

MENU SUGGESTIONS



THE ART OF ENJOYMENT

“ There is nothing dumber in this world, than to give bad food when you can do it better.

The quote from Jeremais Gotthelf's “Ueli der Pächter” is de model and the daily incentive for the kitchen crew in the Bören.

In the suggestions are traditional and creative such as vegetarian and hearty from regional products, which are produced on a high level, but not lifted.

Regionality, seasonality and a pinch of creativity and modernity should make your visit in the Bören to a culinary adventure – fits with philosophy hospitality, enjoyment and history

KITCHENTEAM

Our kitchen team is as connected to tradition as it is to the region. And they know that the good is often obvious. But they are not closed to the variety that makes cooking a never-ending pleasure.

FROM THE REGION TO THE PLATE

Upon our possibilitys we order the products, which we cook for you, from the region. We attach great importance to cook you a seasonal meal and with that also sourced the products from Switzerland.

CHEESE AND DAIRY PRODUCTS– CHEESERY KÄMPFER DÜRRENROTH

Since 2001 Urs Kämpfer is master of cheese in our village cheesery. Known is the cheesery for the marmout-cheese, which you can also find in our tasty Cordon Bleu.

MEAT – FEINICHOSCHT.CH BUTCHER'S SHOP SCHLÜCHTER DÜRRENROTH

On the apero plate you find the delicious chnebl-sausage also the “znüni”-sausage, which are coming directly from the butcher in Dürrenroth.

FARMERS BREAD – BARBARA SCHÜTZ DÜRRENROTH

Our bread baskets are full with delicious bread out of the oven, which is baked by Barbara Schütz weekly and with love.

MILL KLEEB RÜEGSBACH

The corn, which is treaten in the mill Kleeb, comes from the agriculture near us. Only natural recources are used and healthy products are produced from the highest quality. The tam of the mill is willing giving their knowledge and with that they are giving baking courses for everyone.

Our homemade butter twist is made with the flour from the mill Kleeb in rüegsbach

YOU EVENT – OUR PASSION

Are you searching for an occasion to celebrate? We would like to help you find one. If it is baptism, company occasion, birthday, marriage or a family celebration, we are on your side and help you organize your meal. Get some advice from us on an agreed date and let us compose you meal according to your wishes.



FOOD

«EMMENTALER» APERITIF

pieces from Dürrenrother Emmentaler cheese
Chnebel- and Znüni- Sausages | pickled vegetables
House made Bacon "Zopf"
13.50

Tarte flambée from stone oven (at choice)

- bacon | leek | cheese
 - smoked salmon | cherry tomatoes | cress
- 19.00

ANTIPASTI

buffalo mozzarella from Schangnau | focaccia
10.50

VEGETABLE SKEWER

herbal quark | puff pastry crissini
8.50

FEUERRING APÉRO | APÉRO RICHE (JE NACH WETTERLAGE)

Baked Blinis | sour cream | grilled vegetable
Marinated pork belly
Trout fillet in strudel pastry
Mini Burger with oignons
Poulet skewer Tiriyaki
Champignons with herbal cream cheese
Seasonal soup

3 components 15 | 5 components 23 | 7 components 32



DRINKS

HOUSE-APERO

Sparkling currant-wine from Dürrenroth

10.50 | Glass

51.00 | bottle

BÄREN-SPRITZ

Prosecco whit Crodino and Orangina

13.00 | Glas

BÄREN HOUSE- WINE

Chardonnay from Wallis | Niklaus Wittwer

49.00 | bottle

ICE TEA BUFFET

13.00 | liter

HOMEMADE PUNCH

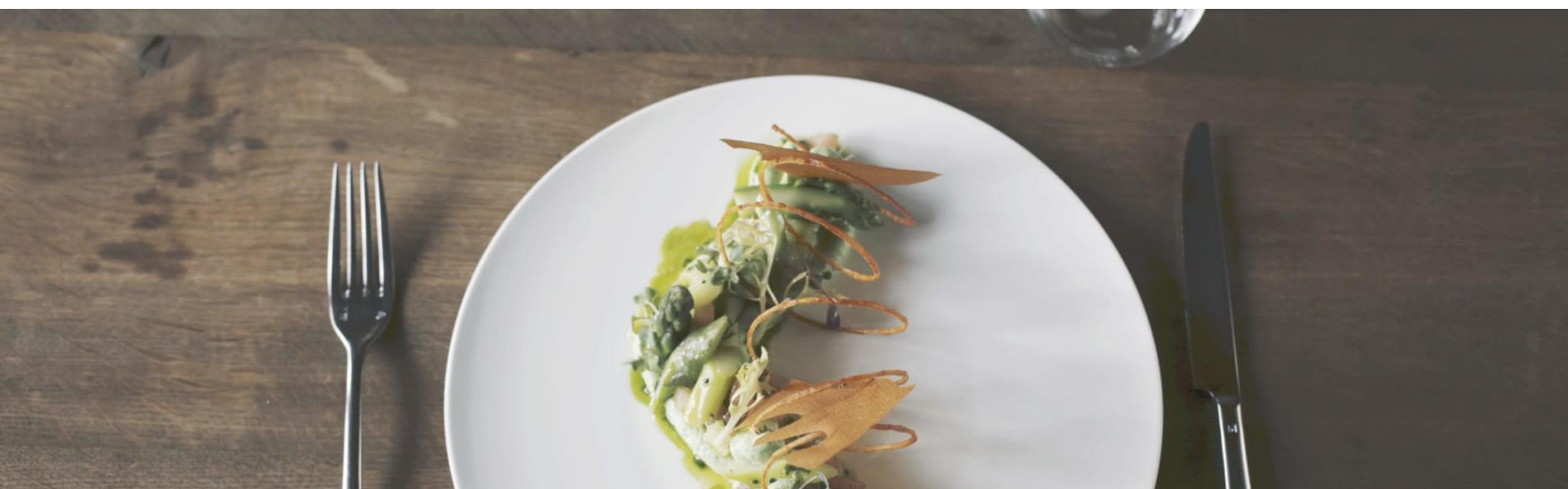
For cold seasons

13.00 | liter



STARTERS

SEASONAL LEAF SALAD	12
MIXED SALAD	14
ADDITIONALLY WITH:	
▪ Rapeseed Croutons	1
▪ Seeds	1
▪ Roasted mushrooms	2
▪ Chopped egg	2
▪ Local cheese	3
▪ Dried meat	4
▪ Giant prawns (3 pcs.)	6
DRESSINGS:	
▪ French	
▪ Housedressing	
▪ Italian	
▪ Seasonal dressing	
SMALL BEEF TATARE SPICY MARINATED (60G) Vinegar vegetables Belper Knolle crystal bread	24
SMOKED TROUT TATARE Cucumber - quince chutney pumpernickel crumble	18
AUBERGINE TATAR Melon ketchup pepper Salad nest	16
SMOKED SALMON - PIKE-PERCH BONBON Saffron Beluga lentils carrots	19
TOMATO-RUCCOLA RAVIOLI Ricotta Pea Parmesan	18
WIRZROLL ON EBLY SALAD Wild mushrooms from Dürrenroth potato pine nuts	16
CHICKEN PRALINE Peperoni Quinoa from the Emmental Herb dip	14
FISH CROQUETTES Saisonal Chutney Salad nest Balsamico perls	17



SOUPS

POTATO AND LEEK SOUP WITH BACON JAM TARTELETTES 13

TOMATOCREAME SOUP WHIT GIN CREAM 11

ADDITIONALLY WITH:

- Croutons 1
- Seeds 1
- Seasonal ravioli as an accompaniment 3

SEASONAL VEGETABLE BRUNOISE WITH VEGETABLES 11

- Spring – Asparagus
- Summer – Tomato
- Autumn – Herbs
- Winter – Root vegetables

BEEF BROTH WITH VEGETABLES BRUNOISE 13

ADDITIONALLY WITH:

- Egg drop 1.50
- Frittatas 2
- Roastballs 3
- Sherry (not recommended in the vegetable broth) 3
- Cognac (not recommended in the vegetable broth) 3



MAIN COURT

ROAST PORK Dried tomatoes Cherries Port Wine Jus	36
PORK FILLET WRAPPED IN BACON MUSTARD SAUCES	42
FILLET OF BEEF WITH HERB OIL	57
BRAISED BEEF (ALSO POSSIBLE IN A DUO)	38
VEAL SIRLOIN WITH HORSERADISH SAUCE	39
SADDLE OF VEAL COATED WITH HERBS	57
BEEF CHEEKS	38
CORN POULARDE	42
CORDON BLEU FROM PORK	48

SIDE DISH

- Mountain potato mash
- Potato gratin
- Salted potato
- Vegetable rice
- Herb noodles

VEGETABLE SIDE DISH

- Seasonal vegetables
- Root vegetables
- Baked tomatoes
- Zuchetti olive ragout
- Grilled vegetables

SAUCEN

- Jus
- Cream sauce
- Chimmi Churri
- Mushroom cream sauce
- Calvados sauce
- Majoran sauce
- Red wine sauce



EMMENTALER DESSERT BUFFET

(From 25 Personen)

To compose as desired:

- Wild berry mousse
- Caramel flan
- Tiramisu
- Brownies
- Cream cake
- Meringue
- Cream slices
- Panna Cotta
- Chocolate mousse
- Apple pie
- Bailey Creme Brûlée

3 components 12 | 5 components 18 | 8 components 24

SWEETS

AS A PLATE DESSERT

COFFEE ³

Moccacoulis | Meringue | icecream 13

MERINGUE

Cream | Vanille icecream | Fruit 12

CHOCOLATE VARIATION

Sorbet | Lavacake | Sponge 18

BAILEYS CREME BRÛLÉE

Sorbet | Fruit 15

CREAM PUFF

Crem Patisserie | Fruit | icecream 16

MERINGUE PARFAIT

Compote | Pistachios | Hippe 14

COUPE DENMARK

Vanille icecream | cream | chocolate sauce 12

CAKE

Prise on demand

CANDYBAR

Skittles | Jelly Beans | Smarties | Haribos | grape sugar | roasted nuts | Tutti Frutti
150.00



BREAKFAST

REGIONAL BREAKFAST BUFFET

Butter | homemade confiture | Birchermüesli
Flakes and Müesli from mill Kleeb in Rüeßbach
Dürrenrother charcuterie | Chees and yoghurt specialties
Fruit salad | Bread | twist | croissants
coffee | milk | various teas | fruit juice

28 pro Person

EXPAND FOR BRUNCH WITH:

Smoked salmon
Rösti galettes | scrambled eggs | Chipolata
Warm ham on the bone
Crevette Cocktail
Sweet bakery
White sausages & sweet mustard

6
7.50
6
6
5
3.50

BREAKFAST



AROUND YOUR CELEBRATION

BEAMER & CANVAS
CHF 50.00.

DECORATION

White table cloths, napkins and tea lights are inclusive
Per table we will settle 2-3 menus in glass frames gratis.
Candle holder and candles on request (chargeable)

FIREWORKS

Unfortunately fireworks are not possible.

FOTOBOX

CHF 299.00

TABLE FOR GIFTS

Please inform us if you need a table for gifts in your room.

WEDDING CAKE

We will be happy to serve the wedding cake of your favorite confectioner
with a service charge of CHF 5.50 per person.

INFORMATION

Please inform us about your procedure, with that we will work with you together
so everything is going smooth.

MUSIC

From 23:00 onwards, the music must be very low bass (max. 80 DB in the area of the buffet).
and the windows must be completely closed.
For bands, we accept a maximum of 2-person bands. A grand piano is available free of charge in the hall.
Amplifiers and speakers are not available.

VAULTED CELLAR

For CHF 300.00 you can hire our vaulted cellar in the Kreuz guest house to bring your celebration to a harmonious
close.
We kindly ask you to respect our guests' peace and quiet at night and to adjust the volume of the music
accordingly.

NEIGHBOURS

From 10.00 p.m. onwards, we ask you to be considerate of our neighbors and hotel guests.
and hotel guests.

NIGHT SURCHARGE

After 00:30 we will charge per hour 200.00

AFTER-SERVICE

CHF 10.00 per person

ORGANISATION

Arrange a meeting with us before the party so that we can discuss the exact planning of your celebration with you.

PARKING

ca. 20 car parks in the underground car park | ca. 20 car parks on the village place

GOOD TO KNOW



SPIRITS

Inform us if your guests may order spirits on your check or if they have to pay themselves for the spirits.

CHAIR COVERS

With pleasure we organize you chair covers for your special celebration in our room "Belle Epoque".

TABLES IN THE ROOM «BELLE EPOQUE»

- round tables: Ø 160 cm for 8 persons | Ø 200 cm for 10 persons
- arrangement of the square tables: U-Form | Block | single tables

TABLE PLAN

Send us your table plan one week before your wedding reception.

UNFORESEEN

If unforeseen circumstances arise during the celebration, we will work with you to find a solution.

VEGETARIANS

Please inform us one week before your celebration about the number of vegetarians | vegans | Allergy sufferers

WINE

If you want to bring your wine or your spirits yourself we will charge the cone money

- CHF 35.00 per bottle of wine 0.75l | • CHF 70.00 per bottle of spirits 0.70l

ROOMS

For banqueting companies, we can provide a room contingent of up to 8 rooms at the group rate for possible overnight accommodation.



BLUMENINSEL HUTTWIL

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Fiechtenstrasse 5
4950 Huttwil
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www.blumeninsel.ch

You are free in your decoration.
We recommend our partner with its
florists-team

JENNY'S CAKES

Weierweg 23
3053 Münchenbuchsee
079 814 59 89
info@jennyscakes.ch
www.jennyscakes.ch

Jenny bakes individually cupcakes and torts for every celebration.
if for birthday, marriage or baptism.

ART OF FIRE AND RIDING ALLEGRIA

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MAGICIAN

Mike Morgana
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CONTACTS



TRADITIONAL AND YOUR WISHES

Chef Eric Beddig and his team will make you meals like whole roast meat, Chateau briand or a whole fish as you wish

WINES FROM OUR HISTORIC WINE CELLAR

A place as unique as impressive: the historic cellar under the Bären.
from the first sip to the "verre d'adieu" store exquisiteness from the wide european wine world.
With pleasure we will give you our actual winde card.
But we can also organize your favorite wine.

Nice to have you as our guest with us

*Herzlich-gastlich
Ihre Familie Beddihn*

