fish. The sea fish come from wild catch and sustainable labels.

OUR SUPPLIERS

CHEESE & DAIRY PRODUCTS	Cheese dairy Kämpfer Dürrenroth Fromage Mauerhofer Sumiswald Jumiversum Vechigen
MEAT & ITS PRODUCTS	Village butcher «Feinichoscht.ch» Schlüchter Dürrenroth Hof «Frisch von der Tanne» Ebersecken Jumiversum Vechigen «Holzen Fleisch» Ennetbürgen Mérat Viandes & Comestibles Bern
BREAD & PASTRIES	Lehmann Beck Dürrenroth Barbara Schütz Meibach Bakery Lienhard Huttwil Pistor Rothenburg Beer bread: Andy Wuzella Eigenproduktion Bären Dürrenroth Enjoy gluten-free: Barbara Steffen Hünibach
VEGETABLES	Forster Früchte & Gemüse AG
MUESLI & BRAID – FLOUR	Mühle Kleeb Rüegsbach
COMESTIBLES	Fideco Murten Pistor Rothenburg
FISH	Fideco Murten Mérat Bern

Please let us know if there is anything that could make your time here more enjoyable, so that no culinary wishes remain unfulfilled. Our staff will gladly inform you about ingredients in our dishes that may trigger allergies and/or intolerances.

ALLERGENS

Your well-being is very important to us. Feel free to reach out to us with any questions. The list below shows the allergens contained in our dishes.

-  Gluten
-  Soy
-  Milk
-  Egg
-  Mustard
-  Nuts
-  Sulfites
-  Sesame
-  Fish
-  Crustaceans
-  Molluscs
-  Celery
-  Peanuts
-  Lupin



TEAM

Svenja Lehmeier | Andreas Wuzella | Renate Reist | Eveline Flückiger
Leona Pavlisova | Emilia Kowalczyk | Daniel Salzmann | Adrianna Podlaska | Tamara Imhof
Jan Winzenried

... the service professionals

Melina Gerber | Damiano Wyss | Melina Meister | Laura Bichsel
... the apprentice

Cyrill Hirt | Serge Martinez | Anna Greub | Alexander Christen | Brigitte Walther | Greg Wedrzyk
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 | 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 | Patrick Widmer
... your administration professionals

Adina Ruch | Marius Kobel | Menea Zaugg
... the apprentice

