

*Bären*  
Adelboden  

---

Hotel & Restaurant

*Menu*




**Welcome**

We are very pleased to welcome you as our guest  
and wish you a pleasant time with us at the  
Restaurant Bären Adelboden.



QR – Code for the digital version

## *Fresh salads & salad specialties*

<b>Seasonal leaf salad</b> with roasted seeds & croutons 	9.50
<b>Mixed salad</b> 	12
<b>Lamb's lettuce with egg &amp; croutons</b> 	13
<b>Lamb's lettuce with egg, bacon &amp; croutons</b> Your choice of one of our homemade dressings: French, Italian, Thousand-Island-Dressing	14
<b>Perch filets in a crispy batter</b> Served with our homemade tartar sauce, your choice of French fries or rice	39

## *Homemade soups*

<b>Mountain herb soup</b> 	14
<b>Cream of truffled cauliflower soup</b> 	15
<b>Cream of pumpkin soup</b> 	14

## Starters

**N'dunderi al limone** 

22

The N'dunderi, popular on the Amalfi Coast, are based on a recipe from ancient times. We serve you the pasta made by our pasta specialist, Vincenzo Mastrobuono, from Naples, homemade ricotta / wheat flour gnocchi served with a refreshing lemon sauce.

**Beef tartar as a starter**

28

Prepared in the classic way

## Main courses

### Bären tartar

**Beef tartar\***

38

Prepared in the classic style with the spiciness of your choice, served with toast

**Vogellisi beef tartare**



39

Hand cut, with high quality olive oils, garlic, 3-year-old alpine cheese, a little mustard and chili - served with french fries.


\* Serve with cognac, calvados or whiskey as desired.





## La Pasta

- Spaghetti Napoli**  24  
Prepared on a tomato sauce according to Neapolitan recipe
- Äplermagrones** 27  
Your choice with or without bacon, served with applesauce
- N'dunderi al limone**  28  
The N'dunderi, popular on the Amalfi Coast, are based on a recipe from ancient times. We serve them made by our pasta specialist, Vincenzo Mastrobuono, from Naples, homemade ricotta / wheat flour gnocchi served with a refreshing lemon sauce.

## Homemade roasties

- With pumpkin, gratinated with mountain cheese and served with fried egg  26
- With bacon or 27  
With ham, gratinated with raclette cheese 27
- With a fine grilled sausage (pork) from our house butcher 29  
Fritz Gempeler, served with onion jus



## Vegetarian

- Spaetzli gratin**  29  
With vegetables, gratinated with mountain cheese
- Kikeriki Curry**  29  
Aromatic curry stew with fresh vegetables, sweet potatoes and herbs served with rice

## *Bären specialties*

<b>Veal cutlets Zurich style</b>	39
With rösti and mushrooms	
<b>Veal liver</b>	39
Prepared as desired with an onion sage butter or a herb sauce, served with homemade rösti	
<b>Bären-Schnitzel</b>	45
Tender Swiss veal, with a homemade herb breading, served with french fries	
<b>Pork cordon bleu</b>	39
From the chop, filled with smoked raclette cheese and fine ham. Prepared according to the original recipe from the traditional restaurant "Della Casa" in Bern, served with french fries and vegetables.	
<b>Veal cream escalope Oberland style with mushrooms</b>	45
Served with creamy sauce, spaetzli and vegetables	
<b>Bären-Schnägge</b>	49
Pink roasted cubes of beef tenderloin served in a "Schnägge-Pfännli" and topped with a specially created sauce, served with a side dish of your choice	
<b>Beef tenderloin</b>	
Tender, excellently aged filet from the village butcher Fritz Gempeler. Roasted as you wish, served with herb butter or Béarnaise sauce, vegetables and side dish of your choice	
Lady`s Cut 150gr.	56
Man`s Cut 250gr.	65
<b>Side dishes</b>	
French fries, spaetzli, rice or rösti	

## Fondues

- Traditional Swiss Cheese Fondue**  29  
Bären mix from the village cheese dairy
- Adelboden cheese fondue with smoked farmhouse bacon** 32  
**(from 2 persons)**  
Bären mix from the village cheese dairy
- Champagne & Truffle Cheese Fondue**  34  
**(from 2 persons)**  
A creation by Manfred Schmid from village cheese dairy

The epitome of Swiss cosiness

Originating in the Alps of French-speaking Switzerland, the delicacy of melted cheese conquered the whole of Switzerland and is now the epitome of Swiss cosiness worldwide.

Our fondue mixtures are carefully and regionally produced by village cheese specialist Manfred Schmid and invite you to enjoy and wilt.

Enjoy your meal!

## *Little one with bear hunger*

<b>Yogi Bear</b> 	8
French fries with ketchup or mayonnaise	
<b>Bubu</b> 	12
Spaghetti with tomato sauce	
<b>Winnie Pooh</b>	12
Small Wiener schnitzel of pork with french fries	
<b>Kung Fu Panda</b>	14
Chicken nuggets with french fries	
<b>Side dish</b> 	7
Peas & carrots	



*The special recommendation*

**Beef fillet - goulash «Stroganoff»**

49

Served with homemade spaetzli

Enjoy your meal!