



WELCOME

AT GASTHOF BÄREN IN HABKERN.
WE, THE TENANTS OF THIS HISTORIC BUILDING, ARE
CARINA AND CHRISTIAN, AND TOGETHER WITH OUR
UNBEATABLE TEAM, WE DO OUR BEST TO MAKE YOUR
STAY AT THE HOTEL AND RESTAURANT
AS PLEASANT AS POSSIBLE.
ENJOY!

IMPORTANT INFORMATION:

SMALL PORTIONS:

SOME DISHES CAN ALSO BE ORDERED AS HALF PORTIONS,
IN WHICH CASE THERE IS A PRICE REDUCTION OF CHF 4.00.
(MARKED WITH AN ASTERISK)

FOR GAME DISHES, ONLY THE SIDE DISHES CAN BE REDUCED!

PLEASE NOTE: THIS IS NOT POSSIBLE FOR ALL DISHES!

FOODWASTE:

TO AVOID FOOD WASTE, WE GENERALLY SERVE
SMALLER PORTIONS OF SIDE DISHES WITH ALL MEALS.
IF YOU WISH, YOU ARE WELCOME TO ORDER MORE FREE OF CHARGE!

DECLARATION:

VEAL - SWITZERLAND

FISH - SWITZERLAND

VENISON - SWITZERLAND / AUSTRIA

ROE DEER - SWITZERLAND / AUSTRIA

CHAMOIS - SWITZERLAND / AUSTRIA

BREAD AND PASTRIES - SWITZERLAND



OUR PARTNERS

WE CONSIDER OURSELVES FORTUNATE TO
LIVE IN A REGION THAT OFFERS US A
WIDE RANGE OF HIGH-QUALITY
FOOD. IT GIVES US
GREAT PLEASURE TO
WORK CLOSELY WITH LOCAL PRODUCERS
AND OFFER OUR GUESTS THE BEST
PRODUCTS FROM OUR REGION.

WYCHELEGGHOF HABKERN:

EGGS

GÄSSLI BECK HABKERN:

BURGER BUNS

OUR GARDEN:

ALL HERBS

S-FABRIK LEISSIGEN:

RAVIOLI

GRABENMÜHLE SIGRISWIL:

SALMON TROUT

BUTCHER BLAUE KUH:

SOME MEAT

FOREST HABKERN:

SOME GAME MEAT, CHANTERELLES,
PORCINI MUSHROOMS

H&R GASTRO:

SOME MEAT AND DRIED GOODS

GOURMADOR UNTERSEEN:

FRESH FRUIT AND VEGETABLES



STARTER

GREEN SALAD - 9.00

WITH HOUSEDRESSING

MIXED SALAD - 11.00

WITH A VARIETY OF CRISP RAW VEGETABLE SALADS,
DELICATE LEAF SALAD, SERVED WITH OUR HOUSE DRESSING

OUR FAVORITE AUTUMN SALAD - 16.00

MIXED SALAD WITH FRIED HABKERNER
PORCINI MUSHROOMS, PICKLED PLUMS, THYME HONEY,
ROASTED SEEDS, AND CROUTONS

DRY SAUSAGE & DRIED MEAT - 14.00

FROM THE REGION

SALMON TROUT TARTARE - 16.00

WITH CUCUMBER, LEMON MAYONNAISE, AND FRESH HERBS

VELVETY PUMPKIN CREAM SOUP - 9.00

WITH SPICY CHUTNEY AND PUMPKIN SEED OIL

RAVIOLI FROM LEISSIGEN - 18.00

FILLED WITH HABKERNER CHANTERELLES, SAUTÉED IN SAGE
BUTTER, GARNISHED WITH SBRINZ CHEESE AND ORANGE CRUMBLE
AND FRESH HERBS

ALL PRICES ARE IN SWISS FRANCS AND INCLUDE 8.1% VAT.



AUTUMN SALADS

LARGE MIXED SALAD - 18.00
WITH HOUSEDRESSING

LARGE MIXED SALAD WITH OPTIONAL:

- WITH WIENER SCHNITZEL (VEAL) - 35.00
- WITH VEAL CORDON BLEU - 37.00
- WITH PAN-FRIED SALMON TROUT FILLET - 34.00
AND HOMEMADE HERB BUTTER
- VENISON ENTRECÔTE - 39.00
AND HOMEMADE HERB BUTTER
- DEAR ESCALOPE - 38.00
AND HOMEMADE HERB BUTTER
- VENISON SALTIMBOCCA - 36.00
AND HOMEMADE HERB BUTTER
- HABKERNER PORCINI MUSHROOMS - 28.00
AND HOMEMADE HERB BUTTER

WE RECOMMEND A SERVING OF FRENCH FRIES WITH IT - 8.50

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GAME SPECIALTIES

ROASTED VENISON SALTIMBOCCA (HABKERN) - 42.00

WITH WILD GAME ACCOMPANIMENTS

SLICED VENISON FROM HABKERN - 39.00

IN A HEARTY FOREST MUSHROOM SAUCE,
SERVED WITH GAME ACCOMPANIMENTS

ROASTED VENISON ENTRECÔTE 180 G - 44.00

WITH WILD MUSHROOM CRUST, SERVED WITH CRANBERRY
GIN SAUCE AND WILD GAME ACCOMPANIMENTS

VENISON CHEESE BURGER - 28.00

IN A FLUFFY BUN FROM GÄSSLI BAKERY IN HABKERN
TOPPED WITH HOMEMADE BURGER SAUCE, RACLETTE
CHEESE, PICKLED BEER RADISH, AND FRIED ONIONS,
SERVED WITH FRENCH FRIES

DEER ESCALOPE - 42.00

WITH CHERRY BALSAMIC SAUCE & WILD GAME
ACCOMPANIMENTS

SADDLE OF VENISON (ON REQUEST) - MARKET PRICE

WITH WILD GAME ACCOMPANIMENTS

WILD GAME ACCOMPANIMENTS

CHOICE OF: SPÄTZLI OR BREAD DUMPLINGS

RED CABBAGE WITH APPLES, GLAZED CHESTNUTS,
BRUSSELS SPROUTS, BLACK SALSIFY, AND CARROTS

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GAME SPECIALTIES

CHAMOIS RAGOUT- 42.00

WITH WILD GAME ACCOMPANIMENTS

VENISON RAGOUT (HABKERN) - 38.00

WITH WILD GAME ACCOMPANIMENTS

WILD GAME ACCOMPANIMENTS

CHOICE OF: SPÄTZLI OR BREAD DUMPLINGS

RED CABBAGE WITH APPLES, GLAZED CHESTNUTS,
BRUSSELS SPROUTS, BLACK SALSIFY, AND CARROTS

OUR CLASSICS

***WIENER SCHNITZEL - 37.50**

WITH VEGETABLES AND A STARCH SIDE DISH OF YOUR CHOICE

"BÄREN" VEAL CORDON BLEU - 39.00

WITH VEGETABLES AND A STARCH SIDE DISH OF YOUR CHOICE

SIDE DISHES TO CHOOSE FROM:

- BREAD DUMPLINGS
- CASTLE POTATOES
- SPÄTZLI
- FRENCH FRIES

***BÄREN KÄSESCHNITTE -24.00**

CRISPY BAKED BREAD TOPPED WITH HAM,
RACLETTE CHEESE, A DASH OF WHITE WINE, A
FRIED EGG, AND HOMEMADE PICKLED VEGETABLES

- WITH HABKERNER PORCINI MUSHROOMS + 6.00 CHF

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VEGETARIAN & FISH

SIDE PLATE - 28.00

SPÄTZLI AND BREAD DUMPLINGS, SERVED WITH RED CABBAGE, GLAZED CHESTNUTS, BRUSSELS SPROUTS, BLACK SALSIFY, CARROTS, AND SAUCE OF YOUR CHOICE

RAVIOLI FROM LEISSIGEN - 26.00

FILLED WITH HABKERNER CHANTERELLES, SAUTÉED IN SAGE BUTTER, GARNISHED WITH SBRINZ CHEESE AND ORANGE CRUMBLE AND FRESH HERBS

VEGGIE-CHEESE-BURGER - 26.00

TOPPED WITH A PEA PATTY, HOMEMADE BURGER SAUCE, PICKLED BEER RADISH, ROASTED ONIONS, AND CHEESE, SERVED WITH FRENCH FRIES

PAN-FRIED SALMON TROUT - 38.00

FROM THE GRABENMÜHLE (SIGRISWIL)
IN SORREL SAUCE WITH CASTLE POTATOES

*VEGGIE KÄSESCHNITTE -24.00

CRISPY BAKED BREAD TOPPED WITH TOMATO SLICES, GRATINATED WITH RACLETTE CHEESE, A DASH OF WHITE WINE, A FRIED EGG, AND HOMEMADE PICKLED VEGETABLES

- WITH HABKERNER PORCINI MUSHROOMS + 6.00 CHF

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DESSERT

COUPE NESSELRODE

VERMICELLI WITH VANILLA ICE CREAM, CREAM, AND MERINGUE

SMALL: 12.50

NORMAL: 14.50

APPLE ROLLS ROLLED IN CINNAMON/SUGAR- 9.50

WITH ICE CREAM OF YOUR CHOICE

CHESTNUT PARFAIT - 14.00

WITH CHERRY RAGOUT AND CREAM

AUTUMN COUPE - 13.00

WITH CARAMEL ICE CREAM, VANILLA ICE CREAM, CHERRY
COMPOTE, MERINGUE, CREAM

CHOCOLATE COUPE - 13.00

WITH CHOCOLATE ICE CREAM, VANILLA ICE CREAM, CHOCOLATE
CRUMBLE, CREAM, AND OVOMALTINE CRUNCH TOPPING

BÄREN COUPE - 13.00

VANILLA ICE CREAM, BLACKBERRY ICE CREAM, CREAM, MERINGUE,
AND CHOCOLATE CRUMBLE

LADYS FAVORITE - 9.00

MOCHA ICE CREAM WITH BAILEYS, WYBRÄTZELI & CREAM

HASEL HURRA - 9.00

CARAMEL ICE CREAM WITH HAZELNUT LIQUEUR, WYBRÄTZELI
& CREAM

GRANDMOTHERSFAVORITE - 9.00

VANILLA ICE CREAM WITH EGG LIQUEUR, WYBRÄTZELI & CREAM

SCOOP OF ICE CREAM OR SORBET - 4.50

ICE CREAM: CHOCOLATE, VANILLA, MOCHA, PISTACHIO, CINNAMON,
CARAMEL

SORBET: BLACKBERRY, YOGURT, LEMON, BLOOD ORANGE,
STRAWBERRY

CREAM: CHF 1.50

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HOT DRINKS

CAFÉ CREME	4.30
ESPRESSO	4.00
DOUBLE ESPRESSO	5.00
CAPPUCCINO	5.00
LATTE MACCHIATO	5.00
HOT CHOCOLATE	4.00
TEA (DIFFERENT KINDS)	4.00
KAFFEE LUZ	5.40
KAFFEE FERTIG	5.40

NON ALCOHOLIC DRINKS

	<u>0.2L</u>	<u>0.3L</u>	<u>0.5L</u>
CITRO	3.00	4.50	5.20
FANTA	3.00	4.50	5.20
COCA COLA	3.00	4.50	5.20
RIVELLA ROT	3.00	4.50	5.20
EISTEE	3.00	4.50	5.20
JUICES AND SPARKLING JUICES (APPLE, PASSIONFRUIT, GRAPE, ORANGE)	3.00	4.50	5.20

NON ALCOHOLIC DRINKS IN BOTTLES

RIVELLA BLAU	0.33L	4.50
COCA COLA ZERO	0.33L	4.50
SANBITTER	0.10L	3.50
TOMATO JUICE	0.20L	4.00
BITTER LEMON	0.20L	4.00
TONIC WATER	0.20L	4.00

OPEN WATER

	<u>0.2L</u>	<u>0.3L</u>	<u>0.5L</u>
STILL WATER	3.00	4.00	5.00
SPARKLING WATER	3.00	4.00	5.00

WATER IN BOTTLES

	<u>0.5L</u>	<u>1.0L</u>
STILL WATER	6.00	8.00
SPARKLING WATER	6.00	8.00

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OPEN BEER FROM RUGENBRÄU (INTERLAKEN)

	<u>0.2L</u>	<u>0.3L</u>	<u>0.5L</u>
SPECIAL HELL	3.20	4.50	5.40
PANACHÉ (BEER WITH LEMONADE)	3.20	4.50	5.40
HENACHÉ (BEER WITH WATER)	3.20	4.50	5.40

BOTTLE BEER FROM RUGENBRÄU (INTERLAKEN)

	<u>0.3L</u>	<u>0.5L</u>
LAGER		5.40
SPECIAL DUNKEL	4.50	
WHEATBEER		5.60
SPECIAL HELL NON ALCOHOLIC	4.50	
SPECIAL HELL	4.50	

BOTTLE BEER FROM BAVARIA

	<u>0.5L</u>
ERDINGER WEISSBIER	6.00
ERDINGER WEISSBIER ALKOHOLFREI	6.00
AUGUSTINER HELLES	6.00

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APERITIF

APEROL SPRITZ - 11.00
(APEROL, PROSECCO, WATER)

HUGO - 11.00
(ELDERFLOWER SYRUP, PROSECCO, WATER)

LIMONCELLO SPRITZ - 11.00
(LIMONCELLO, PROSECCO, WATER)

WILDBERRY LILLET - 11.00
(LILLET AND SCHWEPPES WILDBERRY)

CAMPARI
SPRITZ - (CAMPARI, PROSECCO, WATER) - 11.00
ORANGE - (CAMPARI, ORANGEJUICE) - 8.50

CYNAR
ORANGE - (CYNAR, ORANGENJUICE OR FANTA) - 8.50
ONLY CYNAR - 7.00

PROSECCO - 7.00

MARTINI BIANCO - 7.00

DIGESTIF

2CL - 5.00 // 4CL - 7.00

DIFFERENT SCHNAPS:
HERBS, PLUMS, POME FRUIT

VIEILLE WILLIAMS "BARRIQUE"

VIEILLE PRUNE "BARRIQUE"

VIEILLE MARC "BARRIQUE"

GRAPPA DEL TICINO - SASSI GROSSI

GRAPPA DI MERLOT "BARRIQUE" - GIALDI VINI SA

HEUSCHNAPS

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WHITEWINE

JOHANNISBERG AOC 0.1L CHF 4.80
ORIGIN: VALAIS, SWITZERLAND 0.5L CHF 24.00
GRAPE VARIETY: JOHANNISBERG
GOES WITH: APERO, ASPARAGUS, CHEESE

YVORNE L'ARLEQUIN CHABLAIS AOC 0.1L CHF 5.60
ORIGIN: VAUD, SWITZERLAND 0.5L CHF 28.00
GRAPE VARIETY: CHASSELAS
GOES WITH: APERO, STARTERS, CHICKEN, FISH, COLD PLATES

PETITE ARVINE AOC 0.5L CHF 38.00
«HOSPICES DE SALQUENEN»
ORIGIN: VALAIS, SWITZERLAND
GRAPE VARIETY: PETITE ARVINE
GOES WITH: APERO, FISH, ASPARAGUS

SPIEZER RIESLING-SYLVANER 0.1L CHF 8.50
THUNERSEE AOC 0.5L CHF 43.00
ORIGIN: SPIEZ, SWITZERLAND
GRAPE VARIETY: RIESLING-SYLVANER
GOES WITH: APÉRO, FISH, CHEESE. WHITE ASPARAGUS

SPIEZER SEILSCHAFT 0.1L CHF 9.90
THUNERSEE AOC 0.75L CHF 79.00
ORIGIN: SPIEZ, SWITZERLAND
GRAPE VARIETY: SAUVIGNAC, SOUVIGNIER GRIS
GOES WITH: CHICKEN, VEAL, PUMPKIN, WHITE ASPARAGUS

SPIEZER SOUVIGNIER GRIS 0.1L CHF 6.20
THUNERSEE AOC 0.75L CHF 49.00
ORIGIN: SPIEZ, SWITZERLAND
GRAPE VARIETY: SOUVIGNIER GRIS
GOES WITH: CHEESE, CHICKEN, FISH, SALAD

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ROSÉ

DÔLE BLANCHE AOC	0.1L	CHF 4.60
<u>ORIGIN:</u> VALAIS, SWITZERLAND	0.5L	CHF 20.00
<u>GRAPE VARIETIES:</u> PINOT NOIR AND GAMAY		
<u>GOES WITH:</u> APERO, SALAD, FISH		

OPEN REDWINE

YVORNE "AVY"	0.1L	CHF 5.60
ROUGE CHABLAIS AOC	0.5L	CHF 28.00
<u>ORIGIN:</u> VAUD, SWITZERLAND		
<u>GRAPE VARIETIES:</u> PINOT NOIR, GAMBAY		
<u>GOES WITH:</u> BEEF, CHEESE		

TISIN ROSSO MERLOT	0.1L	CHF 4.80
DEL TICINO DOC	0.5L	CHF 23.00
<u>ORIGIN:</u> TICINO, SWITZERLAND		
<u>GRAPE VARIETY:</u> MERLOT		
<u>GOES WITH:</u> PASTA, RISOTTO, WHITE MEAT		

JÄGERWEIN PINOT NOIR AOC	0.1L	CHF 4.80
<u>ORIGIN:</u> VALAIS, SWITZERLAND	0.5L	CHF 24.00
<u>GRAPE VARIETY:</u> PINOT NOIR		
<u>GOES WITH:</u> GAME, VEAL, PORK, PASTA		

OPTIMO RED AOC	0.1L	CHF 7.50
<u>ORIGIN:</u> VALAIS, SWITZERLAND	0.75L	CHF 52.00
<u>GRAPE VARIETIES:</u> DIOLINOIR, GAMARET, CABERNET SAUVIGNON, SYRAH		
<u>GOES WITH:</u> RED MEAT, GAME		

SPIEZER CUVÉE INTRO BARRIQUE	0.1L	CHF 8.50
THUNERSEE AOC	0.75L	CHF 69.00
<u>ORIGIN:</u> SPIEZ, SWITZERLAND		
<u>GRAPE VARIETY:</u> BLAUBURGUNDER, CABERNET JURA, GAMARET, GARANOIR, SYRAH		
<u>GOES WITH:</u> LAMB, GAME, MUSHROOMS, MATURE CHEESE		

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BOTTLES OF REDWINE

PINOT NOIR NOUVEAU SALQUENEN AOC 0.75L CHF 49.00

ORIGIN: VALAIS, SWITZERLAND

GRAPE VARIETY: PINOT NOIR

GOES WITH: APERO, CHICKEN, VEAL, PORK, PASTA

PINOT NOIR DE SALQUENEN 0.75L CHF 49.00

«NON FILTRÉ» AOC

ORIGIN: VALAIS, SWITZERLAND

GRAPE VARIETY: PINOT NOIR

GOES WITH: CHICKEN, VEAL, PORK, BEEF, GAME

RIPASSO VALPOLICELLA CLASSICO DOC 0.75L CHF 48.00

ORIGIN: CANTINA DI MONTEFORTE, ITALIA

GRAPE VARIETIES: CORVINA, RONDINELLA, MOLINARA

GOES WITH: RED MEAT, BRAIST, GRILLED MEAT

PRIMITIVO DI MANDURIA DOP 0.75L CHF 35.00

MASSERIA TRAJONE”

ORIGIN: MONTEPORZIO, ITALIA

GRAPE VARIETY: PRIMITIVO

GOES WITH: STARTER, MEAT WITH SAUCE, GRILLED MEAT

OPTIMO ROT AOC 0.1L CHF 7.50

ORIGIN: VALAIS, SWITZERLAND

0.75L CHF 52.00

GRAPE VARIETIES: DIOLINOIR, GAMARET,
CABERNET SAUVIGNON, SYRAH

GOES WITH: GAME, RED MEAT

CUVÉE MADAME ROSMARIE ROUGE AOC

ORIGIN: VALAIS, SWITZERLAND

0.75L CHF 65.00

GRAPE VARIETIES: CABERNET SAUVIGNON,
SYRAH, MERLOT, PINOT NOIR

GOES WITH: BEEF, VEAL, PORK, GAME

HUMAGNE ROUGE 0.75L CHF 68.00

«LES PYRAMIDES » AOC

ORIGIN: VALAIS, SWITZERLAND

GRAPE VARIETY: HUMAGNE ROUGE

GOES WITH: GAME, BEEF

SPIEZER CUVÉE INTRO BARRIQUE 0.1L CHF 8.50

THUNERSEE AOC

0.75L CHF 69.00

ORIGIN: SPIEZ, SWITZERLAND

GRAPE VARIETY: BLAUBURGUNDER, CABERNET JURA,
GAMARET, GARANOIR, SYRAH

GOES WITH: LAMB, GAME, MUSHROOMS, MATURE CHEESE

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