

Welcome in our Restaurant - we're glad you're here!

We warmly welcome you to Gasthof Bären in Habkern.

We, Carina and Christian, the owners of this historic establishment, work together with our amazing team every day to do our very best to make your stay at our restaurant and hotel as enjoyable as possible - enjoy!

important informations:

Small portions:

Some dishes can also be ordered as a half portion, in which case the price is reduced by CHF 4.00. (marked with an *)

Please note: *This option is not available for all dishes!*

Foodwaste:

To reduce food waste, we generally serve smaller portions of sides with all our dishes. If you'd like, you're welcome to order more at no extra charge!

cold starters:

Small green salad - 9.00

with homemade dressing, roasted seeds, and croutons

Small mixed salad - 11.00

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

Our favorite Salad - 14.00

mixed leaf lettuce with goat cheese, cranberries and apple,
finished with thyme honey, roasted seeds, and croutons

Salmon trout tartare from the region - 14.50

with lemon mayonnaise, marinated cucumber,
vegetable chips, and herb oil

Grilled beetroot - 14.50

with lamb's lettuce, goat cheese, cranberries, and balsamic vinegar
extra vecchio

hot starters:

daily soup - 9.00

Ravioli from the region (Leissigen) - 16.00

with seasonal filling and olive crumble

Our classics:

Veal Cordon Bleu - 42.00

stuffed with ham and cheese, served with seasonal vegetables and a side dish of your choice

***Wiener Schnitzel (Veal) - 38.00**

classically breaded, served with seasonal vegetables and a side dish of your choice

Hamburger with Venison from Habkern - 26.00

topped with raclette cheese, bacon-crumble, pickled red onions and homemade burger sauce, served with French fries

***Bären Käseschnitte - 24.00**

crispy bread topped with ham and cheese, topped with a fried egg and homemade pickles

**Also available with rösti instead of bread*

***Creamy pork schnitzel - 32.00**

with seasonal vegetables and a side dish of your choice

Side dishes to choose:

- hash brown
- french fries
- noodles
- confit potatoes

Our specialties:

Chicken Supreme - 38.00

stuffed with prosciutto, sage, and lemon stuffing, served with a creamy lemon-thyme sauce, accompanied by seasonal vegetables and a choice of side dish

Argentine Beef Fillet 180g - 49.00

Juicy and pan-seared to your desired doneness, served with chimichurri, seasonal vegetables and a side dish of your choice

Side dishes to choose:

- hash brown
- french fries
- noodles
- confit potatoes

Different salads:

***Large mixed salad** 19.00
with a variety of fresh vegetables & homemade dressing

*Served with your choice of

- Veal Cordon Bleu 38.00
- Wiener Schnitzel 34.00
- Pork schnitzel with herb butter 28.00
- Beef tenderloin with chimichurri 45.00
- Chicken supreme with herb butter 34.00
- Salmon trout fillet with herb butter 34.00

Vegetarian:

***Ravioli from the region (Leissigen) - 29.00**

with seasonal filling and olive crumble

***Bären Käseschnitte - 24.00**

crispy bread topped with tomato and cheese, topped with a fried egg and homemade pickles

**Also available with rösti, instead of bread*

***Grilled beetroot - 28.00**

served with seasonal vegetables, confit lemon potatoes, and sorrel sauce

Veggie burger with pea patty - 26.00

topped with raclette cheese, pickled red onions, and homemade burger sauce, served with French fries

Fish:

fried salmon trout fillet from the region - 38.00

served with seasonal vegetables, lemon-infused potatoes and sorrel sauce

Declaration:

Salmon trout, veal, venison, pork, chicken - Switzerland
Beef - Argentina

All prices are in Swiss francs and include 8.1% VAT

Dessert-Karte

Tarte Tatin - 12.50

Caramelized apple tart with vanilla ice cream

chocolate muffin - 11.50

with a liquid center and rhubarb compote

Fruitsalad - 11.00

with seasonal fruits and sorbet to choose

***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, chocolate ice cream, rhubarb compote, whipped cream, meringue

Ladys Favorite - 9.00

Moccaglace with Baileys and whipped cream

Hasel Hurra - 9.00

Caramel ice cream with hazelnut liqueur, brittle, and whipped cream

Grandmothers Favorite - 9.00

Vanilla ice cream with egg liqueur and cream

Scoop of ice cream and sorbet from Grindelwald- 4.50

ice cream: Chocolate, vanilla, mocha, pistachio, cinnamon, caramel

Sorbet: Blackberry, yogurt, lemon, blood orange, strawberry

whipped cream: CHF 1.50

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
Baileys coffee with cream	6.00
coffee or tea with rum	6.00

Open soft drinks & juices

	<u>0.2l</u>	<u>0.3l</u>	<u>0.5l</u>
Citro	3.20	4.50	5.80
Fanta	3.20	4.50	5.80
Coca Cola	3.20	4.50	5.80
Rivella rot	3.20	4.50	5.80
Icetea	3.20	4.50	5.80
juices and sparkling juices (apple,passionfruit,grape,orange)	3.20	4.50	5.80

Softdrinks in the bottle

Rivella blue	0.33l	6.00
Coca Cola zero	0.33l	6.00
Sanbitter	0.10l	5.50
Bitter Lemon	0.20l	6.50
Tonic Water	0.20l	6.50
cider with alcohol or without	0.50l	7.50

Valais water still & sparkling

	<u>0.2l</u>	<u>0.3l</u>	<u>0.5l</u>	<u>1.0l</u>
open	3.00	4.00	5.00	
bottle			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	3.50	4.50	5.40
Panaché (Beer with lemonade)	3.50	4.50	5.40
Henaché (beer with water)	3.50	4.50	5.40

bottle beer from rugenbräu (interlaken)

	<u>0.3l</u>	<u>0.5l</u>
Lager		5.40
Special dark	4.50	
Wheatbeer		6.50
Special hell non alcoholic	4.50	
Special hell	4.50	

bottle beer from bavaria

	<u>0.5l</u>
Erdinger Weissbier	6.50
Erdinger Weissbier non alcoholic	6.50
Augustiner Helles	6.00

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Aperitif

Summer-Spritz (with Soda and sparkling wine)

Aperol - 13.00

Campari - 13.00

Limoncello - 13.00

Hugo - 12.00

(Elderflower syrup, sparkling wine, soda)

Wildberry Lillet - 11.00

(Lillet, Wildberry Schwepes, berries)

Campari natur - 7.00

Campari Orange - 8.50

Cynar natur - 7.00

Cynar Orange - 8.50

sparkling wine - 9.00

Martini Bianco - 7.00

Non-alcoholic & refreshing

Elderflower Spritz - 9.50

House Aperitif - 9.50

(Sanbitter, Orange, Soda)

Martini Tonic 0.0 - 9.50

Digestif

	<u>2cl</u>	<u>4cl</u>
Apricot	8.00	9.90
Fernet Branca	8.00	9.90
Vieille Williams "Barrique"	8.00	9.90
Vieille Prune "Barrique"	8.00	9.90
Grappa del Ticino - Sassi Grossi	8.00	9.90
Grappa di Merlot "Barrique" - Gialdi Vini SA	8.00	9.90
Hay schnapps	5.00	7.00
Appenzeller Alpenbitter	5.00	7.00
Herbs	5.00	7.00
plums	5.00	7.00
fruit schnapps	5.00	7.00

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Whitewine

Johannisberg AOC

origin: Valais, Switzerland
grape variety: Johannisberg
goes with: apero, asparagus, cheese

0.1L CHF 4.80
0.5L CHF 24.00

Yvorne l'Arlequin Chablais AOC

origin: Vaud, Switzerland
grape variety: Chasselas
goes with: apero, starters, chicken, fish, cold plates

0.1L CHF 5.60
0.5L CHF 28.00

Chardonnay

Romand“Le Pressoir” VdP Suisse

origin: Vaud, Switzerland
grape variety: Chardonnay
goes with: Apéro, Fish, asparagus, white meat

0.1L CHF 4.60
0.5L CHF 21.00

Spiezer Riesling-Sylvaner Thunersee

origin: Spiez, switzerland
grape variety: Riesling-Sylvaner
goes with: apéro, fish, cheese. white asparagus

0.1L CHF 9.50
0.5l CHF 40.00

Spiezer Seilschaft Thunersee

origin: Spiez, switzerland
grape variety: Sauvignac, Sauvignier Gris
goes with: chicken, veal, pumpkin, white asparagus

0.1L CHF 9.90
0.75l CHF 65.00

Spiezer Sauvignier Gris Thunersee

origin: Spiez, switzerland
grape variety: Sauvignier Gris
goes with: cheese, chicken, fish, salad

0.1L CHF 7.90
0.75l CHF 46.00

Petite Arvine AOC

«Hospices de Salquenen»

origin: Valais, Switzerland
grape variety: Petite Arvine
goes with: apero, fish, asparagus

0.5L CHF 45.00

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Rosè

Dôle Blanche AOC

origin: Valais, Switzerland

grape varieties: Pinot Noir and Gamay

goes with: apero, salad, fish

0.1L CHF 4.60

0.5L CHF 22.00

open redwine

Yvorne "Avy" Rouge Chablais AOC

origin: Vaud, Switzerland

grape varieties: Pinot Noir, Gampay

goes with: beef, cheese

0.1L CHF 5.60

0.5L CHF 28.00

Tisin Rosso Merlot del Ticino DOC

origin: Ticino, Switzerland

grape variety: Merlot

goes with: pasta, risotto, white meat

0.1L CHF 4.80

0.5L CHF 24.00

Jägerwein Pinot Noir AOC

origin: Valais, Switzerland

grape variety: Pinot Noir

goes with: game, veal, pork, pasta

0.1L CHF 4.80

0.5L CHF 24.00

Optimo red AOC

origin: Valais, Switzerland

grape varieties: Diolinoir, Gamaret,
Cabernet Sauvignon, Syrah

goes with: red meat, game

0.1L CHF 8.90

0.75L CHF 59.00

Spiezer Cuvée Intro Barrique Thunersee

origin: Spiez, Switzerland

grape variety: Blauburgunder, Cabernet Jura,
Gamaret, Garanoir, Syrah

goes with: lamb, game, mushrooms, mature cheese

0.1L CHF 9.80

0.75L CHF 69.00

redwine bottles

Pinot Noir Nouveau Salquenen AOC

origin: Valais, Switzerland
grape variety: Pinot Noir
goes with: apero, chicken, veal, pork, pasta

0.75L CHF 49.00

Pinot Noir de Salquenen «Non Filtré» AOC

origin: Valais, Switzerland
grape variety: Pinot Noir
goes with: chicken, veal, pork, beef, game

0.75L CHF 52.00

Ripasso Valpolicella Classico DOC

origin: Cantina di Monteforte, Italia
grape varieties: Corvina, Rondinella, Molinara
goes with: red meat, braist, grilled meat

0.75L CHF 48.00

Primitivo di Manduria DOP Masseria Trajone”

origin: Monteporzio, Italia
grape variety: Primitivo
goes with: starter, meat with sauce, grilled meat

0.75L CHF 35.00

Optimo rot AOC

origin: Valais, Switzerland
grape varieties: Diolinoir, Gamaret,
Cabernet Sauvignon, Syrah
goes with: game, red meat

0.1L CHF 7.50

0.75L CHF 52.00

Cuvée Madame Rosmarie Rouge AOC

origin: Valais, Switzerland
grape varieties: Cabernet Sauvignon,
Syrah, Merlot, Pinot Noir
goes with: beef, veal, pork, game

0.75L CHF 65.00

Humagne Rouge «Les Pyramides » AOC

origin: Valais, Switzerland
grape variety: Humagne Rouge
goes with: game, beef

0.75L CHF 68.00

Spiezer Cuvée Intro Barrique Thunersee

origin: Spiez, switzerland
grape variety: Blauburgunder, Cabernet Jura,
Gamaret, Garanoir, Syrah
goes with: lamb, game, mushrooms, mature cheese

0.1L CHF 9.50

0.75L CHF 70.00

PURO Malbec - Dieter Meier (Bio)

origin: Mendoza, Argentinien
grape variety: Malbec
goes with: beef, lamb & old cheese

0.1L CHF 9.80

0.75L CHF 69.00

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