



Menu Ristorante

Together with our chef Daniel Schiavetta and his team we have created a menu that respects the seasons as well as the local producers whenever possible. The dishes are mostly inspired by Italian cuisine, which are then reinvented in a creative way. Almost all our dishes are completely home-made and we get a lot of our produce directly from the local farm or from nature itself. We wish you a pleasant experience at the Bären.

Your hosts, Michaela & Johan with the whole Bären team

ANTIPASTI

Lettuce | Elderflower berries | Radicchio | Tofu | Lavender 18

Uri Beef Tatar | Brioche | Mostarda 29

Cannellini Bean Creme | Onions | Burgundy Snails 19

PRIMI

Homemade Lamb Ravioli | Cummin | Black Cabbage 25

Risotto | Pumpkin | Blue Cheese 25

Tagliatelle | Beef Ragout | Peperonata 25

SECONDI

Urner Beef cheeks | Savoy cabbage | Chestnut | Lemon | Balsamico 42

Venison Entrecôte | Red current | Potato | Brussel sprouts | Apple 55

Salmon | Herbs | Venere Rice | Salsa Bretonne al Limone | Herbal oil 45

DOLCI

Tiramisu | Prunes 15

Crostata | Chocolate | Red berries 15

Sorbet | Mint | Lemon 12

Cheese Plate 19 / 25