



Our degustation menu is dedicated to the journey our kitchen team experienced through the south of France and Spain. Join us in discovering various flavors and tastes that inspired our chefs. Flavors that bring back memories. Flavors that take you back to places that you have visited. Magic of a trip through a thousand recipes.

MENU DEGUSTAZIONE

(For the whole party)

Corn fed chicken, black truffle

Pane del Viaggio

Mussels, Potato, Orange, Pepper*

Carbonara from the sea

Ravioli, Squid, Pata Negra*

Amberjack, Pumpkin

Lettuce, Yogurt, Tangerines

Basque Cheesecake, Red Beans, Sesame

6 courses (w/o *) 125 CHF 8 courses 145 CHF

Wine pairing 4 glasses 55 CHF

MENU SORPRESA DELLO CHEF

(For the whole party)

4-course Menu

110.-

All prices in CHF incl. 8.1% VAT | If you have questions about allergies contact our staff
Origin: Pork: Switzerland/Italy | Beef: Switzerland | Blue Shrimps: Rheinfelden AG | Wagyu: Andermatt
| Salmon Trout & Salmon: Grison | Seppia: Italy | Nduja: Italy | Mussels: Italy | Deer: Uri | Fish & Sea food:
Switzerland/Italy/Denmark | Chicken: Schweiz



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

Vegetables from the farm, Radish, Parmesan, Blackberries 19

Salmon Trout, Speck, Cauliflower, Squid Ink, Peas, Coconut 28

Pork Belly, Nebbiolo, Swiss Blue Shrimp, Parsley, Chestnuts, Horseradish 28

Andermatt Wagyu Tatar, Dashi ai Funghi, Mushrooms 33

Cheese platter 22

PRIMI

Fussiloni di Gragnano, Black Cabbage, 'Nduja, Provolone Aurichio 25

Piemontese Risotto, Sage, Lemon, Mussels, Lardo 27

Tagliolino, Cacao, Deer Stock, Bread, Red Current 25

Ravioli, Grison Swiss Salmon, Caciucco di Pesce, Wild garlic oil, Lemon grass 28

SECONDI

Tempeh, Salsa diavola, Black Garlic, Creme Fraiche, King Oyster Mushroom, Onion 45

Amberjack, Spelt, Pumpkin, Tom Kha Gai 55

Pork Steak & Sausage, Coffee, Fennel, Pear, Potato 49

Beef filet, Black truffle, Beetroot, Celeriac, Orange 65

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