



A WARM WELCOME

AT GASTHOF BÄREN IN HABKERN.

WE, THE TENANTS OF THIS HISTORIC HOUSE, ARE
CARINA AND CHRISTIAN, AND TOGETHER WITH OUR
UNBEATABLE TEAM, WE DO OUR VERY BEST TO MAKE
YOUR STAY AT THE HOTEL AND RESTAURANT
AS ENJOYABLE AS POSSIBLE.
ENJOY YOUR MEAL!

IMPORTANT INFORMATION:

SMALL PORTIONS:

SOME DISHES CAN ALSO BE ORDERED AS A 1/2 PORTION,
FOR A PRICE REDUCTION OF CHF 4.00.
(MARKED WITH AN *ASTERISK)

PLEASE NOTE:

NOT POSSIBLE FOR ALL DISHES! FOR ALL OTHER DISHES, WE CAN ONLY
REDUCE THE SIDE DISHES.

FOOD WASTE:

TO AVOID FOOD WASTE, WE GENERALLY SERVE
SMALLER PORTIONS OF SIDE DISHES WITH ALL MEALS.
IF YOU WISH, YOU ARE WELCOME TO ORDER MORE AT NO EXTRA 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 VARIETY OF HIGH-QUALITY
FOODS. IT BRINGS US
GREAT JOY TO
WORK CLOSELY WITH LOCAL PRODUCERS
AND TO OFFER OUR
GUESTS THE BEST
PRODUCTS FROM OUR AREA.

WYCHELEGGHOF HABKERN:

EGGS

GÄSSLI BECK HABKERN:

BURGERBREAD

BÄRENGARTEN HABKERN:

ALL HERBS

S-FABRIK LEISSIGEN:

RAVIOLI

GRABENMÜHLE SIGRISWIL:

SALMON TROUT

BUTCHER SHOP BLAUE KUH:

A PART OF THE MEAT

HABKERN FOREST:

SOME GAME MEAT, CHANTERELLES,
PORCINI MUSHROOMS

H&R GASTRO:

SOME MEAT AND
DRY GOODS

GOURMADOR UNTERSEEN:

FRESH FRUITS AND VEGETABLES



OUR APPETIZERS

REFRESHING WITH ALCOHOL

REFRESHING SPRITZER (WITH SODA AND PROSECCO)

APEROL - 13.00

CAMPARI - 13.00

LIMONCELLO - 13.00

SARTI - 13.00

HUGO - 12.00

(ELDERFLOWER SYRUP, PROSECCO, SODA)

WILDBERRY LILLET - 11.00

(LILLET, WILDBERRY SCHWEPES, BERRIES)

CAMPARI NATUR - 7.00

CAMPARI ORANGE/SODA - 8.50

CYNAR NATUR - 7.00

CYNAR ORANGE/SODA - 8.50

PROSECCO - 9.00

MARTINI BIANCO - 7.00

NON-ALCOHOLIC & REFRESHING

ELDERFLOWER SPRITZ - 9.50

MARTINI TONIC 0.0 - 9.50

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



STARTERS

GREEN SALAD - 9.00

WITH HOUSE DRESSING

MIXED SALAD - 11.00

WITH A VARIETY OF CRISP RAW VEGETABLE SALADS,
DELICATE LEAFY GREENS, SERVED WITH OUR HOUSE DRESSING

OUR FAVORITE FALL SALAD - 16.00

MIXED SALAD WITH BELPER KNOLLE CHEESE, PICKLED
PLUMS, THYME HONEY, TOASTED SEEDS,
AND CROUTONS

MOUNTAIN CHEESE CROQUETTE - 12.00

WITH SPICY PEAR-CRANBERRY CHUTNEY, PICKLED
RED ONIONS, TOASTED NUTS, AND HERB SALAD

SALMON TROUT TARTARE

FROM THE REGION - 14.50

WITH LEMON MAYONNAISE, MARINATED CUCUMBER,
VEGETABLE CHIPS, AND HERB OIL

CREAMY PUMPKIN SOUP - 11.00

WITH SPICY CHUTNEY AND PUMPKIN SEED OIL

RAVIOLI FROM THE REGION - 18.00

STUFFED WITH CHANTERELLES,
TOSSED IN SAGE BUTTER, GARNISHED WITH PUMPKIN CRUMBLE,
PICKLED ONIONS, AND FRESH HERBS

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FALL SALADS

LARGE MIXED SALAD - 19.00
WITH HOUSEDRESSING

*LARGE MIXED SALAD WITH
OPTIONAL ADDITIONS:

- WITH WIENER SCHNITZEL (VEAL) +17.00
- WITH VEAL CORDON BLEU +20.00
- WITH PAN-SEARED SALMON TROUT FILLET +15.00
AND HOMEMADE HERB BUTTER
- VENISON ENTRECÔTE +28.00
AND HOMEMADE HERB BUTTER
- DEER SCHNITZEL +19.00
AND HOMEMADE HERB BUTTER
- VENISON SALTIMBOCCA +18.00
AND HOMEMADE HERB BUTTER

WE RECOMMEND SERVING THIS WITH A PORTION OF FRENCH FRIES - 9.00

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GAME SPECIALITIES

PAN-SEARED VENISON SALTIMBOCCA (HABKERN) - 46.00

WITH ONION-CALVADOS SAUCE AND GAME SIDES

SLICED VENISON (HABKERN) - 39.00

IN WILD MUSHROOM SAUCE, SERVED WITH GAME SIDE DISHES

PAN-SEARED VENISON ENTRECÔTE 180 G (HABKERN) - 54.00

WITH A WILD MUSHROOM CRUST, SERVED WITH ONION-CALVADOS SAUCE AND GAME SIDES

VENISON-CHEESE-BURGER (HABKERN) - 28.00

IN A FLUFFY BUN FROM GÄSSLI BECK HABKERN
TOPPED WITH HOMEMADE BURGER SAUCE, RACLETTE
CHEESE, PICKLED RED ONIONS, SERVED WITH FRENCH
FRIES

- WITH FRIED EGG +2.50

ROE DEER SCHNITZEL - 42.00

WITH CHERRY-BALSAMICO-SAUC UND GAME SIDES

ROE DEER SADDLE (UPON REQUEST) - MARKET PRICE

GAME SIDE DISHES:

CHOICE OF: SPÄTZLI OR BREAD DUMPLINGS

ALWAYS INCLUDED:

APPLE-RED CABBAGE, GLAZED CHESTNUTS, AS WELL
AS BRUSSELS SPROUTS, BLACK SALSIFY, AND
CARROTS

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GAME SPECIALITIES

***CHAMOIS RAGOUT- 42.00**

WITH GAME SIDES

***VENISON RAGOUT (HABKERN) - 38.00**

WITH GAME SIDES

***DEER RAGOUT - 36.00**

WITH GAME SIDES

GAME SIDE DISHES:

CHOICE OF: SPÄTZLI OR BREAD DUMPLINGS

ALWAYS INCLUDED:

APPLE-RED CABBAGE, GLAZED CHESTNUTS, AS WELL AS BRUSSELS SPROUTS, BLACK SALSIFY, AND CARROTS

OUR CLASSICS

***WIENER SCHNITZEL - 38.00**

WITH VEGETABLES AND SIDE DISH OF YOUR CHOICE

VEAL CORDON BLEU - 42.00

STUFFED WITH HAM AND CHEESE, SERVED WITH SEASONAL VEGETABLES AND A SIDE DISH OF YOUR CHOICE

SIDES DISHES TO CHOOSE:

- BREAD DUMPLINGS
- SPÄTZLI
- KONFIERT POTATOES
- FRENCH FRIES

***BÄREN KÄSESCHNITTE -24.00**

CRISPY BREAD TOPPED WITH HAM AND CHEESE, TOPPED WITH A FRIED EGG AND HOMEMADE PICKLES

- WITH PORCINI MUSHROOMS +7.50

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VEGETARIAN & FISH

*VEGETARIAN GAME SIDE DISH PLATE- 28.00

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

- WITH PORCINI MUSHROOMS +7.50

SAUCES TO CHOOSE:

- CHERRY-BALSAMICO-SAUCE
- FOREST MUSHROOM SAUCE
- ONION-CALVADOS-SAUCE

RAVIOLI FROM THE REGION - 26.00

STUFFED WITH CHANTERELLES, TOSSED IN SAGE BUTTER, GARNISHED WITH PUMPKIN CRUMBLE, PICKLED ONIONS, AND FRESH HERBS

VEGI-CHEESE-BURGER - 26.00

TOPPED WITH A PEA PATTY, HOMEMADE BURGER SAUCE, PICKLED RED ONIONS, AND RACLETTE CHEESE, SERVED WITH FRENCH FRIES

- A FRIED EGG (+2.50)

FRIED SALMON TROUT FILET FROM THE REGION - 38.00

SERVED WITH SORREL SAUCE, SEASONAL VEGETABLES AND LEMON-INFUSED POTATOES

*VEGI KÄSESCHNITTE -24.00

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

- WITH PORCINI MUSHROOMS +7.50

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DESSERT

COUPE NESSELRODE - 14.50

VERMICELLI WITH VANILLA ICE CREAM, WHIPPED CREAM, AND MERINGUE

SMALL: 12.50

TARTE TATIN 12.50

CARAMELIZED APPLE TART WITH VANILLA ICE CREAM

CHESTNUT PARFAIT - 14.00

WITH CHERRY SAUCE AND CREAM

AUTUMN COUPE - 13.00

WITH CARAMEL ICE CREAM, VANILLA ICE CREAM, CHERRY COMPOTE, MERINGUE, AND WHIPPED 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 SORBET, BLACKBERRY COMPOTE, CHOCOLATE CRUMBLE, WHIPPED CREAM, MERINGUE

LADYS FAVORITE - 9.00

COFFEE ICECREAM 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

ITALIAN ICED COFFEE - 11.00

DOUBLE ESPRESSO, VANILLA ICECREAM, WHIPPED CREAM I

SCOOP OF ICE CREAM/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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WHITEWINE

JOHANNISBERG AOC 0.1L CHF 4.90
ORIGIN: VALAIS, SWITZERLAND 0.5L CHF 23.00
GRAPE VARIETY: JOHANNISBERG
GOES WITH: APERO, ASPARAGUS, CHEESE

YVORNE L'ARLEQUIN CHABLAIS AOC 0.1L CHF 5.80
ORIGIN: VAUD, SWITZERLAND 0.5L CHF 28.00
GRAPE VARIETY: CHASSELAS
GOES WITH: APERO, STARTERS, CHICKEN, FISH, COLD PLATES

CHARDONNAY 0.1L CHF 4.60
ROMAND"LE PRESSEUR" VDP SUISSE 0.5L CHF 21.00
ORIGIN: VAUD, SWITZERLAND
GRAPE VARIETY: CHARDONNAY
GOES WITH: APÉRO, FISH, ASPARAGUS, WHITE MEAT

SPIEZER RIESLING-SYLVANER THUNERSEE 0.1L CHF 7.90
ORIGIN: SPIEZ, SWITZERLAND 0.5L CHF 46.00
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 65.00
GRAPE VARIETY: SAUVIGNAC, SOUVIGNIER GRIS
GOES WITH: CHICKEN, VEAL, PUMPKIN, WHITE ASPARAGUS

SPIEZER SOUVIGNIER GRIS THUNERSEE 0.1L CHF 7.90
ORIGIN: SPIEZ, SWITZERLAND 0.75L CHF 46.00
GRAPE VARIETY: SOUVIGNIER GRIS
GOES WITH: CHEESE, CHICKEN, FISH, SALAD

PETITE ARVINE AOC 0.5L CHF 45.00
«HOSPICES DE SALQUENEN»
ORIGIN: VALAIS, SWITZERLAND
GRAPE VARIETY: PETITE ARVINE
GOES WITH: APERO, FISH, ASPARAGUS

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ROSÉ

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 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 8.90 0.75L CHF 59.00
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 9.80 0.75L CHF 69.00
PURO MALBEC - DIETER MEIER (BIO) ORIGIN: MENDOZA, ARGENTINIEN GRAPE VARIETY: MALBEC GOES WITH: BEEF, LAMB & OLD CHEESE	0.75L CHF 69.00

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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
SCHNEIDER WEISSE	6.00

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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
SPARKLING APPLE JUICE	3.20	4.50	5.80
GRAPE JUICE	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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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

DIGESTIF

	<u>2CL</u>	<u>4C</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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