

Our chef Daniel Schiavetta and his team have created a menu that respects the seasons as well as the local producers whenever possible. The dishes are mostly inspired by Italian cuisine & 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. Enjoy your stay with us!

Michaela, Johan & the Bären Team

ANTIPASTI

Lettuce | Vegetables | Fruit | Herbs 18

Onion | Sittlisalp Cheese 18

Char | Apricot | King Oyster Mushroom 22

Beef Tatar | Plums | Ponzu 22/32

Local Cheese Platter 25

PRIMI

Tagliatelle | Sheep Ragù | Chestnut | Leek 18/24

Ravioli | Deer | Spinach | Parmesan 19/26

Risotto | Saffron | Salsiccia | Gremolata 26

Pasta Aglio e Olio | Peperoncino | Scallops Carpaccio | Lemon 25/30

Without Scallops 19/24

SECONDI

Eggplant | Mozzarella | Tomato 39

Spring Chicken “alla Diavola” | Peperoni | Paprika | Cabbage 45

Fried Trout | Tzatziki | Rice | Vegetables 45

Uri Deer Entrecôte | Red Cabbage | Brussel Sprouts | Spätzli 55

DOLCI

Coconut | Gianduja 15

Carrot | Yoghurt | Dill 15

Tarte Tatin | Pear | Ice Cream 15

Pavlova | Strawberry 15

All prices in CHF incl. 8.1% VAT | If you have questions about allergies contact our staff
Origin: Bread: Switzerland | Pork: Switzerland | Beef: Switzerland | Scallops: EU | Deer: Uri | Fish: Switzerland/Italy
Chicken: Switzerland | Sheep: Andermatt

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 CANTON URI

(For the whole party)

Vegetables & fruit from the farm in Attinghausen

Homemade ravioli with deer from the local hunters

“Spatz” Vegetable & Beef Pot-au-feu

Canton Uri cheese selection

Tarte Tatin with pears “Brischtner Nytlä”

5 courses 115 CHF

Without cheese 99 CHF

Wine pairing 4 glasses 65 CHF

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## MENU SORPRESA DELLO CHEF

Let us know if you have any allergies or food restrictions and our head chef will then create an exciting 4-course surprise menu for you.

(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: Bread: Switzerland | Pork: Switzerland | Beef: Switzerland | Scallops: EU | Deer: Uri | Fish: Switzerland/Italy  
Chicken: Switzerland | Sheep: Andermatt

Our head chef Daniel Schiavetta loves to create vegetarian dishes. Since the summer season offers more possibilities he has decided to dedicate our degustation menu to the vegetarian cuisine. Exciting flavor combinations, ingredients and recipes from all corners of the world will take you on culinary discovery tour.

## MENU DEGUSTAZIONE VEGETARIANO

(For the whole party)

Vegetables & fruit from the local farm

King Oyster Mushroom

Salty Crème Caramel „Chawanmushi“

Eggplant

Cacao & Grapefruit

Carrot

6 Courses 115 CHF

Wine pairing 4 glasses 65 CHF

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Kids Menu

Classical Pasta Bolognese 15

Pasta Pomodoro 13

Homemade Chicken Nuggets & Oven Potatoes 18

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Chicken: Switzerland | Sheep: Andermatt