

## BÄREN • MENU

### APPETIZERS

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### APPENZELL BREAD TIME

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#### DIEPOLDSAU ASPARAGUS

Tomato | Radish | Avocado | Pumpernickel Bread

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#### WILD TURBOT *'east-atlantic'*

Kohlrabi | Mustard Seed | Verjus-Velouté | Watercress

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#### CAULIFLOWER *'out of the oven'*

Herb-Mole | Popped Quinoa

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#### APPENZELL BREAST OF DUCK *'pink roasted slice'*

Jerusalem Artichoke | Shiitake | Pomegranate

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#### DRY AGED ENTRECÔTE vom APPENZELLER RIND *'rosa gebraten'*

Green Asparagus | Pea | Mashed Potatoes | Mint-Chimichurri

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### PRE-DESSERT

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#### WHITE CHOCOLATE-MOUSSE *'Dominicana Blanc'*

Strawberry | Rhubarb

or

#### CHEESE SELECTION *'from the region'*

Fruit Loaf | Appenzell Bitter-Mustard

<b>Four-Course Menu</b> (without Turbot & Breast of Duck)	115
<b>Five-Course Menu</b> (without Turbot)	125
<b>Six-Course Menu</b> (all Courses)	135

All prices are in CHF and include VAT.  
Please check with our service staff if you have any allergies or intolerances.  
Prices are subject to change without notice.