



THE ART OF ENJOYMENT!

Welcome to Romantik Hotel Bären – your retreat in Dürrenroth, a true gem amidst the untouched landscape of the Emmental. Here, our work is not done on an assembly line but with much heart and dedication. Take a seat, lean back, and let yourself be thoroughly pampered.

Unobtrusively nestled in the gentle hilly landscapes of the Emmental, Dürrenroth offers an infinite amount to discover. Our close collaboration with the producers from our village allows us to serve you a variety of delicious products from the immediate vicinity. Mirco Schumacher and his kitchen & service crew are deeply rooted in tradition and the region, knowing that good things are often very close by. They love the diversity that makes cooking an endless story.

With us, regionality, seasonality as well as creativity and modernity are at the forefront, providing you with a delightful experience. Join the perfect symbiosis of hospitality, enjoyment and history at the "Bären" – a culinary experience which will stay with you for a long time.

*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

- SUMMER SALAD** *(ve)* 15
Cherry tomatoes | spring onions | cucumber | radish | elderflower dressing

- ZUCCHINI-PANNA COTTA** *(V)* 17
Eggplant | sun-dried tomato | aioli
 
- CLASSIC BEEF TARTARE FROM «HOLZEN ANGUS»** 25/39
Egg yolk cream | pickled vegetables | Belper Knolle
       
- BUFFALO MILK MOZZARELLA FROM SCHANGNAU** *(V)* 18
Colorful tomatoes | focaccia | basil oil
  
- «VITELLO TROTTA» FROM EMMENTAL** 25/39
Veal | smoked trout | arugula | village cheese
      
- CURED LOSTALLO SALMON** 21
Nori | beetroot | quinoa | Thai basil | cucumber | soy sauce
   

SOUP

- GAZPACHO** *(ve)* 14
Tomato | cucumber | bell pepper | diced bread
  



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 it!

VEGETARIAN | VEGAN

HOMEMADE PASTA *(v)* 28

Peas | cherry tomatoes | chanterelle mushrooms | spring onions | Belper Knolle



BRAMATA POLENTA *(ve/v)* 24

Ratatouille

Optionally refined with red-mold cheese +5



WHITE WINE RISOTTO *(v)* 28

Mascarpone | spring onions | cherry tomatoes | nuts



STUFFED POINTED PEPPERS *(ve)* 28

Rice | vegetables | almond



OVEN POTATO *(ve)* 28

Mojo Rojo | mushrooms | pickled vegetables



(v) vegetarian dish

(ve) vegan dish



FROM THE WATER

PICKLED FILLET OF CHAR WITH ESPUMA OF GARDEN LOVAGE 42



PAN-FRIED FILLET OF ALPINE PIKE-PERCH WITH FOAM OF LEMON THYME 46



FROM THE MEADOWS

TAGLIATA OF VEAL FROM FLANK STEAK WITH GARDEN ROCKET, PIRI-PIRI AND BELPER KNOLLE 49



FILET OF BEEF FROM EMMENTAL WITH HERB JUS 58



BRAISED LAMB KNUCKLE WITH HERBS 41



ROLLED CORDON BLEU OF VEAL WITH HERB-SOUR CREAM 47



PICKLED PORK BELLY WITH PUFFED POTATO CRUST, SOY GLAZE AND AIOLI 39



FARMYARD CHICKEN BREAST WITH CITRUS CRUST 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 white wine risotto | mascarpone | spring onions | cherry tomatoes | nuts



SWEET TEMPTATION

FLOURLESS CHOCOLATE CAKE 15
Berries | crumble | sour cream ice-cream



MILLE-FEUILLE 14
Chantilly cream | strawberry sorbet | lemon balm



SLICE OF CHOCOLATE MOUSSE (ve) 15
Almond crocant | blueberry



TWO-TONE ROSE PARFAIT 15
Almond financier cake | raspberry



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



COUPE ROMANOFF 14
Homemade vanilla ice-cream | strawberry sorbet | strawberries



SALTY TEMPTATION

CHEESE OF THE DAY

e.g., Choux pastry cheese profiteroles with fruit mustard
or Goat cheese ice-cream with black walnut and fruit bread crumbles

STARTING FROM 12



HOMEMADE ICE CREAM & SORBETS

SORBET Lemon | 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 , in-house production 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 Hof «Frisch von der Tanne» Ebersecken

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

Andreas Wuzella | Renate Reist | Eveline Flückiger | Patrick Wiedmer
Leona Pavlisova | Emilia Kowalczyk | Daniel Salzmann | Adrianna Podlaska | Tamara Imhof
Jan Winzenried | Ali Emre Müll
... the service professionals
Melina Gerber | Melina Meister | Laura Bichsel
... the apprentice

Mirco Schumacher | Cyrill Hirt | Serge Martinez | Anna Greub | Brigitte Walther | Greg Wedrzyk
Michal Brokes | Franziska Binde
... the chefs
Vincenzo Pezzetti | Dominik Kunz | Sarah Donnelly | Sara Hobi
... the apprentice

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

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

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

