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

Selection of homemade bread | Butter & Olive Oil 9

Variation of winter vegetables 19

Pot-au-Feu | Quince 22

Alpine Salmon | Beetroot | Horseradish | Yogurt 24

Local Bio Egg | Potato | Black Truffle | Rye 24

Local Cheese Platter 24

PRIMI

Risotto | Pumpkin | Parmesan 25

Ravioli | Suckling Pig | Onion | Broth 26

Pasta | Rabbit | Garlic | Olives | Lemon 26

Gnocchi | Squid | Lobster Bisque | Saffron | Parsley 28

SECONDI

Mushrooms | Chestnut | Lentils 39

Pork | Cherry-BBQ | Paprika | Carrots 49

Amberjack | Speck | Tangerine | Mussels | Cauliflower | Fennel 49

Veal Entrecôte | Cabbage | Herbs | Valle Maggia Pepper 59

DOLCI

Lemon | Sesame 15

Tiramisu a la Bären 15

Mille Feuille | Hazelnut | Chocolate 15

Torta di Rosa | Cinnamon | Hay | Pear 18

Lime sorbet 12 with Alcohol 18

All prices in CHF incl. 8.1% VAT | If you have questions about allergies contact our staff
Origin: Bread: Switzerland | Pork: Switzerland | Beef & Veal: Switzerland | Deer: Uri | Fish: Switzerland/Italy
Quail: France | Rabbit: Switzerland | Sheep: Andermatt | Lobster: North America

For this winter 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)

Pot-au-Feu | Quince

Ravioli | Sheep | Parmesan

Deer Entrecôte

Canton Uri Cheese Selection

Torta di Rose | Cinnamon | Hay | Pear

5 courses 125 CHF

Without cheese 110 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

119.-

All prices in CHF incl. 8.1% VAT | If you have questions about allergies contact our staff
Origin: Bread: Switzerland | Pork: Switzerland | Beef & Veal: Switzerland | Deer: Uri | Fish: Switzerland/Italy
Quail: France | Rabbit: Switzerland | Sheep: Andermatt | Lobster: North America
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Our head chef Daniel Schiavetta discovered his love for cooking in his early childhood. In the countryside, at his grandmother's house, he would observe the passion that the Italians are known to have for cooking and eating. The recipes and ingredients used in this menu all come from the memories of his childhood that he would like to share with you in a culinary journey.

MENU DEGUSTAZIONE

"Childhood memories"

(For the whole party)

Tomato & Bread

Pumpkin Tortelli

Tortellini in homemade broth

Quail with Mushrooms & Chestnuts

Pear & Hay

Tiramisu a la Bären

6 Courses 135 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

All prices in CHF incl. 8.1% VAT | If you have questions about allergies contact our staff
Origin: Bread: Switzerland | Pork: Switzerland | Beef & Veal: Switzerland | Deer: Uri | Fish: Switzerland/Italy
Quail: France | Rabbit: Switzerland | Sheep: Andermatt | Lobster: North America
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