

## *Gastlichkeit, Genuss und Geschichte*

### Celebrations...

„...from the romantic candle light dinner in our „Schryb-Chämerli“ to your dream wedding in the „Belle Epoque“ hall.

If you want to celebrate either a small party or a big feast with all your friends and colleges, we offer individual menus and special locations.

### Celebrate yourself!



BÄREN DÜRRENROTH  
am liebsten romanisch ist.

# *Gastlichkeit, Genuss und Geschichte*



swiss  
historic  
hotels

BAEREN-DUERRENROTH.CH

  
ROMANTIK  
HOTELS & RESTAURANTS  
INTERNATIONAL

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## The Appetizer – a successful start

<b>Pieces from Dürrenrother Emmentaler Cheese from the village cheese factory Gotthelf Snack-Sausages &amp; Hazelnut-Sausages Green and black olives, Balsamic - Onions House made Bacon "Zopf"</b>	13.50 SFr per Person
<b>Puff Pasty &amp; Wholemeal rods with carrots and cucumber and different Dips</b>	8.50 SFr per Person
<b>Lye roll &amp; Wholemeal Baguettes at a meter or Canapés with Tuna, Smoked Ham, Salmon, Cottage Cheese</b>	9.50 SFr per Person
<b>Mediterranean Antipasti &amp; Rosemary Focaccia Dried Tomato, black &amp; green olives, Balsamic - Onions</b>	11.50 SFr per Person
<b>House marinated Nuts &amp; Chips</b>	2.50 SFr per Person
<b>Tomato Cornet with Cottage Cheese and Olives (1 Cornet per Person)</b>	3.50 SFr pro Person

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## Special Drinks

### House - Appetizer:

**Dürrenrother Berry Sparkling wine**  
**Currant | Blackberry**

11.50 | Glass  
51.00 | Bottle

**Fruit punch according to season with Alcohol**  
**Fruit punch according to season without Alcohol**

13.00 | per Person  
9.00 | per Person

**White Wine – Herbal Punch with fresh Berries**

9.00 | per Person

**Bären – Spritz | Aperol with Currant-Sparkling wine and Mint**

13.00 | Glass

**Bären House Wine | Walliser Chardonnay | Niklaus Wittwer**

46.00 | Bottle

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## **Starter**

<b>Rother-Salad</b> / Cheese from the village / Rare Bacon / Zopf - Chips / Canola oil - Vinaigrette ***	13.50 SFr
<b>Green Leaf Salad</b> / Nuts / Radish / Dressing as you like ***	8.50 SFr
<b>Lettuce</b> / boiled Egg / marinated Nuts / Current - dressing ***	13.50 SFr
<b>Beet - Mousse</b> / Mesclun - Salad / Grissini / Herbal oil / Emmental – Cheese ***	14.50 SFr
<b>Vegetable - Terrine</b> / Carpaccio of smoked Lamb / Herbal – Pesto ***	16.00 SFr
<b>Duo of Smoked Salmon</b> / Toast / Horseradish / Capers / Balsamic – Onions ***	18.00 SFr
<b>Duck Liver Mousse</b> / Onion - Confit / Vanilla – Celery - Salad / Brioche ***	23.50 SFr
<b>Piedmonts Beef Tartar</b> / Balsamic – Onions / Mesclun Salad / Toast ***	21.00 SFr
<b>Boiled Carpaccio</b> / roasted Tuna / Wasabi – Sauer crème / Spring Roll ***	24.00 SFr
<b>“Mostbröckli” - Tartar</b> / Apple - Compote / Vegetables - Brunoise / Sprouts	17.00 SFr

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## Soups & Entree

<b>Beet Soup</b> / Lye Roll / Sauer Crème ***	12.00 SFr
<b>Beef - Bouillon</b> / optional / Sliced Pancakes / Vegetables / Herbal ***	9.50 SFr
<b>Hay - Cappuccino</b> / Vegetables - Brunoise / marinated Nuts ***	12.00 SFr
<b>Truffled Corn - Crème</b> / Spice - Popcorn / Chervil ***	12.00 SFr
<b>Coconut Soup</b> / Prawns Skewer/ Curry - Oil / Herbal - Pesto ***	14.00 SFr
<b>Gazpacho Andaluz</b> / Garlic - Mayo Crostini / Sauer Crème ***	10.00 SFr
<b>Cold - Avocado - Soup</b> / Spicy Oil / Tortilla Chips ***	10.00 SFr
<b>Roasted Duck Liver</b> / Pumpkin - Ravioli / Pepper Foam ***	21.00 SFr
<b>Lukewarm Zander</b> / Sepia - Tagliolini / Horseradish ***	23.50 SFr
<b>Cottage Cheese Ravioli</b> / Figs / Spinach / Foam ***	19.00 SFr
<b>Risotto with Dill - Mascarpone</b> / Egli Skewer / Nuts Butter / Milk Foam ***	21.00 SFr
<b>Scallops</b> / Celery - Vanilla - Mousse / Vinaigrette ***	19.00 SFr
<b>Pineapple - Basil - Sorbet</b>	5.00 SFr

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## Main course with Meat

from Beef

**Beef Entrecote from the Emmental** / Sauce Bernaise

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48.00 SFr

**Beef Filet from the Emmental** / Rosemary jus

\*\*\*

52.00 SFr

**Surf & Turf** / Beef Filet & Prawns

\*\*\*

54.00 SFr

**Suure Mockä (stewed)** / Stew Sauce

\*\*\*

32.00 SFr

**Bern Plate** / Dijon – Mustard

\*\*\*

29.00 SFr

**Boiled Meat from Chabisberg** / Horseradish

32.00 SFr

from Veal

**Veal Saddle the Piece** / Cep Sauce

\*\*\*

50.00 SFr

**Creamy Roast Veal** / Herbal Foam

\*\*\*

36.00 SFr

**Veal Sliced with Rösti** / Wild Mushrooms

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42.00 SFr

**Cordon Bleu of Veal** / Currant Butter

39.00 SFr

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### from Pork

**Pork Filet in Ham Coat** / Cep Sauce

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38.00 SFr

**Pork Caree Roast out of the Smoker** / Veal Jus & Foam

\*\*\*

36.00 SFr

### from Lamb

**Lamb Caree** / Mint – Chocolate Sauce

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40.00 SFr

**Stewed Lamb hip** / Stew Sauce

\*\*\*

34.00 SFr

### from Poultry

**Chicken breast** / Herbal Oil & Jus

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36.00 SFr

**Duck breast** / Honey Jus

38.00 SFr

### **Main Course with Fish**



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<b>Zander Tranche</b> / Chervil Beurre - Blanc ***	39.00 SFr
<b>Sea Bass Filet</b> / Pepper Foam ***	39.00 SFr
<b>Prawns</b> / Herbal Oil & Foam ***	32.00 SFr
<b>Scottish Salmon Tranche</b> ***	32.00 SFr
<b>Sole one Piece</b> / Nut Butter ***	45.00 SFr
<b>Gratin Halibut</b> / Currant Butter ***	43.00 SFr
<b>Trout Filet</b> / Nut Butter ***	39.00 SFr
<b>Egli Filets</b> / Almonds Foam	35.00 SFr.

## **Side Dish Optional**

**Potato – Horseradish Mousseline / Potato-Gratin / Potato-Galette / Venere Rice / Polenta / Tagliolini / Risotto .....**

**Seasonal Vegetables / Lime – Broccoli / Vichy – Carrots/ Root Vegetables / Gratin Couliblflower .....**

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## Dessert

<b>Lukewarm Chocolate Cake</b> / Sour cream ice cream / Seasonal fruits ***	12.00 SFr
<b>Lime – Yoghurt Mousse</b> / Spelt pops   Fruits ***	10.00 SFr
<b>Caramel Crème</b> / Merinque Crumbs / Cream ***	10.00 SFr
<b>Meringue</b> / Vanilla Ice Cream / Cream / Fruits ***	10.00 SFr
<b>“Nidlechüechli” Cream Cake</b> / Beery Sauce / Ovomaltine ice cream ***	11.00 SFr
<b>Berries- or Fruit Compote</b> / according to Season / Vanilla Ice Cream ***	10.00 SFr
<b>3 Sorbets with Fruits</b> ***	10.00 SFr
<b>Chocolate Mousse</b> / Oranges / Sorbet ***	12.00 SFr.
<b>Sweet Cider Crème with Yoghurt</b> / Japonnaise ***	10.00 SFr.
<b>Stirred ice coffee</b>	11.00 SFr
<b>Three Kinds of Dessert / Delights from Bären Patisserie</b>	13.00 SFr

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## **Menu „Exemple“**

### **Appetizer**

#### **Pieces from Dürrenrother Emmentaler Cheese from the village cheese factory**

Chnebel-Sausages & Hazel-Sausages  
Green and black olives, Balsamic - Onions  
House made Bacon "Zopf"

### **Menu**

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#### **Beet - Mousse at Herbal Oil**

with Mesclun – Salad, Grissini and Emmental – Cheese

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#### **Pork Filet in Ham Coat with Cep Sauce**

Potato Gratin and glassed Vanilla - Carrots

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#### **Lukewarm "Nidlechüechli" Cream Cake**

with Sauer Crème Ice Cream, Beery Sauce and Chocolate

**77 SFr incl. Appetizer**

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## Dessert buffet from 25 Person

**Emmentaler:** Plum / Apple Strudel / Vanilla Sauce / Nidlechueche / Meringue & Crème / Ice Cream / Caramel Crème

14.00 SFr

**Edelweiss:** Lye Roll filled with Vanilla Crème / Chocolate Mousse / seasonal Fruit Stair / Tiramisu / Green Tea-Panna-Cotta / Beery Mousse / Nougat Cube / Chocolate Fountain / Ice Cream & Sorbets / Chocolate coated Marshmallow Treats / Lime Roulade / Strawberry Field / Meringues & Crème / Coconut Crème / regional Cheese Shelf with Nut brad and Mustard

25.00 SFr

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## Regional Breakfast buffet

Butter / House Made Jam / „Bircher“ Muesli / different Flaks & Muesli from Mühle KleeB Rüegsbach  
 Dürrenrother sliced cold meat, Cheese- and Yoghurts – Specialities / Fruit salad / Bread / Zopf / Croissant  
 Coffee / Milk / different Teas / Fruit Juices

21.00 | Person

Enlarge the Brunch with:

Smocked Salmon

6.00 | Person

Rösti Galettes / Scrambled Egg / Chipolata

7.50 | Person

warm Ham

6.00 | Person

Shrimps Cocktail

6.00 | Person

Cookies

5.00 | Person

Weisswürste & sweet Mustard

3.50 | Person

## Snacks

**Rother - Plat** / "Dürrenrother" Dried Meat und Cheese Specialities / garnish

18.50 | Person

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**Sausages – Cheese salad** / with Bread / Leave Salad

14.50 | Person

\*\*\*

**Vegetable Crème Soup** / Lye Roll & Whipped Crème

8.50 | Person

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**Cake** / different cakes

4.50 | Person

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## Tradition and your wishes

Of course, Chef Torsten Bolz and his Team cook as well a whole roast, Chateau briand, or a whole fish according to your wishes.

## Wine out of the historic wine cellar

A unique and impressive place, the historic vault cellar under the Bären. From the first Sip till to the „Verre d’adieu“there store a lot of delicates from the fantastic wine world Europe.

With pleasure we give the wine card to you, but we can also order your favourite wine.