BÄRENSTOBE

ENTRÉE

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WHITE ONION
beetroot | horseradish | rye bread | blackcurrant

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JERUSALEM ARTICHOKE
hazelnut | quince | spruce shoot

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EGG FROM GONTEN
cèpe mushroom | whey | cauliflower

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ANCIENT SPELT KERNOTTO
portobello | kale | savoy cabbage | elderberry

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BLUE CHEESE FROM WILLI SCHMID
Williams pear | walnut | Schwarzkristall beer

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AUTUMN FOREST
sloe | Swiss stone pine | honey | rosehip

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PLUM
yeast | Speckmocken | tarragon

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PETIT FOUR

Five-course menu (without Gonten egg and cheese)
165

Seven-course menu (complete menu)
195

16 Gault&Millau

Gault&Millau GUIDE SCHWEIZ
Hotel of the Year 2027

All prices are in CHF and include statutory VAT.
Please inform our service team of any allergies or intolerances.
Menu changes are subject to availability.