



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

Winter salad with home-made tofu, cherry mustard fruit, biscottino salata 18

Poached farm egg, grana sbrisolona, pumpkin-foam, seeds, oil, powder & pumpkin mustard fruit 19

Homemade tortellini with herbal meat broth, salvia oil 24

Pan fried veal sweetbread, veal tatar, bell pepper sweet & sour, brioche chips 29

PRIMI

Piemontese risotto with Taleggio cheese & Gotthard mushrooms 26

Homemade tagliolino, onion butter, caramelized onions, veal liver bottarga 26

Paccheri, cauliflower, coffee & marinated salmon-trout from Grison 28

Homemade Yak-Ravioli from Andermatt, black cabbage sirup & chips, parmesan foam 28

SECONDI

Suckling pig terrine alla birra, apple, juniper, gnocchi alla romana 49

Chicken al Rossini, spinach & potatoes 50

Trout, leek, lemon & savoy cabbage 55

Grilled Canton Uri beef entrecôte, beef fond, salty port wine syrup, red cabbage flan, baby carrots 59



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 with sustainably farmed fish added. We leave you to be positively surprised by the various tasting sensations.

MENU DEGUSTAZIONE

(for the whole party)

Red onions, balsamico, grana padano

Cardamom, miso, savoy cabbage, tofu & shiitake

Tortello di Zucca

Rice, almond, coffee, salmon roe

Eel, lemon, laurel

Saffron, chestnut honey, propolis

Ravioli, ricotta, pear in red wine

125.-

MENU SORPRESA DELLO CHEF

(for the whole party)

5-course Menu

110.-

Alle prices in CHF inkl. 7.7 % VAT | For information regarding allergies please ask our staff
Beef/Chicken/Veal/Pork: Uri & Switzerland | Fish: Switzerland & Italy | Foie Gras: France
Yak: Andermatt