



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, parmesan sbrisolona, asparagus 19
- Homemade tortellini with herbal meat broth, salvia oil 24
- Pan fried veal sweetbread, veal tatar, bell pepper sweet & sour, brioche chips 29

PRIMI

- Risotto alla Catalogna, Uri pike perch, rhubarb & puntarelle 28
- Homemade tagliolino, onion butter, caramelized onions, veal liver bottarga 26
- Spaghetti zafferano & artichokes 26
- Alpstein duck ravioli, parmesan foam, duck fond & cherries 28

SECONDI

- Lamb racks, pumpkin-ginger puree, radicchio al balsamico 55
- Chicken al Rossini, spinach & potatoes 50
- Salmon-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
Duck: Alpstein