



Our degustation menu this winter is based on the childhood memories of our head chef Daniel Schiavetta. It consists of recipes & ingredients that he learned from his “Nonna” and his mum when he was growing up. We wish you a pleasant surprise by the various taste combinations.

MENU DEGUSTAZIONE

(For the whole party)

Pike perch from Erstfeld in salsa verde & Ceviche of sturgeon

Beluga lentils & parmesan

Andermatt veal liver & wild hare

Tortelli di zucca Mantovani

Conchiglie, chicken & Taleggio

Braised beef cheeks or veal entrecôte

French toast

5 courses (w/o *) 110 CHF 7 courses 140 CHF

MENU SORPRESA DELLO CHEF

(For the whole party)

4-course Menu

99.-

All prices in CHF incl. 7.7 % VAT | For information regarding allergies please ask our staff
Pike Perch: Uri | Sturgeon: Italy | Salmon: Swiss | Trout: Swiss | Veal: Uri | Wild hare: Austria | Chicken:
Swiss | Beef: Uri/Swiss | Pork: Uri/Swiss



Together with our chef Daniel Schiavetta and his team we have created a menu that respects the seasons as well as the local producers whenever possible. The dishes are mostly inspired by Italian cuisine, which are then reinvented in a creative way. Almost all our dishes are completely home-made, and we get a lot of our produce directly from the local farm or from nature itself. We wish you a pleasant experience at the Bären.

Your hosts, Michaela & Johan with the whole Bären team

ANTIPASTI

Vegetable garden, almonds, pine nuts and rose vinegar 17

Hokkaido pumpkin, tzatziki, balsamico 19

Ramen alla Cremonese, Passatelli, fried quail egg, braised beef, veal tongue, veal brain in meat broth 19

Sturgeon speck, carrots, buttermilk, estragon, bergamot 24

Cheese platter 19/25e

PRIMI

Spaghetto, smoked trout, potato, quinoa 26

Erstfeld Dexter beef ravioli, onion, shiitake 26

Lasagna aperta, Andermatt veal ragout, tomato, bechamel 26

Risotto Piemontese, kale, goat cheese, mint, juniper 26

SECONDI

King Oyster mushroom, potato gnocchi, yuba, soya 36

Grison Alpine salmon, peas, barley, burrata, horse radish 45

Alpstein chicken breast, beet root, mustard, alp cheese 49

Rib-Eye steak, savoy cabbage, topinambur, black truffle, Valle Maggia Pepper 59

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