



For this summer we have decided to dedicate our degustation menu to the region of Canton Uri. By using various locally sourced produce as well as working together with local suppliers and farmers we want to highlight the quality & diversity of the local terroir.

MENU DEGUSTAZIONE

(For the whole party)

Local Cold Cuts & Alp Cheese, Antipasti Italiane

Risotto, Spruce Tips, Alp Cheese, Juniper

Tagliolini, Butter, Wagyu Liver-Bottarga

Local Deer Entrecôte, Chocolate, Banana, Ginger

Pear-Strudel, Red Wine

5 courses 125 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: Bread: Switzerland | Pork: Switzerland/Italy | Beef & Veal: Switzerland | Blue Shrimps:
Rheinfelden AG | Wagyu: Andermatt | Deer: Uri | Fish & Sea food: Switzerland/Italy/Denmark | Chicken:
Switzerland | Lamb: Switzerland



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

- Root Vegetables, Ticino Goat Cheese, Horseradish, Wild Garlic 19
- Ramen Svizzero, Porchetta, Egg, Tagliolini, Green Beans, Pak Choi 22
- Pâté En Croûte with local deer, Sauerkraut, Horseradish, Pineapple 25
- Amberjack Sashimi, Turnip, Apple, Ricotta, Cucumber, Passionfruit 28
- Local Cheese Platter 22

PRIMI

- Paccheri al Pomodoro, Parmesan, Basil Pesto 22/26
- Homemade Gnocchi, Saffron, Zucchini, Mint 25
- Homemade Deer Ravioli, Chestnut, Parsley, Juniper 28
- Risotto Fiume e Monti, Fish, Shrimp, Mushroom 28/32

SECONDI

- Cauliflower Steak, Curry, Carrots, Mushrooms 37
- Chicken, Curcuma, Bell Pepper, Onion, Lentils 42
- Canton Uri Deer Entrecôte, Pumpkin, Radicchio, Chanterelles, Spätzli 49
- Swiss Alpine Salmon, Baked Potato, Sour Cream, Tomato, Italian Herbs 49

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