



Many of us don't want to cut meat from the diet completely. We do believe though that it doesn't have to be meat all the time, thinking of the environment. Keeping this in mind, we present our tasting menu based on a vegetarian diet. We leave you to be positively surprised by the various tasting sensations.

MENU DEGUSTAZIONE

(For the whole party)

Ramen, chickpeas

Celeriac, BBQ

Ravioli, Sittlisalp Cheese, herbs, gin

Risotto, Jersey Blue, spruce tips, juniper

Sweet Potato, mushrooms, peas

Chocolate, black garlic, grapefruit, sesame

Torta di Rose, zabaione, pine

125.-

MENU SORPRESA DELLO CHEF

(For the whole party)

4-Course Menu

99.-



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

- Autumn Salad with Gotthard mushrooms and pomegranate 16
- Insalata Caprese „zum schwarzen Bären“ 19
- Char, cucumber gazpacho, strawberry chutney 25
- Uri deer terrine, pickled vegetables, brioche & horseradish mayo 22
- Cheese platter 19/25

PRIMI

- Spaghetto, Parmigiano, leek & lemon 26
- Ravioli with chantarelle, potato & alp cheese 26
- Tagliatella with wild boar ragout 26
- Risotto Piemontese with black truffle 35

SECONDI & CONTORNI

- Grilled pumpkin a la parmigiana, tomatoes, alp cheese, pesto 35
- Pork steak marinated in bbq, salvia, almonds, vegetables 45
- Uri deer entrecôte with brussel sprouts, spätzli & red current 52
- Sturgeon, celery, wild garlic 55
- Grilled sweet potato, cuban spices 8
- Brussel sprouts & Spätzli 6