

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



Hugo
10.50



Aperol Spritz
10.50



Lillet Blanc
10.50



Limoncello Spritz
10.50



Campari Spritz
10.50

*In the mood for a
refreshing aperitif?*



Martini Bianco
non-alcoholic
9.50



Hugo
non-alcoholic
9.50



Bianco Rimuss
non-alcoholic
8.50

with alcohol

non-alcoholic

Fresh salads & salad specialities

Seasonal leaf salad ✓ with carrot strips	9.50
Mixed salad ✓	12
Tomato–mozzarella–salad with fresh basil ✓	15

Salad of your choice with one of our homemade salad dressings:
French, Italian or lemon-honey dressing

Homemade soups

Mountain herb soup ✓	14
Pumpkin cream soup ✓	14

Starters

N'dunderi al limone ✓ we serve you our pasta speciality with homemade ricotta-wheat flour gnocchi and a refreshing lemon sauce	24
Beef tatar as a starter prepared in the classic style served with toast	28

Main courses

Battered common-perch fillets

39

served with a homemade tatar sauce,
at your choice French fries, rice or a salad plate

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

Vegan

Polenta gnocchi

29



with vegan vegetable sauce and basil

Kikeriki Curry


29

aromatic curry stew with fresh vegetables, sweet potatoes and herbs
served with rice

La Pasta

Spaghetti Napoli 	25
Spaghetti Bolognese	28
Spaghetti Marinaio with scampi, garlic and chili	38
N'dunderi al limone 	31
we serve you our pasta speciality with homemade ricotta-wheat flour gnocchi and a refreshing lemon sauce	

Homemade rösti

Vegetarian rösti 	28
with grilled zucchini, fried egg and gratinated with mountain cheese	
Rösti with bacon	29
gratinated with raclette cheese	
Rösti with ham	29
gratinated with raclette cheese	
Grilled sausage with rösti	29
with a grilled sausage (pork) served with onion gravy	

Bären specialities

Calf's liver	39
prepared at your choice with an onion sage butter or a herb sauce served with homemade rösti	
Bread-crumbed pork escalopes	36
served with French fries and vegetables	
Pork cordon bleu	39
from the cutlet, filled with smoked raclette cheese and fine ham served with French fries and vegetables	
Sautéed chicken breast	36
with balsamic-honey sauce, rice and vegetable bouquet	
Veal escalopes Oberland style with mushrooms	46
served with cream sauce, noodles and vegetables	
Beef fillet goulash Stroganoff	49
served with noodles	
Bären "Schnägge"	49
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	
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 gr	57
Man`s Cut 250 gr	67
Side dishes:	
French fries, noodles, rice or rösti	

Fondues

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

For our little guests


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

✓ Vegetarian dishes




Asparagus specialities

Starters

- Asparagus salad**  17
with mushrooms and dried tomatoes
- Homemade asparagus cream soup**  15
with carrot chips

Main courses

- Pink roasted veal steak with morel sauce** 49
risotto and green asparagus
- White asparagus with Maltese sauce**  29
(Hollandaise sauce with orange juice)
- served with raw ham + 8.50

