

Welcome to the Bären - we're glad you're here!

We warmly welcome you to Gasthof Bären in Habkern.

We, Carina and Christian, the tenants of this historic building, together with our unbeatable team, do our best every day to make your stay in our restaurant and hotel as pleasant as possible - ä guetä!

Share time. Share moments. Share food.

Our winter concept, Bären Tapas, invites you to sample, enjoy, and pass around small Alpine dishes.

Everything is served at the same time so that you can take your time combining, trying, and discovering your favorite bites.



Find out how to order your tapas on the next page!



Scan for Bären News!

Declaration:

Veal, duck, salmon trout, venison, deer - Switzerland



Here's how it works:

- 1 Select your tapas
(We recommend 3-5 small bowls per person)
- 2 Once you have ordered and everything is ready, we will arrange the tapas on the table - perfect for sharing, chatting, and feeling at home.

Our packages:

Taster pack to share:

1x cold, 2x warm, 1x dessert - 38 CHF

1x cold, 4x warm, 1x dessert - 60 CHF

feel good package to share:

2x cold, 3x warm - 49 CHF

2x cold, 5x warm - 71 CHF

gourmet package to share:

2x cold, 3x warm, 2x dessert - 59.90 CHF

2x cold, 5x warm, 2x dessert - 81.90 CHF

All prices are in Swiss francs and include 8.1% VAT.



cold Tapas:

Small winter salad
(mixed salad with house
dressing) 7.50

Green salad 6.90

Dried meat & dried sausage
from the region 8.20

Veal tartare 10.80

Red cabbage and apple salad
with duck strips and marinated
porcini mushrooms 9.20

dessert Tapas:

Apple slices with vanilla ice
cream 6.90

Gingerbread parfait with
plum ragout 7.90

Chocolate brownie with
vanilla cream 6.90

Scoop of homemade sorbet 4.50

warm Tapas:

Soup of the day 7.20

Hazelnut gnocchi
with red cabbage & market
vegetables 9.20

Homemade cheese spaetzle with
fried onions 9.80

Pumpkin ravioli in sage butter
with orange and Sbrinz crumble 9.80

Veal roast from Habkern with
potato gratin and vegetables 13.90

Veal cordon bleu with French
fries and vegetables 14.90

Duck breast with orange sauce,
hazelnut gnocchi, and apple red
cabbage 12.90

Wiener schnitzel with French
fries 13.90

Venison saltimbocca from
Habkern with spaetzle and apple
red cabbage 14.90

Venison pepper from Habkern
with spaetzle and apple red
cabbage 13.90

Fried salmon trout fillet with
cream sauerkraut 12.90



Classic menu

for those who prefer the traditional approach!

starters:

Green salad - 9.00

with house dressing

Mixed salad - 11.00

with a variety of crisp raw vegetables,
delicate leaf lettuce, and our house dressing

Soup of the day - 9.00

main courses:

Wiener schnitzel (veal)- 37.50

Crispy fried, served with fries and vegetables

Veal cordon bleu - 39.00

Homemade & heartily filled, served with French fries
& vegetables

Cheeseburger made from Habkerner venison - 26.00

with melted raclette cheese, French fries & our
homemade burger sauce (also available as a vegetarian option)

Pumpkin ravioli from Leissigen - 29.00

Sautéed in sage butter, refined with orange and Sbrinz crumble

Salmon trout fillet from Grabenmühle - 32.00

Served on creamy sauerkraut with hazelnut gnocchi

Bären Käseschnitte - 24.00

Crispy baked bread topped with ham,
raclette cheese, a dash of white wine, a fried egg, and
homemade pickled vegetables
(vegetarian option available)

Alle Preise sind in Schweizer Franken und inkl. 8.1% MWST



Dessert-Menu

Deep fried apple rings in cinnamon/sugar- 9.50
with ice cream of your choice

Gingerbread Parfait - 14.00
with plum ragout

Chocolate-Brownie with vanilla cream - 9.50

Winter Coupe - 13.00
with caramel ice cream, vanilla ice cream, plum 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

Grandmothers Favorite - 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 rügenbräu **(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 rügenbräu **(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 «Hospices de Salquenen»
origin: Valais, Switzerland 0.5L CHF 38.00
grape variety: Petite Arvine
goes with: apero, fish, asparagus

Spiezer Riesling-Sylvaner Thunersee 0.1L CHF 8.50
origin: Spiez, switzerland 0.5l CHF 43.00
grape variety: Riesling-Sylvaner
goes with: apéro, fish, cheese, white asparagus

Spiezer Seilschaft Thunersee 0.1L CHF 9.90
origin: Spiez, switzerland 0.75l CHF 79.00
grape variety: Sauvignac, Sauvignier Gris
goes with: chicken, veal, pumpkin, white asparagus

Spiezer Sauvignier Gris Thunersee 0.1L CHF 6.20
origin: Spiez, switzerland 0.75l CHF 49.00
grape variety: Sauvignier Gris
goes with: cheese, chicken, fish, salad

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Rosè

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 9.50
Thunersee	0.75L	CHF 70.00
<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 Salquenens AOC 0.75L CHF 49.00

origin: Valais, Switzerland

grape variety: Pinot Noir

goes with: apero, chicken, veal, pork, pasta

Pinot Noir de Salquenens «Non Filtré» AOC 0.75L CHF 49.00

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 Masseria Trajone

origin: Monteporzio, Italia

0.75L CHF 35.00

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 0.75L CHF 65.00

origin: Valais, Switzerland

grape varieties: Cabernet Sauvignon,

Syrah, Merlot, Pinot Noir

goes with: beef, veal, pork, game

Humagne Rouge «Les Pyramides » AOC 0.75L CHF 68.00

origin: Valais, Switzerland

grape variety: Humagne Rouge

goes with: game, beef

Spiezer Cuvée Intro Barrique

0.1L CHF 9.50

Thunersee

0.75L CHF 70.00

origin: Spiez, Switzerland

grape variety: Blauburgunder, Cabernet Jura,

Gamaret, Garanoir, Syrah

goes with: lamb, game, mushrooms, mature cheese

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