



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 take 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 Torsten Bolz is as committed to tradition as he is to the region. He knows that good things are often very close at hand, but he does not close himself off to the diversity that makes cooking a never-ending story. Regionality, seasonality and a pinch of creativity and modernity should be tasty and enjoyable for you. All this makes your stay here in the "Bären" a culinary experience - just in keeping with the triad of hospitality, enjoyment and history.

*Herzlich-gastlich
Ihre Familie Beduhn*

P.S.: Let us know, if there is anything, to do, that makes your stay more pleasant. Please inform our staff about ingredients, which could cause allergies. Our employees may give you our separate allergy menu.

«BÄREN» 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.



STARTERS

SPRING LEAF SALAD Balsamic dressing sprouts sliced vegetables	12
QUINOA SALAD WITH HONEY LEMON VINAIGRETTE Wild garlic pesto beech mushrooms pomegranate	14
CONFIT SCOTTISH SALMON Kohlrabi orange basil	16
BEEF TARTARE FROM "HOLZEN ANGUS" Spicy marinated brioche pickled vegetables	24/38
CREAM OF BEETROOT SOUP Smoked leek sour cream	13

VEGETARIAN | VEGAN

BAKED PANISSE <i>(ve.)</i> Creamy spinach glazed turnip vegetable jus	16/28
SPRING PASTA <i>(v)</i> Wild garlic belper knolle asparagus foam	16/28

(v) vegetarian dishes

(ve.) vegan dishes



FROM WATER

TROUT FILLET FROM EBERSECKEN 44
Mashed potatoes | spinach | beetroot- horseradish foam

FROM THE MEADOWS

BEEF FILLET FROM EMMENTAL 56
Panisse | spring vegetables | onion puree

SWISS RABBIT THIGH 40
Spelt risotto | asparagus | pepper passion fruit sauce

VEAL CORDON BLEU 44
French fries | truffle mayonnaise | vegetables

DUO OF FARM PORK 38
Rosemary polenta | asparagus | madeira sauce

CHÂTEAU BRIAND

FOR 2 PEOPLE | 68 PER PERSON

1st course served with panisse | spring vegetables | onion puree
2nd course served with spelt risotto | asparagus



SWEET TEMPTATION

LAVACAKE Rhubarb hazelnut chocolate sorbet	16
QUARK TARTLET Pistachio quarkmousse kiwi-absinth sorbet	15
STIRRED "BÄREN" ICED COFFEE Homemade mocca ice cream meringue coulis	12
CHEESE SELECTION FROM "KÄMPFER & JUMI"	14

HOMEMADE ICE CREAM & SORBETS

SORBET Chocolate | Strawberry | Pineapple Basil | Lemon
ICE CREAM Banana | Mocha | Vanilla | Sour cream

4.50 PER BALL

The stated prices are inclusive of value added tax.



DECLARATION

We are proud, if possible, to use products from our region, if not it is noted beside the dish.

OUR SUPPLIERS

CHEESE & MILK PRODUCTS MEAT & THE PRODUCTS

Cheese Factory Kämpfer Dürrenroth | Jumi.lu
Feinichoscht Schlüchter Dürrenroth
Farm "Frisch von der Tanne" | Jumi.lu
«Holzen Fleisch» Ennetbürgen
Lehmann Beck Dürrenroth
Barbara Schütz Meibach
Forster Gemüse Brittnau | Simone Wyniger
Mountain potatoes from Albulatal
Mühle Kleeb Rüegsbach
Fideco Murten | Bieri AG
Beef, veal, pork, rabbit: Switzerland
Trout: Switzerland
Salmon: Scotland

BAKER FARMER BREAD VEGETABLES

MÜSLI & FLOUR

ORIGINS

THE TEAM

Thilo von Zameck | Petra Baumgartner | Andreas Wuzella
Eveline Flückiger | Kamilla Ballo | Svenja Lehmeier
Ben Hamouda | Diah Uhlmann
... the service professionals
Maurice Loher | Fabiola Küng | Melina Gerber | Damiano Wyss
... the apprentice

Torsten Bolz | Marcel Grossenbacher | Eric Beddig | Thomas Stämpfli
Denis Soletti | Michelle Jörg | Leonard Wyss
... the chefs
Sergio Escamilla | Vincenzo Pezzetti
... the apprentice

HAGDU TEKESTE | JANINE SCHÖNTHAL | ANDA CERDIC | BRIGITTE RETTENMUND
| FERENC SOFRON
... so many busy hands Dishwashing

RECEPTION / ORGANISATION:

Selina Hess | Ramona Hess | Nadine Niederhauser | Anita Flückiger | Tatjana Lüscher
... your administration professionals
Elena Dumler | Tim Lerch | Adina Ruch
... the apprentice

