



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



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

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

Mountain herb soup 	14
Pumpkin cream soup 	14



Vegetarian dishes

Starters

N'dunderi al limone  23
We serve you our pasta speciality with homemade ricotta-wheat flour gnocchi and a refreshing lemon sauce

Beef tatar as a starter 28
prepared in the classic style

Main courses

Battered perch fillets 39
served with a homemade tatar sauce,
at your choice French fries or rice


Bären tatar

Beef tatar 38
prepared in the classic style and the spiciness of your choice,
served with toast


Vogellisi beef tatar 39
Hand-cut, with high quality olive oils, garlic,
3-years-old alpine cheese, mustard and chili - served with French fries





La Pasta

- Alpine Macaroni** 29
at your choice with or without bacon, served with apple puree
- N'dunderi al limone**  29
We serve you our pasta speciality with homemade ricotta-wheat flour gnocchi and a refreshing lemon sauce

Homemade rösti

- Vegetarian rösti**  27
with pumpkin dices, gratinated with mountain cheese and served with fried egg
- Rösti with bacon** 28
gratinated with raclette cheese
- Rösti with ham** 28
gratinated with raclette cheese
- Grilled sausage with rösti** 29
with a grilled sausage (pork) from our house butcher Fritz Gempeler, served with onion gravy

Vegetarian & vegan

- Potato dumplings**  29
served with sage sauce, green peas and pine-nuts
- Kikeriki Curry**  29
Aromatic curry stew with fresh vegetables, sweet potatoes and herbs served with rice



Vegan dishes





Vegetarian dishes

Bären specialities

Sliced veal Casimir in the rice ring served with fruits	45
Calf's liver prepared at your choice with an onion sage butter or a herb sauce served with homemade rösti	39
Bread-crumbed pork escalope served with French fries and vegetables	36
Pork cordon bleu From the cutlet, filled with smoked raclette cheese and fine ham Prepared according to the original recipe from the traditional restaurant "Della Casa" in Berne, served with French fries and vegetables	39
Veal escalope Oberland style with mushrooms served with a cream sauce, spätzli and vegetables	45
Bären "Schnägge" Pink roasted cubes of beef fillet served in a "snail-plate" and gratinated with a specially created sauce, served with a side dish of your choice	49
Beef fillet goulash Stroganoff served with homemade spätzli	49
Fillet of beef Tender, excellently seasoned fillet of beef Roasted at your choice, served with herb butter or bearnaise sauce, vegetables and side dish of your choice	
Lady`s Cut 150 g	56
Man`s Cut 250 g	65
Side dishes French fries, spätzli, rice or rösti	

Fondues

Traditional Swiss cheese fondue  Bären mix from the village cheese dairy	29 per person
Adelboden cheese fondue with smoked bacon (from 2 persons) Bären mix from the village cheese dairy	32 per person
Champagne & truffle cheese fondue  (from 2 persons) A creation by Manfred Schmid from the village cheese dairy	35 per person

For our little guests

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

