

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

Swiss Burrata - 16.00

served on colorful cherry tomatoes, with a strawberry vinaigrette
and herbs

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

- fried egg +2.50 CHF

***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 cognac-pepper-sauce, 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

For the salad we also recommend some french fries - 9.00

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*

Veggie burger with pea patty - 26.00

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

- fried egg +2.50 CHF

Sautéed soy strips - 28.00

with vegetables and a side of your choice
(fries, hash brown, noodles, confit potatoes)

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

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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
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
Ice tea	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
Vicille Williams "Barrique"	8.00	9.90
Vicille 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, Gambay

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

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redwine bottles

Pinot Noir Nouveau Salquenén AOC

0.75L CHF 49.00

origin: Valais, Switzerland

grape variety: Pinot Noir

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

Pinot Noir de Salquenén «Non Filtré» AOC

0.75L CHF 52.00

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™

0.75L CHF 35.00

origin: Monteporzio, Italia

grape variety: Primitivo

goes with: starter, meat with sauce, grilled meat

Optimo rot AOC

0.1L CHF 7.50

0.75L CHF 52.00

origin: Valais, Switzerland

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 Thunersee

0.1L CHF 9.50

0.75L CHF 70.00

origin: Spiez, Switzerland

grape variety: Blauburgunder, Cabernet Jura,

Gamaret, Garanoir, Syrah

goes with: lamb, game, mushrooms, mature cheese

PURO Malbec - Dieter Meier (Bio)

0.1L CHF 9.80

0.75L CHF 69.00

origin: Mendoza, Argentina

grape variety: Malbec

goes with: beef, lamb & old cheese

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