



When you read the words Italian cuisine, your thoughts immediately wonder to “la nonna” & the wonderful scents that spread through the kitchen. We have decided to start a new concept regarding our menu degustazione, dedicated to the regional specialties of Italy. As an inspiration we are looking at different cities around the country, basing the dishes on traditional recipes, reinventing them in our own way using as many local ingredients as possible. This summer we start our journey in Bologna.

## MENU DEGUSTAZIONE

(For the whole party)

Antipasto bolognese

Tortellini alla panna

Tagliatella al ragù

Cotoletta di vitello alla bolognese

Sorbetto

Riso alla vaniglia e Zuppa inglese

125 CHF

## MENU SORPRESA DELLO CHEF

(For the whole party)

4-course Menu

99.-

All prices in CHF incl. 8.1 % VAT | For information regarding allergies please ask our staff  
Pike Perch, Shrimp, Salmon, Trout: Swiss | Oysters: France | Veal, Beef: Swiss | Pork: Swiss | Goat: Uri/Swiss



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

Summer leafs, cave matured goat cheese, blueberry vinaigrette, schiacciata 16

Eggplant, tomato ragù, burrata, caramelized onion 19

Marinated grison salmon sashimi, wild hay bacon, orange, fennel, peas 25

Swiss beef tatar, oysters, apple, Greek yogurt 29

Cheese platter 19/25

### PRIMI

Risotto “Ryys und Boor”, potato, leek 25

Homemade goat kid ravioli, cream, wild hay, mustard seeds 27

Crespelle, ricotta, wild spinach, nettles, alp cheese, wild garlic 25

Linguine, Swiss blue shrimp, lemon 29

### SECONDI

Carrot terrine, hummus, beluga lentils, almond 39

Pike perch, zucchini, sweet potato, parsley 45

Pork filet, pork belly, king oyster mushroom, tom kha gai 45

Veal entrecôte “trotata”, broccoli, celeriac 55