



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 and of modernity should make your visit in the Bären to a culinary adventure – fits with philosophy hospitality, enjoyment and history.

*Herzlich-gastlich
Ihre Familie Beddihn*

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.

«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.




























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

SPRING SALAD <i>(ve)</i> Cucumber asparagus white cabbage rhubarb-grape seed dressing	14
 	
PIKEPERCH-SALMON TERRINE Dill saffron brown bread	19
      	
BEEF TARTARE FROM "HOLZEN ANGUS" Mustard sour cream brioche egg	24/38
    	
BEETROOT KOHLRABI TURRET Chickpea leek potato	16
   	
ONION SOUP <i>(ve)</i> Chives cheese croûtons	14
   	
SPRINGPASTA <i>(V)</i> Young spinach mushroom saffron	18
    	

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

WHITE AND GREEN ASPARAGUS (V) 31
Sauce Hollandaise | corne de gatte



SPRINGPASTA (V) 28
Young spinach | mushroom | saffron



CABBAGE-APPLE CANNELONI (V) 28
Texture of carrots | Tom Kha Gai



RAMSONS RISOTTO (V) 28
Asparagus | tomato-concassée | sunflower seed



POTATO-SHALLOT CAPUNS (V) 28
Mangetout-radish chutney | chicory | black nuts



(V) vegetarian Meal

(V) vegan Meal

FROM WATER

POACHED SALMON ON SAFFRON ESPUMA 46



ROAST TROUT ON ROSEMARY-CAPER SAUCE 45



FROM THE MEADOWS

ENTRECÔTE ON SHALLOT-ASPARAGUS CONFIT 49



BEEF FILLET FROM EMMENTAL WITH HERB BUTTER 58



OSSOCUBO ON CELERY-CUCUMBRE RELISH 40



VEAL CORDON BLEU WITH RAMSONS SOURCREAM 47



DUO OF A PORK (LOIN AND BACON JAM) 41



CORN POULARD WITH LIME AND SESAME 43



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

CHÂTEAU BRIAND

FOR 2 PEOPLE

68 PER PERSON

1st course served with french fries | vegetables | bearnaise "Bären"



2nd course served with potato-shallot capuns | mangetout-radish chutney



SWEET TEMPTATION

MERINGUE PARFAIT	14
Rhubarb tonka beans	
	
CRÈME BRULÉE MOUSSE	14
Apple foam macadamia	
	
COCONUT-BAILEYS CRÈME BRULÉE	15
Chocolate tartelette iced peanut butter sorbet	
	
STIRRED "BÄREN" ICED COFFEE	13
Homemade mocha ice cream meringue coulis	
	
CHEESE SELECTION FROM "KÄMPFER & JUMI"	15
	

HOMEMADE ICE CREAM & SORBETS

SORBET Lemon | Rhubarb | Pineapple - basil | Strawberry | Chocolate



ICE CREAM 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

Cheese Factory Kämpfer Dürrenroth | Jumi.lu

MEAT & THE PRODUCTS

Feinichoscht Schlüchter Dürrenroth

Farm "Frisch von der Tanne" | Jumi.lu

«Holzen Fleisch» Ennetbürgen

Merat

BAKER

Lehmann Beck Dürrenroth

FARMER BREAD

Barbara Schütz Meibach

VEGETABLES

Forster Gemüse Brittnau | Simone Wyniger

Mountain potatoes from Albulatal

MÜSLI & FLOUR

Mühle Kleeb Rüegsbach

Fideco Murten | Bieri AG

ORIGINS

Beef, veal, pork: Switzerland

Corn poulard: France











Salmon: Switzerland

Pikeperch: Switzerland

Trout: 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 that are included in our dishes.

-  Gluten
-  Soy
-  Milk
-  Egg
-  Mustard
-  Nuts
-  Sulfites | Sulfur dioxides
-  Sesame
-  Fish
-  Crustaceans
-  Molluscs
-  Celery
-  Peanuts
-  Lupine



TEAM

Thilo von Zameck | Svenja Lehmeier | Andreas Wuzella | Eveline Flückiger | Ben Hamouda
Natalie Schmid | Luisa Lengenfelder | Leona Pavlisova | Evelyn von Zameck
... the service professionals
Fabiola Küng | Melina Gerber | Damiano Wyss | Melina Meister | Livio Galizia
... the apprentice

Eric Beddig | Cyrill Hirt | Patrick Theiler | Anna Greub
Alexander Christen | Sergio Escamilla | Brigitte Rettenmund | Grzegorz Wedrzyk | Franziska Binde
... the chefs
Vincenzo Pezzetti
... the apprentice

Anda Cerdic | Luis Garcia | Alberto Morel | Nadiia Kokhanivska
... so many busy hands Dishwashing

Rebekka Studer | Tanja Kobel | Sandra Pereira | Sandra Salgado | Monica Sofia Nogueira
Bianca Geninazzi | Sulamith Püntener | Hansruedi Stäger
... the value maintenance professionals
Angelina Greminger | Nadine Minder | Heidi Bütschi | Angelia Stucki | Victoria Graf
... the apprentice

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

