

Bären 
Adelboden




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

Fresh salads & salad specialities

Seasonal leaf salad with roasted seeds & croutons 	9.50
Mixed salad 	12
Lamb's lettuce with egg & croutons 	13
Lamb's lettuce with egg, bacon & croutons	14

Your choice of our homemade dressings:
French, Italian or thousand-island dressing

Homemade soups

Homemade vegetable cream soup «Bären» 	14
with 1 pair of wieners or pork sausages	7

 Vegetarian dishes

Main courses

Our four menus

Starter

Vegetable cream soup or mixed salad including to the menu 

Menu 1

Pork escalope

29

with mushroom cream sauce
served with spätzli and peach

Menu 2

Bread-crumbed pork escalope

29

served with French fries

Menu 3

Battered perch fillets


29

served with homemade tatar sauce
at your choice French fries or rice

Menu 4

Alpine Macaroni

29

at your choice with bacon (or without bacon )
served with apple puree

The Bären Plättli

Served on the board

Ham, raw ham, salami, dried meat,
Vogellisi-dry sausage and cheese
served with bread

1 portion 28

Fondues

Traditional Swiss cheese fondue  29
Bären mix from the village cheese dairy per person

Champagne & truffle cheese fondue 
(from 2 persons) 35
A creation by Manfred Schmid from the village cheese dairy per person



For our little guests

Yogi bear ✓ French fries with ketchup or mayonnaise	8
Bubu ✓ Macaroni with tomato sauce	13
Winnie Pooh Small pork escalope Viennese style served with French fries	13
Kung Fu Panda Chicken nuggets with French fries	15
Side dish ✓ Green peas & carrots	7





Hugo



Aperol Spritz



Lillet Blanc



Limoncello Spritz



Campari Spritz

*Do you like
a refreshing aperitif*



Martini Bianco
non-alcoholic



Hugo
non-alcoholic



Bianco Rimuss
non-alcoholic

with alcohol 9.50



non-alcoholic 8.50