

*Bären*   
Adelboden  

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Hotel & Restaurant

*Lunch*

**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 specialities*

**Autumn leaf salad** with kernels & croutons  9.50

**Mixed salad**  12

Your choice of our homemade dressings:  
French, Italian or lemon-honey dressing


## *Homemade soups*

**Homemade vegetable cream soup «Bären»**  14

With 1 couple of Viennese sausage or pork sausage 7

**French Fries** 8.50

## *Main Courses*

|   |    |
|---|----|
| <b>Vogellisi salad plate with melon and egg</b>  | 25 |
| Served with lemon-honey dressing  |    |
| <b>Beef tatar*</b>  | 38 |
| prepared in the classic style and the spiciness of your choice,<br>served with toast  |    |

## *Fine bear sausage salads*

|  |    |
|--|----|
| <b>Sausage salad</b>                                   | 22 |
| With French Fries                                      | 6  |
| <b>Sausage cheese salad with cheese from Adelboden</b> | 22 |
| With French Fries                                      | 6  |




## *Battered perch fillets*

|   |    |
|---|----|
| <b>Battered perch fillets</b>   | 39 |
| served with a homemade tatar sauce,<br>at your choice French Fries, rice or a salad plate |    |

## *La Pasta*

|   |    |
|---|----|
| <b>Spaghetti Napoli</b>  | 25 |
| <b>Spaghetti Bolognese</b>  | 28 |

## *Fine bear specialities*

|   |                  |
|---|------------------|
| <b>Pork escalope</b>  | 29               |
| Served with pasta and cream peach   | small portion 26 |
| <b>Pork escalope in a crispy batter</b>   | 29               |
| Served with French Fries  | small portion 26 |
| <b>French Fries</b>  | 8.50             |



Vegetarian dishes

# *The Bären Plättli*

*Served on a wooden board*

ham, cured ham, salami, dried meat,  
Vogellisi - dried sausage and cheese  
Served with bread

*1 Portion 28*

## Fondues

- Traditional Swiss Cheese Fondue**  29  
Bären mix from the village cheese dairy
- Champagne & Truffle Cheese Fondue**  34  
**(For 2 persons)**  
A creation by Manfred Schmid from village cheese dairy

The epitome of Swiss cosiness

Originating in the Alps of French-speaking part of Switzerland, this delicacy made from melted cheese has taken the whole of Switzerland by storm 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 savour and linger.  
We wish you 'e Guetä'

*For our little guests*

**Yogi bear**  8  
French fries with ketchup or mayonnaise

**Bubu**  12  
Spaghetti with tomato sauce

**Winnie Pooh** 12  
Small pork escalope Viennese style served with French fries

**Kung Fu Panda** 14  
Chicken nuggets with French fries

**Side dish**  7  
Peas & carrots

